

MAY - JUNE

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A Craft Beer Lifestyle Magazine

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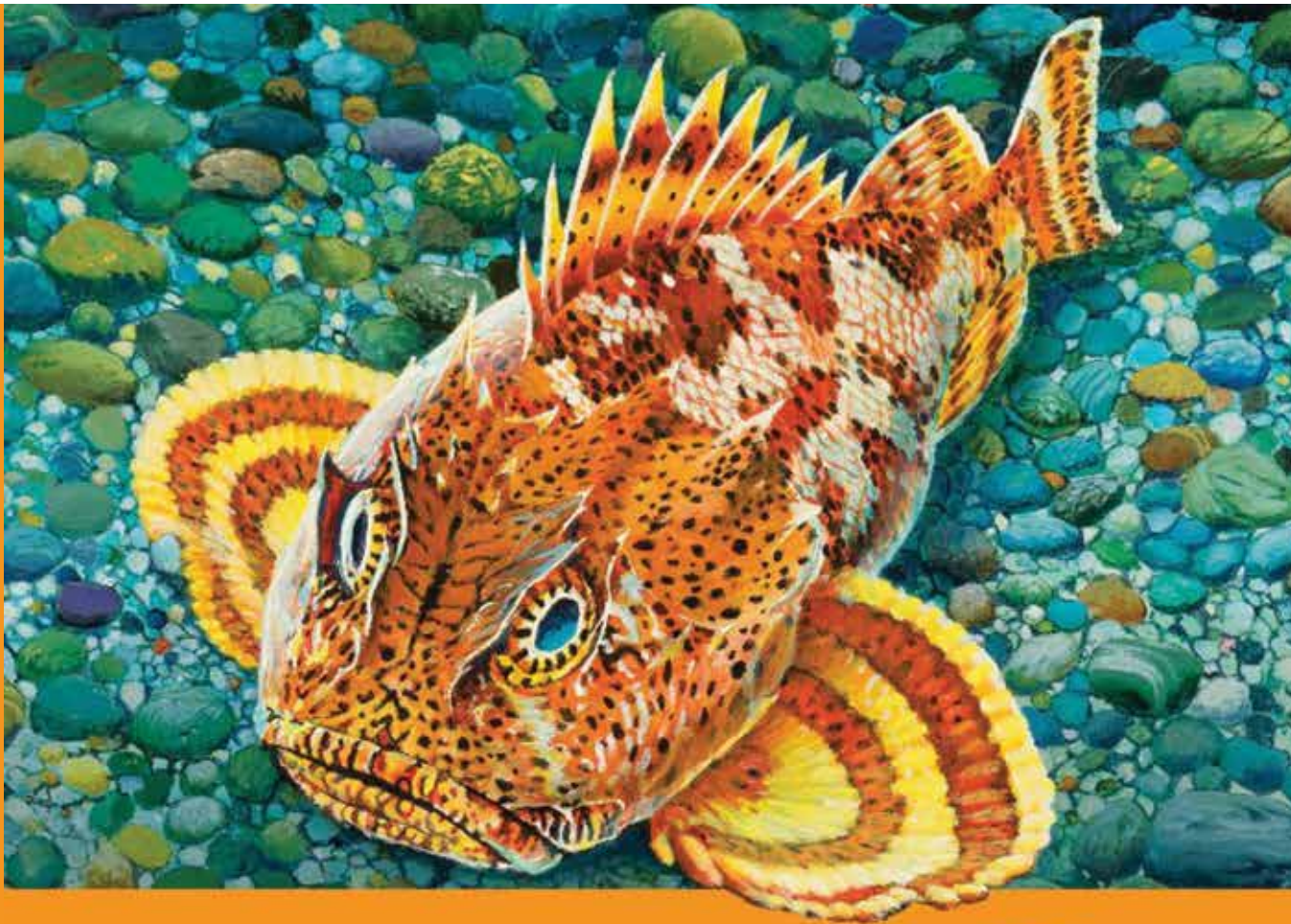


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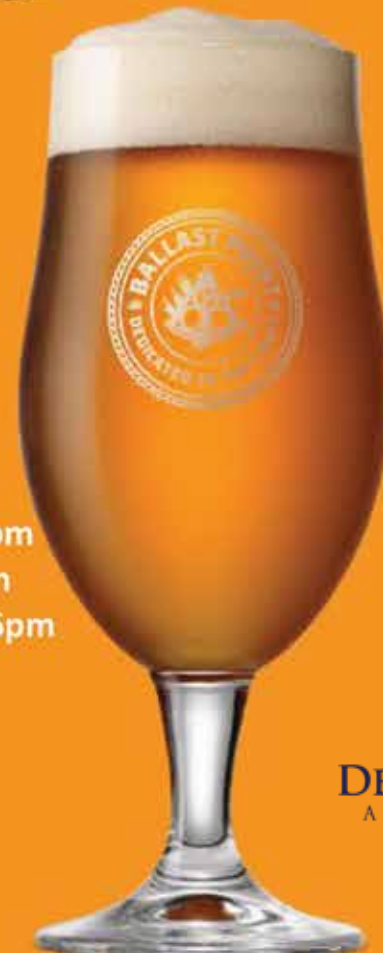
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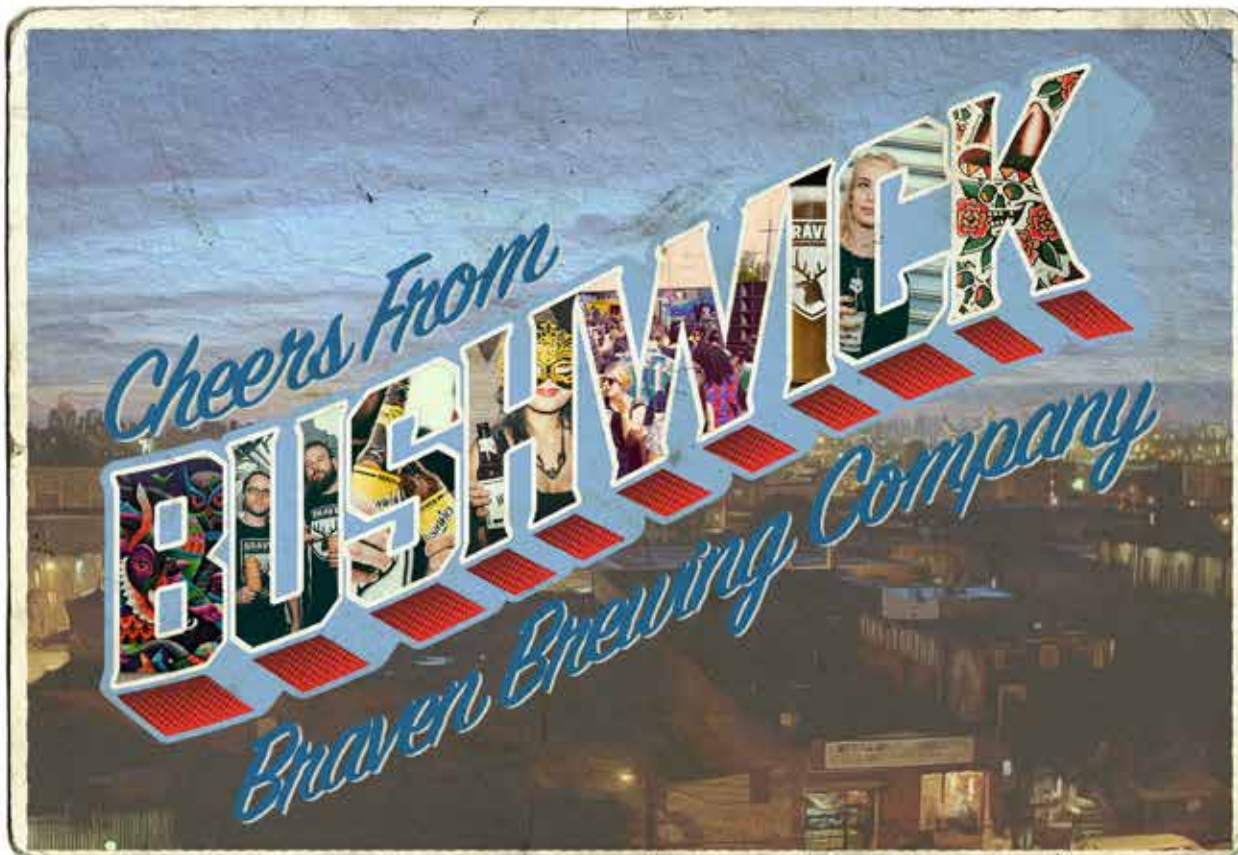


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A large advertisement for SlyFox beer. At the top, a can of SlyFox Pils is tilted, pouring beer into a glass below. The background features a map of the Capital District. The text "NOW POURING THROUGHOUT THE CAPITAL DISTRICT" is prominently displayed. Below the map, there is a circular seal that says "INDEPENDENTLY BREWED IN PENNSYLVANIA" and the website "SLYFOXBEER.COM". In the bottom left, a full can of SlyFox Pils is shown next to a glass of beer. In the bottom right, there is a pile of green hops and a logo for "GASKO & MEYER INC." with the text "Distributor of Fine Beverages Since 1939".

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THE CRAFT BEER ROADTRIP

By Erik Budrakey

SLOOP BREWING – *DROPPING THE BOMB!*

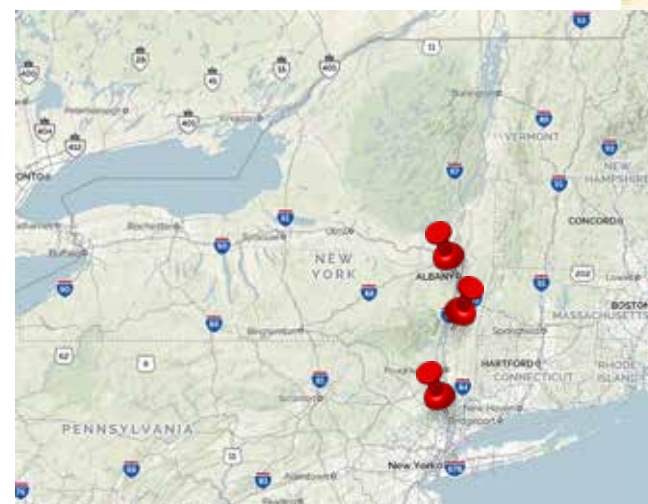
You know the old saying, “You’d drive right past it if you weren’t looking for it”? Well, I was actually looking for Sloop Brewing Company and I still drove right past it! It’s quite easy to do frankly, especially in the evening, after the sun has gone down. Located less than an hour south of Albany, once you get off of I87 South, near Leeds, the drive becomes a twisty, turny, venture into the back roads of the Hudson Valley. Feeling lost, I relied on my trusty GPS to get me to Sloop’s Elizaville, NY Brewery and Taproom. As I drove past a gravel driveway, GPS informed me that I had arrived at my destination. Problem was, I could not see any brewery. In fact, all that I could see in the dark was, what appeared to be, a farmhouse up at the top of that drive way. I turned the truck around and made my way up, maybe I could ask for directions. Rounding the top of the hill, I suddenly realized that I *was* at the brewery.



Actually, I had arrived at Vosburgh Orchards, where the brewery sits. I parked in the lot and made my way towards a sliver of light coming through the doorway on the farmhouse.

A Brief History

Sloop Brewing Co. was founded in December 2011, by Adam Watson and Justin Taylor. Justin, a life-long resident of the Hudson Valley, began learning the art of brewing from his father when he was in his young 20’s. Adam was attending SUNY New



Paltz when he met Justin. The two quickly formed a friendship over their love for good beer. After college, Adam and Justin started brewing together and turning out batches that they were quite proud of. Their friends and families loved their beer too. One day, on a whim, Adam asked the market manager at the local farmers market if he could start selling the beer he was brewing with Justin. The manager told him he probably needed some sort of license for that. This led them into the process of what it would actually take to open a legit brewery. Six months later, after transforming Justin’s garage into a nanobrewery and acquiring all the proper licensing, Sloop Brewing Co. came to life and began selling their Red C and Old World Pale Ale at the Beacon Farmers market every Sunday.



The partners Adam and Justin, in front of the brewery taproom in Elizaville.



Selling beer at the farmers market.

Adam and Justin spent the next two years balancing their day jobs, growing their families, and honing their passion for the brewing business. While Justin focused on brewing, Adam managed sales, deliveries, and the business side of the brewery. They slowly grew as they peddled their beer from farmers' market to farmers' market. Over time, they began selling to restaurants, bars, and craft beer stores. With the humbling support of the Hudson Valley community, its retailers, and local breweries, Sloop was able to grow and raise the necessary capital to finance an expansion into a full-scale microbrewery. In August 2015 they partnered up with Vosburgh Orchards, a working apple orchard in Elizaville, NY where they opened their brewery. The orchard provided physical space for the brewery while the brewery created the opportunity for the farm to begin growing many of the raw ingredients necessary to brew Sloop beers. This strengthened the farm-to-table circle and helped to ground the brewery in the upstate New York Community and economy. It turned out to be the perfect partnership!



The back bar at Elizaville taproom.

Brewery and Tasting Room

The brewery sits in an early 19th century barn with the orchard's rolling hills serving as a back drop. The tasting room is inside a large, welcoming Dutch post and beam barn. Immediately upon entering through a small door smartly marked "Tasting Room – Farm Stand", I could sense that this is a comfortable place. It has the interior of a farm house.

Wooden beams cross each of the sightlines. A small farm stand sits to the left, selling pastries and other farm-fresh goodies. Large wooden, farm style, square and round tables fill the foreground. A welcoming, well-lit bar sits at the far end of the room with big, white, wooden letters spelling out "SLOOP BREWING Co" gracing the back wall. It's calling my name! However, I pause for a few moments to greet the two dogs playfully sniffing around as their owner chats with friends over a fresh beer.

At the bar you'll find an array of about 10 fresh Sloop beers on tap. The styles range from IPA's and Hoppy Ales, to Sours and Belgians, to Porters and Stouts. You can purchase samples, beer by the glass, or fill your growlers.

I start with a sample their popular Juice Bomb. While I generally do not migrate towards hazy IPA's, this 6.5% ABV, Northeastern style IPA is a year-round offering that has contributed to much of Sloop's sky-rocketing growth, so I had to try it. Juice bomb is a hazy, golden, unfiltered IPA. The low bitterness and late hopping showcase the citrusy, juicy notes that many American hops contain. A blast of tropical aroma is followed by a resiny and balanced flavor. This beer features all the aspects and



Grab a beer and then check out the farmstand.



nuances of full hop flavor, not just bitterness. I've gotta say, I was completely impressed by this beer. I found it to be very drinkable. So, I ordered a pint of it!

I followed that sample with The Sauer Peach, a Berlinerweisse style ale with the tartness of a sour beer and the balance of real peaches. Pale and wheat malts give it a cloudy appearance and smooth flavor. The Sauer Peach is fermented with real peaches which contribute a sweet and refreshing flavor. Sour lactic culture provides a tart finish that balances out the sweetness of the peach. At 4.3% ABV, I could drink a lot of this beer as well.

Knowing that I had a drive on those country roads in front of me, I switch over to a glass of water. I sit back and realize that I am glad that I made the drive down. It's a cool spot and perfect for The Craft Beer Road Trip.

Want to make the trip yourself? According to Tasting Room Manager, Brett Preuss, "All summer long at the Taproom we'll have live music Sunday Sessions at Sloop hosted by David Chapman. Also, starting May 10 we are teaming up with Gracie's Cafe in Leeds NY. They will be parking their food truck at the farm, so people can enjoy their killer chicken sandwiches, burgers, fries, and veggie burgers." The tasting room and farm stand hours of operation for the spring and summer



are Thursday and Sunday 12-8, Friday and Saturday 12-9. Stop by, see the brewery, and try some Sloop!

BUT WAIT!

THERE'S MORE!

In January, Sloop Brewing announced a huge expansion. After I had visited the Elizaville taproom in March, I put a call into Sloop's Director of Sales & Marketing, Joe Turco, to get the scoop. He quipped, "Well, why don't you come on down and I'll give you a tour of the space and fill you in?" ROAD TRIP!

The new brewery is located at former IBM campus in East Fishkill, NY. It's a sprawling campus with plenty of space. Joe greets me, and we go inside to meet with Co-Founders, Adam and Justin. It's a hard-hat tour for sure as construction is going on in almost every corner of the building. The sound of jack hammers dominates the space. We find a (somewhat) quiet meeting area and Adam fills me in. "The new 26,000 square foot facility will allow us to greatly increase production. We will expand our footprint in the Hudson Valley



Sloop Brewing Co. will be at New Brew Fest June 16



The new facility in East Fishkill.

with multiple tasting room locations, all while helping revitalize the former East Fishkill plant.” Justin adds, “The new brewery will allow us to increase production and still focus on our beer with the same love and care as always. With our new 120-barrel tanks we can make enough beer to be in bars and stores throughout the Northeast – but we’ll still have the 30-barrel tanks, to keep making small-batch beer, hone our craft, and try new things like we’ve always been proud to do.”

The move has been greatly helped by a \$565,000 Regional Economic Development Council Award from New York State. Sloop Brewing will be one of the first tenants in the Dutchess County iPark project. The project aims to repurpose the former IBM plant as a mixed-use food, retail, and hotel hub, projected to add up to 1,000 jobs to the local economy. “We’re excited to help spearhead the revitalization of the IBM campus,” says Adam, “It’s a great location, a great building, and bringing this factory back to life is a great project to be a part of!”



Joe excitedly explains “The new tasting room will feature local beer and foods from across New York State! There will be a large event space, allowing for live music and room for over 300 people. We’re just minutes from I-84 so it brings a Sloop tasting room closer to New York City while perfectly positioning us for production and shipping across the Northeast. You’ll definitely be seeing more of our products up in the Capital Region!”

The new brewery will be receiving their 6 new 120bbl fermenters in late May and expect to be brewing “at some point this summer”. They expect the new tasting room to be built out in early June and will likely go live “at some point in mid-late June,” according to Joe. “Once we are up

and running, mid-June to early-July, we will have a grand opening party, stay tuned for a date. We also plan to start booking live music and other events within the next couple of weeks to feature during summer 2018! The first big event we are hosting is on October 6th and 7th. Tattoos and Brews will showcase 16-20 of the best tattoo artists around at the new brewery. The 2-day feature will feature local vendors from around the Hudson Valley. We are teaming up with Adam Lauricella from Graceland Tattoo in Wappingers Falls and Barrier Brewing for a special collaboration beer for the event! More info to come, tickets slated to go on sale in June.” It’s been a lot of work, but we are getting there! We’ll likely start off with a couple of industry parties before our official grand opening to the public, but we’ll definitely be up and running for the summer. Keep your eye on our social media for more details!”

Industry parties? Grand Opening? Looks like we’ll be planning another summer Craft Beer Road Trip! Cheers to Sloop!

Sloop Brewing Co.

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MEMORIAL DAY BBQ!

BEER PAIRINGS

According to History.com, Memorial Day is an American Holiday that honors men and women who died while serving in the U.S. military. The holiday, observed annually on the last Monday of May, originated shortly after the Civil War as “Decoration Day”, a day when Americans decorated the graves of their loved ones that were killed at war. Now, while Memorial Day still holds its very important significance of honoring our fallen soldiers, the holiday also serves as the unofficial start of camping season, beach season, boat season, deck season, festival season, road-trip season, and most importantly, BBQ season! And while ALL of these important “seasons” pair perfectly with a variety of beers and various levels of responsible beer drinking, the BBQ itself deserves special attention as far as what beers you are loading into the cooler. Here are just some suggestions on the opposite page to get you thinking drinking.



Recommendations by:
Erik Budrakey, Certified Cicerone



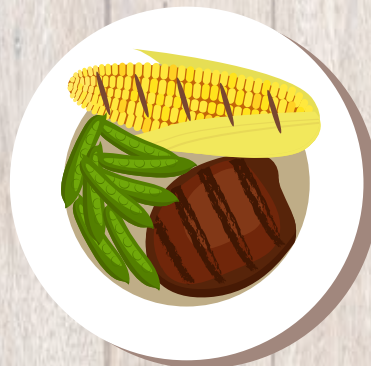


GRILLED CHICKEN: Go with a Pale Ale here. The slight malt backbone of the pale ale will dance nicely with the roasty flavors of the chicken while the piney and citrus hop notes serve as additional aroma and spice. Pale Ales are a great summer-time craft offering if you want to get away from the traditional American Adjunct Lagers as they are usually about the same abv and, to me anyway, are not overly filling. Recommendation: **Sierra Nevada Pale Ale** is the national leader for a reason. Locally, **Saranac Pale Ale** is best-selling.



BURGERS: Reach deep into the cooler and grab an American Amber Ale. The caramelly-sweet malt flavor of Amber Ales latch on nicely to the fatty, juicy flavors in your burger. Ambers are generally medium bodied, slightly sweet, and just go down reeeeeeallly nice after a day of hiking or when you're simply leaning under a shady tree and downing a burger. Recommendation: Don't shake your walking stick at **New Belgium's Fat Tire**. It's the national leader of Amber Ales for a reason: Locally, **Empire Amber** is making some noise.

STEAK: There are many directions that you can go with grilled beef but I'm going with an American Brown Ale. Don't let darker beer scare you at the BBQ. The roasty, toasty malt flavor of the brown ale will be the perfect complement to the roasty, charred flavors of your grilled steak. Plus, the sun will be going down soon and you'll be loving the warming nature of an American Brown. Recommendation: **Brooklyn Brown Ale** is a stud! Locally, grab a growler of **Druthers Fist of Karma**.

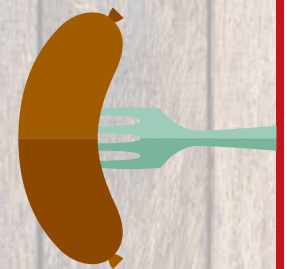


PORK: Could be grilled sausages, could be pulled-sliders, could be grilled pork tenderloin. Doesn't matter. Vienna Style Lager is your friend. These delicious lagers combine a soft, elegant malt complexity in the forefront with a firm, yet balanced hop bitterness in the finish. Vienna Lagers stand up to the various complex flavors that pork dishes may present. Generally, in the 5% ABV range, Vienna's are a smart, tasty beer to enjoy if you plan to keep partying after the food is served. Recommendation: If you haven't had a **Sam Adams Lager** in a while, it's time to revisit. It rules for a reason. Locally, **Saratoga Lager** (RIP) If you do see Saratoga Lager, BUY IT! It truly embodies what a Vienna Lager is drawn up to be.



OYSTERS: You can quickly overwhelm the delicate and subtle nature of the oyster's flavors by serving a beer that is simply too intense. A Double-IPA, for example, would kick an oyster's ass and completely dominate the flavor. The classic pairing for oysters is Dry Irish Stout. And stop all of this nonsense about not drinking dark beers in the warm weather. These versatile dark ales, with their deep, roasted maltiness and creamy finish seem to possess a near legendary ability to heighten the smooth yet briny, salt sprayed flavors that oysters possess. On the deck, under the patio umbrella. You know what I mean. Recommendation: **Guinness** is a no-brainer but seriously, when is the last time you reached for a **Murphy's**? Locally, just go with the **Guinness** or **Murphy's**. They both come in a can!

Note: Scared of the dark? Go with a Saison or Gueze!



GRILLED SHRIMP: Think of lighter yet complex beers when you consider food items, such as shrimp, that have milder flavor profiles. With shrimp, consider pairing it with a Belgian Witbier. The orange and coriander flavors in this brew deliver extra spice and a true compliment to the mild yet distinct flavors of the shrimp. The tight carbonation of a Belgian Style Wit serves as scrubbing bubbles, cleansing your palate of your last bite while preparing it for the next. Recommendation: **Hoegaarden** is the Grand Daddy of all Witbiers. Locally, **Ommegang Witte** is on point.



HOT DOGS: While contemplating what beer will pair perfectly with your meal, as you are standing shivering in the woods while waiving a hot dog on a stick over an open flame, you must ask yourself: "Does it really matter?" Well the answer, in the case of a hot dog, is no! It's a hot dog. No matter what beer you pair with a hot dog, that beer, at that moment, is the best beer on the planet. Honestly-I recommend a domestic light beer. Don't judge. If I had my druthers, I'd take it back to the old school and shotgun a **Milwaukie's Best Light**. I know I'll pay for it tomorrow but hey, it's the holidays and we're all suffering! Locally, **Utica Club Baby!**



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AMERICAN WHEAT OR RYE BEER

flavor: light to moderately strong rye/wheat
mouth feel: medium-light to medium bodied
aroma: low to moderate wheat/rye
appearance: pale yellow to gold

ABV:
4-5.5%

IBU:
15-30



SAISON

flavor: spicy and fruity, soft malt
mouth feel: light to medium body
aroma: fruity with a low hop aroma
appearance: pale orange to golden/amber

ABV:
5-7%

IBU:
20-35



IMPERIAL IPA

flavor: strong, complex hop flavor, bitterness
mouth feel: smooth, light to medium body
aroma: high hop aroma, sometimes intense
appearance: clear, golden to reddish copper

ABV:
7.5-10%

IBU:
60-120



CREAM ALE

flavor: Low to medium malty and sweet
mouth feel: light and crisp to medium bodied
aroma: corn like aroma, no hop
appearance: pale straw to moderate gold

ABV:
varies

IBU:
0



FRUIT BEER

flavor: intense flavor of the chosen fruit
mouth feel: varies depending on fruit
aroma: aggressive fruit flavor
appearance: depends on the fruit

ABV:
varies

IBU:
varies



BERLINER WIESSE

flavor: strong lactic, sour, lambic
mouth feel: light body, dry finish
aroma: sour, acidic
appearance: medium to very dark brown

ABV:
4.4-5.4%

IBU:
22-32

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MAY - WITBIER

By Roger Savoy

Witbier, or, bière blanche, meaning white beer, is a barley/wheat, top-fermented ale originally brewed in Belgium and the Netherlands. Its name is due to suspended yeast and wheat proteins which cause the beer to look hazy, or white, when cold. It is descended from medieval beers that were flavored with a blend of coriander, orange, and spices referred to as "gruit." Witbiers are traditionally brewed using up to 50% raw wheat, rather than wheat malt. These beers are somewhat sour due to the presence of lactic acid or acetic acid, although it was much more pronounced in the past than today. The 400-year-old Belgian beer style died out in the 1950s, but was revived by Pierre Celis at the Hoegaarden Brewery in Belgium. The revived style has grown steadily in popularity over time, both with modern craft brewers and mass-market producers.

The overall impression is a refreshing, elegant, tasty, moderate wheat-based ale. The aroma shows malty sweetness, often with light notes of honey and/or vanilla. It has light, grainy, spicy wheat aromatics. Some perfumey coriander, with a complex herbal, spicy, or peppery notes and zesty, citrusy-orangey fruitiness may be noted in the background. Spices should blend in, not be overly strong. It presents as a very pale straw to very light gold in color. The beer will be very cloudy from starch haze and/or yeast, which gives it a milky, whitish-yellow appearance. There is a dense, white head, with very good head retention.

Expect to taste a pleasant malty-sweet grain flavor with orange-citrusy fruitiness. It is refreshing, crisp with a dry, often tart, finish. Herbal-spicy flavors, which may include coriander and other spices, are common should be subtle and balanced, not overpowering. A spicy-earthy hop flavor is low to none, and if noticeable, never gets in the way of the spices. Hop bitterness is low to medium-low and doesn't interfere with refreshing flavors of fruit and spice, nor does it persist into the finish. The medium-light to medium body, often has smooth-

ness and light creaminess from unmalted wheat and occasionally oats. Finishes are dry and often a bit tart. The effervescent character comes from high carbonation. It is refreshing, due to carbonation, light acidity, and lack of bitterness in finish.

Vital Statistics: **OG: 1.044 – 1.052 IBUs: 8 – 20 FG: 1.008 – 1.012**

SRM: 2 – 4 ABV: 4.5 – 5.5% Commercial Examples: Allagash White, Hoegaarden Wit, Ommegang Witte, St. Bernardus Witbier

WIT BIER RECIPE

All grain 4.25 lbs. Belgian Pilsner, 3.75 lbs. White wheat, 1 oz. Styrian Celecia, 1 oz. sweet orange peel (shredded), 1 oz. coriander (crushed), White labs 26400, Wit yeast OG: 1.046, IBUs: 16, FG: 1.011, SRM: 3 ABV: 5%

Mash at 152°F for 1 hour. Collect 6.5 gallons of wort. Boil for 45 minutes. Add hops at boil. Add coriander and sweet orange peels at 30 minutes into boil. Cool and add yeast. Ferment at 70°F for one week to ten days. Bottle and condition for two weeks. Cool, serve, enjoy. Great on a hot summer day.



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JUNE - GUEUZE

By Dom Weisberg

Gueuze is a Belgian style of beer in the Lambic family, which are beers that are fermented through exposure to wild yeasts and bacteria as opposed to using carefully cultivated strains of brewer's yeast. This process gives beer a distinctive dry, almost wine or cider like characteristic that often has a tart or sour aftertaste. Lambics are often aged for years and can be served either young or aged. Gueuze is made by blending uncarbonated young lambic (up to 1 year old) and aged (at least 2 to 3 years old) lambic. The beer is then bottled and a secondary fermentation occurs in the bottle, which creates carbonation for it. Gueuze often has higher levels of carbonation due to this secondary process and is commonly bottled in champagne bottles, which are thicker and can handle higher carbonation. Since it is made from lambic beer,

gueuze has a unique flavor unlike traditional ales or lagers. Lambics usually have little or no hop flavor or aroma, often just the bittering hop is added in the brewing process, but often, aged hops are used for the bittering addition to minimize the bitterness. Since hops have a natural antimicrobial property to them, this benefit is still desirable in lambics to decrease the likelihood of contamination. The unique flavors found in these types of beers are sometimes described as musty, acidic, sour, cidery, funky and "barnyard-like" or tasting like "horse blanket". Gueuze is very dry beer and sometimes called the champagne of Belgium. Traditionally, gueuze, and the lambics from which it is made, have been produced in the area known as Pajottenland and in Brussels.

Commercial gueuze examples include Cantillon Gueuze, Lindemans Gueuze, Drie Fonteinen Oude Gueuze and Druther's The Dare Gose

Ingredients for Gueuze are often 30 to 40% unmalted wheat and pilsner malt. Commercial versions use spontaneously fermentation with naturally occurring yeast and bacteria. These microbes have been resident in breweries' barrels for many years, so the microbes that will take hold are consistent in producing the same or similar beer time after time. Homebrew and craft brewed versions use commercially available yeast such as Saccharomyces, Brettanomyces, Pediococcus and Lactobacillus (some of these are microbes that impart the funky sour or tart character found in lambics) in an attempt to recreate the effects of the dominant microbes of Brussels and the surrounding countryside of the Senne River valley.

STEADY AS SHE GUEUZE
EXTRACT RECIPE

(5 gallons extract)
OG -1.044, FG-1.005, IBU-8, SRM-7, ABV-5.1%

INGREDIENTS

- 3.5 lbs. Light dried malt extract
- 1 lb. Wheat dried malt extract
- 0.4 lb Caramel Malt 40L
- 2.4 AAU Fuggle hops (30 min.)
(0.5 oz at 4.8% alpha acid)
- Wyeast 3278 (Belgian Lambic Blend) or White Labs WLP655 Belgian Sour Mix I
- 3/4 cup corn sugar (for carbonating)

DIRECTIONS

Place the crushed grain in a muslin bag and steep in 2 gallons of water at 160°F. After 20 minutes, remove the grain bag. Off heat, stir in all the dried malt extract and dissolve completely. Top off with water to get the pre-boil kettle volume to 3 gallons, return to heat. Add hops once a boil is reached. Total boil time is only 30 minutes. Add to fermenter, top off to 5 gallons and chill the wort to 80°F or cooler. Pitch 1 package of yeast and do not make a starter prior to pitching as a starter can alter the blend's fermentation characteristics. Ferment in primary at 68 – 70°F for two weeks. Move to a secondary fermenter, which will act as your aging and conditioning fermenter. This can be plastic, glass, stainless or a wood barrel. Age three months to three years and blend with other batches of Gueuze. If you use plastic or wooden materials when brewing you should have a dedicated set for making this beer, as you could possibly inoculate all of your beers with the microbes in the above yeast blends.



THE PERFECT BEER BAR

Think of a bar. No wait, the PERFECT bar. Better yet, the PERFECT BEER BAR! Any place come to mind? Does such a place even exist? Could such an oasis only exist in the fabric of your own imagination? For drinkers on the hunt for watering holes that have separated themselves from the herd, or proprietors looking to bolster their establishments reputation, this is the definitive list of characteristics for the perfect beer bar.

Beer Selection

Most of the best-selling beer styles, from light to dark, can be covered with 16-20 draft lines. This offers a diverse range of options for everyone, while leaving room for esoteric offerings. Allowing for beers that perhaps may be slow-movers but make a draft selection unique. Why 16-20? More draft lines generally means slower keg turnover. If a bar has too many options, beer can sit in the draft lines for weeks because there are so many options to choose from. A bar with 100 draft lines? I'll take whatever you tapped most recently please. Fresh beer is better than more options.

The draft beer options should be diverse at all times. I once went to a bar on a hot summer day that had 12 draft lines. They had 4 stouts and 3 goses on draft at the same time. Sweet...

Bottle and can lists should include items that can age well over time, package only releases, and flagship products from iconic craft brands. Light lager offerings should be some regionalized brands (for style points) such as Utica Club, Narragansett, or if this article winds up in the Pacific Northwest, Rainier.

Educated Staff

This might be the most important element to a better beer bar. Bartenders and wait-staff are the gate keepers of the industry. That means checking their ego at the door. The key is to be



Brewers Association standards call for cleaning draft lines every two weeks.

A commentary by Albert Magnus

knowledgeable, not pretentious. Using their expertise to befriend, not belittle. The server's exchange with a patron could be that consumer's first and last experience with craft beer. With great power, comes great responsibility.

Education is the key. One of the greatest detriments to the industry is the alarming amount of un-educated servers working in craft beer focused establishments. Unless the bar has its own in-house training, every bartender and server should at least be Level 1 Certified Beer Server. **The Cicerone Certification Program** offers four levels of training certification, similar to the wine industry's distinction of Sommelier. Keep an eye out for certificates of completion somewhere in the bar.



A server who knows about craft beer can greatly enhance your experience. Jack at City Beer Hall (above) is an exceptional server.

Clean Draft Lines

You walk into an old pub and have a seat at the bar. The painted scroll on the wall says, "Established 1946". What if you found out the pub hadn't cleaned its kitchen since the day it opened? Would you eat there? Probably not. You can assume that *most* kitchens are fairly clean because the Department of Health requires certain code standards. When it comes to draft beer lines, while the Brewers Association does have strongly recommend standards, there no mandatory standards are in place on a national level. Only a few states have implemented and enforce their own line-cleaning standards. New York is not one of them.

Does draft beer give you a head ache? My guess is that the draft lines at your favorite neighborhood pub are full of bacteria. Gross right? I think so too. Brewers Association guidelines suggest cleaning



Look for this sign at your favorite bar to be sure the draft lines are cleaned properly and often. The Beirgarden, Albany.

lines every two weeks. At the very least lines should be cleaned once a month. The date of the last cleaning should be printed on the menu or posted somewhere in the bar. The New York State Brewers Association Draft Quality Program even offers spiffy looking LED signage to hang on the wall (see above) that displays what day the lines were cleaned. You can rest easy knowing that you're getting fresh beer from squeaky clean draft lines.

Glassware

Keep it clean. The foam from the head of the beer should cling to the sides of a "beer-clean glass" from top to bottom as its consumed. Beers should be served in the style glassware they were meant to be. The proper glass typically relates to shape and portion size, to maximize the beers potential. The right glass matters. Little differences are what separates the great bars from the good ones.

It's not recommended to drink beer from a chilled glass. Desirable flavors and aromas are masked when the beer is served too cold. Chilling pint glasses is a practice that was implemented by big beer long ago to keep their light beers from warming too quickly. Ever have a warm light beer? Not so great.

Updated Menus

Meticulously combing through a beer menu only to find out that half of the list is no longer available is frustrating. A good server will make a point to tell you which beers have kicked and are no longer available. Have at least one chalkboard menu available that can be updated easily when new beers go up. TV menus can be easily updated and sync with your website using apps like *Untapped* or *BeerMenus*. Customers can view your selection before they even

walk in the door. Every beer on the menu should list the style, ABV, and price. Descriptions are nice too when space is available. I have no problem spending \$10 on a 9% alcohol beer if I think it's worth it. When I didn't know that ABV or price tag was coming because it wasn't listed, it's a kick to the groin.

Multiple Serving Sizes

Flights are a great way to sample many of the delicious brews that a bar has to offer. Suggested flights are even better. As the consumer, I appreciate that the establishment has put some thought into making my experience that much more enjoyable. Orchestrated flights that showcase a certain style or pair well with something on the food menu are even better. Additionally, every beer on the menu should be available in multiple sizes. Particularly, anything served in a pint should also be available in a 10 or 12 ounce pour. I want to try as many of the beers on the menu as possible and 4 ounces at a time won't cut it! Options please.



Foam will cling to the sides of a clean glass. Suarez Family Brewery visit.

Impactful Events

Make events memorable. Tap takeovers are a great way to discover new things by showcasing what a brewery has to offer. These events should have a minimum of 3 beers available from that brewery. If a brewery employee is attending give them something to talk about. These can also be expanded upon to include multiple breweries at once for fun battle nights. Beer dinners are also unique opportunities to showcase the pairing power of beer and food. They are fun events and many times can give the kitchen staff an opportunity to flex their creative muscles.

The real deal is offering classes and seminars that focus on facets of beer such as the brewing process, unique styles, or even food pairing. This can be done by either a knowledgeable staff member, brewery employee, or qualified distributor representative. Beer classes/seminars offer consumers a next level experience.

Food

If a bar wants me to stick around spending more money on booze, they need to offer some food. I can't guzzle high ABV beers all evening without a little substance in my belly. Beer is also the perfect complement to food. Beer styles offer specific flavor profiles that wine and spirits just can't. The perfect beer and food pairing is a little slice of heaven for your taste buds. Bonus points if the staff makes suggested pairings or they're already printed on the menu!

Tap Handles

If a bar insists on being part of rotation nation, the need to stop using brewery tap handles. Period. Use black knobs. Better yet, make custom handles that are unique to that establishment! The reality is that keeping up with a bar's need to have a new tap handle every time they kick a keg is a nightmare for brewery and distributor reps. A mix of poorly constructed tap handles and random black knobs looks like crap. This is especially obnoxious to the breweries, when the bar has a hundred tap handles on the wall that they never return

Temperature and Pressure

This one is tough because it's quite expensive. However, equipment systems do exist that allow bars to regulate each individual beer's temperature and pressure as it's poured. You can count on the fact that bars with these types of systems take beer seriously. This might seem a little nit-picky, but hey, we're talking about the *perfect* beer bar aren't we?

How do you rate your favorite beer bar?



Watch for our poll on Facebook and rate what you feel is most important in a "better" beer bar.

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CALENDAR OF EVENTS

2 Schmaltz Brewing Company – **Vintage Vinyl Night** - 5-8pm 6 Fairchild Square, Clifton Park, NY - schmaltzbrewing.com

Common Roots – **First Gears & Beers bike ride of the season** – 6pm 58 Saratoga Ave, South Glens Falls, NY commonrootsbrewing.com

3 Nine Pin Cider w/Slidin' Dirty Food Truck – **Cider & Sliders Summer Kick Off Party!** - 4-9pm 929 Broadway, Albany

Wolf Hollow Brewing – **Live Music w/ Gabby Ellers** – 7-10pm 6882 Amsterdam Rd., Schenectady - wolfhollowbrewing.com

4 Nanola – **May the 4th with Aquanett** (\$5) Star Wars costumes encouraged 9pm 2639 Route 9, Malta, NY nanolamalta.com

Chatham Brewing – **Amy Ryan Band** 8-11pm-59 Main Street, Chatham chathambrewing.com

Kraverie **May the Fourth be With You.** 78 Beekman St, Saratoga Springs, NY 12866

5 Wolf Hollow Brewing – **Live Music w/Get Up Jack** (\$12) 8-11pm 6882 Amsterdam Road, Schenectady wolfhollowbrewing.com

Common Roots Brewery – **Table Pomegranate bottle release** – 12pm 58 Saratoga Ave, South Glens Falls, NY commonrootsbrewing.com

6 Nine Pin Cider Works - Production Tour (\$20 - includes sample and glass) 12:30-1:30pm 929 Broadway, Albany, NY ninepincider.com

Nanola – **Yoga & Brunch** (\$15) – 10:30am 2639 Rt. 9, Malta, NY - nanolamalta.com

Common Roots – **March of Dimes fundraiser** – 12-6pm 58 Saratoga Ave, South Glens Falls, NY - commonrootsbrewing.com

Honey Hollow Brewery – **Spring Open House** – 12-6pm 376 E. Greenbush Rd., Earlton - honeyhollowbrewery.com

9 Adirondack Brewery – **Coming out of HiBEERnation Party** - 4-7pm 33 Canada St., Lake George, NY adkbrewing.com

11 Hunter's on Jay – **Doug Unplugged** 8pm 50 N. Jay Street, Schenectady Huntersonjay.com

Indian Ladder Farms Cidery and Brewery – **Live Music w/Red Haired Strangers trio** – 7pm 342 Altamont Rd., Altamont, NY – ilfcb.com

11-12 Helderberg Brewery at the Carey Institute for Global Good – **Yeast Camp!** (\$20 – 275) – 63 Huyck Rd., Rensselaerville, NY – careyinsitute.org

12 Nanola – **SK Live! (Skeeter Creek)** 9pm 2639 Route 9, Malta, NY nanolamalta.com

Rip Van Winkle Wine, **Brew & Beverage Festival** (\$25) – 11:30am-5pm Historic Catskills Point, 1 Main St., Catskill, NY

Indian Ladder Farms Cidery and Brewery – **Live Music w/Jay Maloney Solo** – 2pm 342 Altamont Rd., Altamont, NY– ilfcb.com

Common Roots – **Pop-up food Truck: Moby Dick's Fish Fry** 58 Saratoga Ave, South Glens Falls, NY – commonrootsbrewing.com

13 Common Roots – **Janey's Ride – Bike Tour Breast Cancer Research fundraiser** – 58 Saratoga Ave, S Glens Falls, NY– commonrootsbrewing.com

Wolf Hollow Brewing-Mother's Day at the Brewery Special menu, drink specials for mom! 6882 Amsterdam Rd, Schenectady, NY 12302

14-20 AMERICAN CRAFT BEER WEEK – A Nationwide Celebration of Craft Beer! Check in with your favorite Craft Beer Retailer for details. www.brewer-sassociation.org

17 Fort Orange Brewing – **Workforce Team Challenge Post Race party** 6-10pm 450 North Pearl, Albany, NY fortorangebrewing.com

Paradox Brewery Tap Takeover Thursday at The Boathouse Restaurant – 4-9pm 3210 Lakeshore Dr., Lake George, NY paradoxbrewery.com

Wolf Hollow Brewing – **Live Music w/Neil and Jess** – 7-10pm 6882 Amsterdam Road, Schenectady wolfhollowbrewing.com

18 The Ruck – **Dogfish Head Night – Dogfish Head Tap Take Over – Vintage and Classics!** 104 3rd St., Troy NY getrucked.com

Fort Orange Brewing – **Erin Harkes Unplugged** – 6-8pm 450 North Pearl, Albany, NY- fortorangebrewing.com

Wolf Hollow Brewing – **Everest Rising** 7-10pm 6882 Amsterdam Road, Schenectady - wolfhollowbrewing.com

Wolf Hollow Brewing – **Live Music Jim Gaudet and the Railroad Boys** (\$10) 8-11pm 6882 Amsterdam Road, Schenectady - wolfhollowbrewing.com

22 Wolf Hollow Brewing - **Spring Beer Dinner** (\$59.99)- 6-9pm 6882 Amsterdam Road, Schenectady wolfhollowbrewing.com

Artisanal Brew Works – **the Brewery Comedy Tour** (\$12) - 7-9pm 41 Geyser Road, Saratoga Spring, NY 12866 artisanalbrewworks.com

24 Lost & Found – **Live Music with Black Masala** – 10pm 942 Broadway, Albany, lostandfoundalbany.com


Adirondack Brewery – Tap Takeover at the Boat House Restaurant 4-9pm 3201 Lakeshore Drive, Lake George, NY adkbrewing.com

25 Indian Ladder Farms Cidery and Brewery – **Live Music w/The Alyssa Yeager Duo** - 7pm 342 Altamont Rd., Altamont, NY - ilfcb.com

26 Indian Ladder Farms Cidery and Brewery – **Live Music w/Red Dirt Highway** – 2pm 342 Altamont Rd., Altamont, NY - ilfcb.com

27 Common Roots – **Spring Anniversary Celebration** – 12-8pm 58 Saratoga Ave, South Glens Falls, NY commonrootsbrewing.com

Good Nature Brewing – **Live music: The Heavy Pets** (\$15/20)- 4-9pm 8 Broad St., Hamilton NY - goodnaturebrewing.com

 For the latest events, be sure to follow us on facebook!
facebook.com/truebrewmagazine

June

2 The Ruck - Two Roads Brewery Road Jam Festival w/Saint and Liars, Let's be Dead and The North & South Dakotas - 104 3rd St., Troy NY
getrucked.com

3 Good Nature Brewing - Live music w/The Ghost of Paul Revere (\$15/20)- 4-9pm 8 Broad St., Hamilton NY
goodnaturebrewing.com

6 Schmaltz Brewing Company Vintage Vinyl Night - 5-8pm 6 Fairchild Square, Clifton Park, NY 12065 - schmaltzbrewing.com

Wolf Hollow Brewing-Battle of 1669 White IPA release party 6882 Amsterdam Rd, Schenectady, NY 12302
www.wolfhollowbrewing.com

7 Wolf Hollow Brewing Live Music w/Mike DeAngelis 7-10pm 6882 Amsterdam Road, Schenectady - wolfhollowbrewing.com

8 Wolf Hollow Brewing - Live Music w/Flood Road - 7-10pm 6882 Amsterdam Road, Schenectady
wolfhollowbrewing.com

9 Wolf Hollow Brewing - Red Haired Strangers (\$5) 8-11pm 6882 Amsterdam Road, Schenectady
wolfhollowbrewing.com

Common Roots - River Run at the Roots 5k Run/Walk - 10:30am 58 Saratoga Ave, South Glens Falls, NY 12803 - commonrootsbrewing.com

9-10 Indian Ladder Farms Cidery and Brewery - New York Capital District Renaissance Festival (\$15) - 11am 6pm ILFCB -342 Altamont Rd., Altamont, NY 12009 - ilfcb.com

11 Saratoga City Tavern/Kings Tavern Golf Tourney - 11am McGregor Links Country Club, 359 Northern Pines Rd., Saratoga Springs, NY
saratogacitytavern.com

14 Kraverie Wolf Hollow Brewing beer tasting 78 Beekman St, Saratoga Springs, NY 12866

15 Drink Saratoga - Celebrate NY Craft Beverages - A night at the Automobile Museum (\$30) - 6-9pm

16 TRUE BREW - NEW BREW FEST: 40+ local-regional & national breweries with new and fresh samplings. Food trucks, Cornhole Tourney, Brewfest Bingo, Live Music at the Saratoga County Fairgrounds. (\$45/55) 1 -5pm 162 Prospect Street, Ballston Spa, NY 12020 -
Tickets: truebrewmagazine.com

Common Roots - Pop-up Food Truck: Full Cord Pizza 58 Saratoga Ave, South Glens Falls, NY
commonrootsbrewing.com

17 Wolf Hollow Brewing-Father's Day Cruise In Classic cars and drink specials for dad! 6882 Amsterdam Rd, Schenectady, NY 12302
www.wolfhollowbrewing.com

Good Nature Brewing - Live music w/Amy Helm (\$15/20)- 4-9pm 8 Broad St., Hamilton NY
goodnaturebrewing.com

21 Wolf Hollow Brewing Live music w/Steve Oill- 7-10pm 6882 Amsterdam Road, Schenectady
wolfhollowbrewing.com

22 Wolf Hollow Brewing Live Music w/Completely Different 7-10pm 6882 Amsterdam Road, Schenectady - wolfhollowbrewing.com

23 Wolf Hollow Brewing Live Music w/The Brothers Blue (\$5) 8-11pm 6882 Amsterdam Road, Schenectady - wolfhollowbrewing.com

24 Good Nature Brewing Live Music w/Martin Sexton (\$15/20) 4-9pm 8 Broad St., Hamilton NY 12346
goodnaturebrewing.com

28 Wolf Hollow Brewing Live Music w/Little Jack - 7-10pm 6882 Amsterdam Road, Schenectady
wolfhollowbrewing.com

29 Wolf Hollow Brewing Live Music w/Tanager - 7-10pm 6882 Amsterdam Road, Schenectady
wolfhollowbrewing.com

Common Roots - Pop-up Food Truck: Something Different 58 Saratoga Ave, South Glens Falls, NY 12803 -
commonrootsbrewing.com

RECURRING EVENTS: *SUBJECT TO CHANGE

SUNDAYS Lost & Found - **Craft Beer Brunch** 942 Broadway, Albany, NY
lostandfoundalbany.com

Sloop Sunday Sessions - free live music 2-5pm 1065 Co Rte 19, Elizaville, NY
sloopbrewing.com

MONDAYS Common Roots - **Taproom Trivia** - 7pm 58 Saratoga Ave, South Glens Falls, NY - commonrootsbrewing.com

WEDNESDAYS Tipsy Moose Tap & Tavern **Dozen wings & a Moosehead pint** (\$13) 5pm - close 185 Old Loudon Rd., Latham, NY
tipsymoosetavern.com

Fort Orange Brewing - Corn Hole League (Spring League ends 5/23. Summer league starts 5/30) (\$25/team) - 6pm 450 North Pearl, Albany, NY - fortorangebrewing.com

Rare Form Brewing Company Themed Trivia Nights - 7pm 90 Congress St., Troy, NY 12180

World of Beer - Ladies Night - 11am-12am 1 Crossgates Mall Rd., Albany, NY
worldofbeer.com

Great Flats Brewing - Trivia Night 7pm 151 Lafayette St., Schenectady, NY - greatflatsbrewing.com

Common Roots - Gears & Beers bike ride 6 or 6:30pm 58 Saratoga Ave, South Glens Falls, NY - commonrootsbrewing.com

THURSDAYS Fort Orange Brewing - **Trivia Nights Live** - 6:30pm (Ends May 31) 450 North Pearl, Albany, NY
fortorangebrewing.com

Saratoga City Tavern - Karaoke - 9pm 19-21 Caroline St., Saratoga Springs, NY
saratogacitytavern.com

Common Roots - Live music - 7-9pm (June) 58 Saratoga Ave, South Glens Falls, NY - commonrootsbrewing.com

Lt's Grill - Bands and Clams! A Boat Load of Sams (\$12) - music begins 6:30pm 2305 Nott St., St. James Square, Niskayuna, NY
ltsgrill.com

FRIDAYS Minogue's Beverage Centers Brewery Tastings at various locations (upcoming Saranac, Bell, Good Nature, Shipyard) - check website for details -
minoguesbeverages.com



By Gotbeer.com

7 CRAFT BEERS YOU NEED TO DRINK THIS SUMMER

May has arrived and you know what that means... summer is almost here! Once Memorial Day weekend hits, it's time for barbecues, trips to the beach, concerts, and a whole lot more. We did some painstaking research to round up the best contenders for your summer bucket list. Some are seasonal — meaning they're only available during the summer months — and others are just downright delicious on a hot summer day. Cheers!

21st Amendment Hell or High Watermelon-American Wheat, 4.9% ABV

San Leandro, California

Since 2000, 21st Amendment Brewery has been pumping out award-winning beers from their San Francisco brewpub, located just a few blocks from AT&T Park. These OGs knew exactly what they were doing when they created Hell or High Watermelon. This American wheat beer is brewed with real watermelon, for a flavor that's surprisingly crisp, dry and refreshing—summer in a can.

Ballast Point Aloha Sculpin-American IPA, 7% ABV

San Diego, California

With Aloha Sculpin, Ballast Point used Bruix Trois yeast to turn their award-winning IPA into a tropical oasis with bright and refreshing notes of mango, pineapple, and guava. This yeast also adds a slight haze to the beer, creating a smooth mouthfeel to round out its juicy character. Simply put, this is paradise in the palm of your hands.

Brooklyn Summer Ale-Pale Ale, 5% ABV

Brooklyn, New York

Brooklyn Brewery has been a beacon of good beer since brewing its first batch of Brooklyn Lager back in 1988. Brooklyn Summer Ale was designed to be enjoyed on long, hot summer days. 100% British 2-row barley brings its famed bread-like flavors, capped off with German and American hops to provide a snappy, clean bitterness and a bright, floral aroma. It's a sunny pale ale, Brooklyn style.

Ithaca Mo' Kölsch-Kölsch, 5.8% ABV

Ithaca, New York

Ithaca Mo' Kölsch is the perfect warm-weather beer. Ithaca uses Mosaic and Glacier hops instead of more traditional German hops. The berry and stone fruit-like character of Mosaic and Glacier pairs well with the subtle fruit character of the Kölsch yeast, making them a natural pairing. The effect is a very soft and fruity, yet clean and drinkable beer with great clarity and an unmistakably refreshing finish.

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Leinenkugel's Orange Shandy-Hefeweizen, 4.2% ABV

Chippewa Falls, Wisconsin

For close to 150 years, the Leinenkugel family has stayed true to their vision of combining German brewing traditions with the innovative spirit of Wisconsin. This traditional shandy is no exception. Each batch begins with their traditional weiss beer. Then they mix it with natural orange flavor. Enjoy all that summer has to offer with Leinenkugel's Orange Shandy!

Saranac Tropical Storm IPA-American IPA, 5.5% ABV

Utica, New York

Our friends at F.X. Matt Brewing Company know how to brew a great IPA! Back by popular demand, Saranac Tropical Storm IPA is an unfiltered and hazy IPA with wheat, oats, and fruity notes of mango, guava, and citrus. Look out 'cause this Tropical Storm is a brewin'!

UFO Pink Lemonade Shandy-Hefeweizen, 4.4% ABV

Boston, Massachusetts

Here we have a new unfiltered offering from Harpoon Brewery. This is UFO Pink Lemonade Shandy and it's a pink lemonade flavored Hefeweizen. It's sunny, citrusy and fun! So, find your beach chair, grab a six-pack, add some friends and you've got yourself a recipe for a sensational summer day.

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EMPORIUM FARM BREWERY OPENING THIS SPRING -NORTH GREENBUSH, NY -



The Emporium Farm Brewery is planning a grand opening late May or early June. The brewery is a spin-off of the Homebrew Emporium, which has provided equipment and supplies for brewers and breweries for over 20 years. Installation of equipment is almost complete and the brewers, Russell, Dominick, Jim and Roger, who all work at Homebrew Emporium, have been brewing test batches since the conditional license application was approved last month. With the new 2 ½ barrel Psycho Brew system installed in April, the company will begin seriously brewing to prepare for its grand opening. The taproom and brewery are located adjacent to the Homebrew Emporium at 472 North Greenbush Road in Rensselaer. There are 12 taps, six of which will be for Emporium's beer. The other six taps will be for other guest farm breweries. Breweries such as Honey Hollow Brewery, Hudson Brewing Company, S&S and others are all in talks about providing their beer. They'll also have cider, mead and wine from some of their other friends with farm licenses. At time of print, The Emporium Farm Brewery hadn't announced a firm date for the grand opening. To keep posted on the latest developments check the Homebrew Emporium's Facebook page. The Emporium Farm Brewery's website and Facebook page will be up and running soon. Stay tuned for details!

TABLE 41 BREWING CO IS EXCITED -COHOES, NY -



Founder/Brewer Bobby Belleard explains, "What an exciting Time for us we come back to life! On May 3rd, and every Thursday following with, we'll have local music and food trucks at our place in Cohoes.

Burger 21, Wagon Train BBQ, Gormellis and the Chuck Wagon, Elektrik City Eats will each be serving deliciousness, while Matt Evans, Frank Murray, Marc Delgado Steve Keller and Larry Parker take the mic. We have the release of some very new beers including our Orange ya Happy Stout (Chocolate orange stout), OG 15, the first ever made IPA by Table 41, and Freckles (Strawberry Vanilla Pale) Double ESB. We will also be serving up some off-the-wall originals as well and some of our staples. June will offer another great line up of new music including the front man from Yellow Dog, Jim Gross, and Wounded Knee. More great eats and more great beers. Thursday's from 5-9, benefits to local charities will be announced. Keeping it Personal!"

HUDSON BREWING COMPANY EXPANDS TAP-ROOM - HUDSON, NY -



Hudson Brewing Company states, "We are extremely grateful for a very busy winter that has pushed us to EXPAND our tap room. Opening in May our expansion and renovation will be complete including a second service window, church pew and community table seating and the addition of a food truck area. Corn hole and picnic tables outside to sip one of our 12 beers on tap in the sun. This April we released our

Pineapple Cider, The State Street Swill, in cans! It's a tropical explosion and a game changer in the cider world. Our one of a kind recipe is based off a classic tepache recipe is gluten free and radically different from any cider you've had before. Hudson Brewing Company has expanded its summer hours: Thursday & Friday-2pm-8pm, Saturday 12pm-8pm, Sunday 12pm-6pm. Cheers to all our fellow brewers and beer lovers!" Cheers right back atcha Hudson Brewing!

CHATHAM BREWING STANDS UP FOR SUICIDE PREVENTION - CHATHAM, NY -



On Saturday, May 5th Chatham Brewing Company will be hosting a fundraiser to benefit the American Foundation for Suicide Prevention. Brewery Founder/Owner, Tom Crowell tells TBM, "It's going to be an evening to remember and celebrate the life of Jules Parker. There will be live music, delicious food, and of course, brews from Chatham Brewing. We'll also have raffles and be accepting donations for the American Foundation for Suicide Prevention. If we can help them save one life and one family from the pain that comes with a suicide, it will be worthwhile. The music for the evening will be simply awesome. The lineup includes: Karen Grenier, Gary Taylor, Leigh Parker, Bob Muzerall, Marty Manjak, and Larry Parker. There will be blues, swing, folk, rock, standards, and more. We're going to rock the house!" Chatham Brewing is generously donating items such as their large insulated growlers for the raffle. All proceeds from the raffle and all donations from the evening will go directly to the American Foundation for Suicide Prevention: <https://afsp.org>. Cheers to Chatham!

CH EVANS WELCOMES NEW BREWMASTER, NEW BREWS -



In March, Sam Pagano took over the brewing operations at CH Evans, Albany Brewpub. Upon returning to the Capital Region after a stint brewing at City Steam Brewing, in Hartford, CT, he set in to designing some fresh beers for CH Evans. His new brews are finally hitting the taps and they are already getting some nice accolades from local craft beer lovers. TBM asked Sam what he had teed up for the spring and he tells us, "We recently brewed Off Ramp Sour. It's a 5% ABV that will be a kettle sour ale, brewed and aged on staff-picked sweet cherries from Edgar Farms in Hudson, NY. Knickerbocker Lager is a tasty 4.8% ABV Keller bier-style Lager. It's hopped with Calypso and Citra. Crispy and perfect for the warmer weather. Ruck SMASH! is a single malt/single hopped pale that we collaborated and brewed with, and in honor of, The Ruck's 20th Anniversary. Crafted with Munich malt and Hüll Melon hops, it will come in at about 5.8%! Lastly, for now, Capital Lager, will be coming on. It's a 6% ABV, Export-style Lager brewed with imported Malts and hops. Also great for the season. We will also be looking to purchase a crouler machine, so that we may start offering various sizes of cans to-go!" Keep an eye on CH Evans/Pump Station's Facebook to stay on top of the releases. Welcome back Sam!

NINE PIN CIDER ANNOUNCES URBAN ORCHARD PROJECT - ALBANY, NY -



On April 15th, Nine Pin Cider Works kicked off their plans to plant and develop an urban orchard in Albany's Washington Park, among the first of its kind in a major U.S. city. The urban orchard is being organized in partnership with the City of Albany, the Washington Park Conservancy, and Samascott Orchards. The trees were provided by Kinderhook N.Y.-based Samascott Orchards. The orchard will be comprised of eight unique apple varieties that flourish in New York State. This region's cold winters and moderate humid summers makes for ideal apple growing conditions. Apples are a member of the rose family of plants. A standard-size apple tree starts bearing fruit eight to ten years after it is planted. A dwarf tree starts bearing fruit in three to five years. The orchard will aim to educate the community about New York's remarkable and historically coveted apple crop. Apples have been a pivotal crop in our state since colonial times with hard apple cider being a crucial staple. Today, New York is the second largest apple producer in the United States but more importantly, it is home to the nation's most diverse apple crop, making New York the destination for outstanding craft hard cider. "Nine Pin prides itself on our commitment to New York agriculture, so the addition of the urban orchard right here in Albany literally puts roots into our home city. It doesn't get more local than this. We are very excited to start using apples grown right here in Albany in our cider," said Alejandro del Peral, Nine Pin's co-founder and cider maker. The apples picked from these trees will eventually be pressed made by the Albany-based cidery. To learn more information about this urban orchard project and to learn where Nine Pin products can be found, visit ninepincider.com.

COMMON ROOTS BREWING COMPANY HOSTS 5K RUN/WALK - RIVER RUN AT THE ROOTS - QUEENSBURY, NY-



On Saturday, June 9, at 10:30am, Common Roots Brewing will host a 5k run/walk from their brewery. The looped route will start/end in the Park-and-Ride lot behind Common Roots. The scenic course winds through the village of South Glens Falls, including the Betar Byway along the Hudson River. A map of the route is located on page on their website. Brewery Co- Founder, Christian Weber explains. "Our hope is for this 5k to become a premier event in the community every year. With water so important to what we do in the brewery, and the beautiful Hudson just steps from our door, and along the course, we wanted to celebrate our greatest resource. Riverkeeper will be the beneficiary for this 5k run/walk and plan to involve their Upper Hudson stewards in our event." The charity, Riverkeeper, is a local organization seeking out polluters and teaming with citizen scientists & activists to reclaim the Hudson River. They also work to ensure that over nine million New Yorkers have clean, safe drinking water.

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LIVE LOCAL

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ORGANIZATIONS
ANNUALLY



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MAN AND ONE TRUCK
AND GAINED ONE
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TWO ROADS BRINGS ROAD JAM MUSIC FEST

TO TROY - STRATFORD, CT - Two Roads Brewing Co



announced that they will be hosting their 5th annual Road Jam Music Festival on June 22 and 23 at their brewery in Stratford, CT. This year,

Road Jam has been expanded to now include a Friday night show in addition to the action all day on Saturday. Tickets are \$25 for Friday, \$40 for Saturday, or \$60 for both days. Each ticket gets you entrance to the concerts as well as your first pint of beer. The namesake of the Road Jam Festival, Two Roads Road Jam Raspberry Wheat with Lemongrass will be pouring in addition to other select Two Roads' beers. Road Jam Music Fest is a must-attend festival for music lovers and will be the biggest Road Jam to date with two days, two stages and nine bands including nationally acclaimed headliner "Lotus". Can't make it to the brewery? No worries, Two Roads is taking Road Jam Music Fest on the road and will land in Troy at The Ruck on Friday, June 2nd from 2-8 pm. The fest will feature live music with Saint and Liars, Let's be Dead, and The North & South Dakotas. The music will be kickin' and plenty of Two Roads beer will be flowing. Check out The Ruck and Two Roads social media for more details.

GOOD NATURE FARM BREWERY UPDATE -

HAMILTON, NY - Good Nature Farm Brewery's has announced their Summer Concert Series. The



live music series aims to bring great music and great beer together for the perfect way to spend your summer Sunday afternoons!

This series is put on in partnership with Creative Concerts, and you can find more

information and tickets at creativeconcerts.com. All shows are on Sunday afternoons in the Good Nature Farm Brewery's Beer Garden, with food, Good Nature's beer, NYS cider, and non-alcoholic beverages available for purchase. Doors @ 4pm. Show @ 5pm. All Ages welcome to attend (under 21 admitted with parent or a guardian). See True Brew Magazine's Calendar of Events for the line-up of great music. Good Nature also touted their Summer Beer Releases: Good Nature tells us, "Rotation Nation Series will release IV on June 1 and V on July 13. When Good Nature opened in 2010, there were only 65 breweries in all of New York State, and most focused on making a few great core beers. Just 6 years later, we are fast approaching 500 NY breweries, and with that comes thousands of new beers. We'll never stop making your favorite GNB brews, but we've created a series in response to the ever-changing rotational nature of Craft Beer. About every 6 weeks, you can expect a new limited release IPA. Enjoy the robust juicy flavors of our new IPA series, featuring different hops from all over the world, but always with New York State malt and hops as the backbone of each recipe. Limited amounts of Rotation Nation beers will be available in 4-packs of 16oz cans at the Farm Brewery, the Broad Street Tap Room, and in distribution. Rotation Nation Series beers will be on draft at select bars, restaurants and stores where Good Nature Beers are carried (ask at your favorite spot!). Also, There Gose the Farm, first released

in March 2016, is back! We're excited to bring back this seasonal favorite! This German style Gose comes in at 3.8% ABV and is perfect for the warm weather of summer." Good stuff from Good Nature!

GUN HILL BREWING CO BREWS UP NEW BEERS & HOSTS CINCO/DERBY PARTY - BRONX, NY



New beers being released this spring include Ritual Union, a coffee-Berliner-weise and Handball Lager, Gun Hill's spring- Mexican Lager. They will also release the latest in their rotating DIPA series, E Pluribus Lupulin 8: Genius Loci. The 9.5% ABV Double IPA is hopped with Chinook, NZ Sticklebract, Citra & dry hopped with Sticklebract, Amarillo, Citra. Gun Hill will also be brewing/releasing the winning beer from last summer's Homebrew Competition called Homebrew Hero. It's a Key Lime Pie Berliner-weise. Founder Dave Lopez also tells TBM, "We'll be heading to Ireland in June to brew a collaboration with Lough Gill brewery! We are very excited about that opportunity and look forward to brewing a great beer! We are also doing some cool stuff at the brewery. On May 5th we are hosting a Cinco de Mayo/Kentucky Derby party at the brewery in the Bronx. The event will feature \$1 tacos, \$4 Handball Lager pints as well as a special beer (mint julep inspired) called Derby Winner. Plus, starting in May, and running through the end of June, we will have \$10 4-packs in the tasting room of our American style pilsner, Spirit 76." Check out Gun Hill on social media for release dates and more info. If you're heading down to NYC for any reason (such as a Yankees game), give Gun Hill a visit.

PARADOX BREAKS GROUND, RELEASES NEW BEERS - SCHROON LAKE, NY



On Saturday April 21st Paradox Brewery broke ground at their new location in North Hudson, New York. The new brewery will sit 12 miles North of their current location in Schroon Lake. Their expected grand opening is targeted for May of 2019.

The new location will house a state of the art GEA Craftstar brewhouse, Westfalia centrifuge, expanded cellar, and CODI Manufacturing canning line. They also announced that, on May 5th they will be releasing two new beers that were canned on April 24th & 25th. As part of their Weather Series, Paradox presents Session Pale Ale. WEATHER is a beer series focused on the hops. The style of beer and hop blend changes each release but the focus remains on the hops. "It gives us a chance to play with the new and exciting hops everyone enjoys drinking and each iteration is different to keep you coming back for more". Session Pale Ale is packaged in 16oz 4-packs and is available primarily at the brewery with very limited distribution. Each rotation can be identified by the date code on the can. Pay attention to social media for what's out now. Session Pale ale is a 4.5% easy drinking pale ale perfect for the warmer weather. Expect firm bitterness backed up by notes of lime and stone fruit. Paradox also added a new core beer to their portfolio that always hold a draft

line in their tasting room and are widely distributed. Before the addition of the Pale Ale, the core collection consisted of Paradox Pilsner, Red Ale, Beaver Bite IPA and Beaver Overbite Imperial IPA. The Pale Ale is refreshing, fruity, piney, 5% ABV, and an easy drinker. Get some!

LONG TRAIL CENTURY RIDE TO BENEFIT VERMONT ADAPTIVE - BRIDGEWATER CORNERS, VT



Pedal, Party and Play with Long Trail Brewing Company for family friendly fun all day to benefit adaptive sports. The 8th annual Long Trail Century Ride to benefit Vermont Adaptive Ski & Sports will be on June 23, 2018 from 7:00am to 6:00pm. All rides start and finish at Long Trail Brewery in Bridgewater Corners, VT. Four rides, including a century ride, 60 miler, 40 miler, and a 20-mile loop for those looking for a shorter ride or for adaptive riders, will take you in and around the beautiful Killington region. Plus, they'll have a family and adaptive friendly 5K ride right near the brewery and mountain bike course at Killington Resort as well. There will be a huge Apres-Ride Party at Long Trail Brewery complete with BBQ, beers, live music and more. The event is family friendly including: Kids Corner, face painting, games, activities and more. Tickets for party-only are \$20/adults and \$10/kids - all to raise funds and awareness for disabled sports. Cheers to Beer for Charity!

GENESEE RELEASES RUBY RED KÖLSCH - ROCHESTER, NY



Genesee Brewery's popular Bock and Oktoberfest special-edition brews have found favor among loyal Genesee fans and beer lovers. This summer, the 140-year-old brewery adds a warm-weather companion to its special-edition lineup with Ruby Red Kölsch, a crisp, bright-golden ale that comes ashore this Spring. "The Kölsch style can be traced back to the ports of 19th century Cologne, Germany, and was said to be a refreshing answer to hot summer days on the banks of the Rhine River," said Steve Kaplan, newly appointed head brewmaster at the Genesee Brewery. "Inspired by our German brewing lineage, we've create a classic summer Kölsch with a 21st century twist as the newest addition to our special-edition series." The 4.5 percent ABV Ruby Red Kölsch captures the essence of the classic golden ale, with the unique addition of ruby red grapefruit to create a citrusy refreshing finish. The combination of clean flavor and mild hop bitterness makes for an easy-to-drink, sessionable beer. The limited-release Genesee Ruby Red Kölsch will be available for purchase this spring in 12-pack cans and on draft at select locations throughout New York, Pennsylvania and Ohio. For more information on Ruby Red Kölsch and other Genesee special-edition beers, visit geneseebeer.com or follow Genesee on Facebook, Twitter and Instagram. To find Ruby Red Kölsch closest to you, visit Genesee's online beer finder.

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SLOOP CANS.

Coming soon to a store near you!

With our **new state-of-the-art brewery** opening in East Fishkill this summer, there's big things on the horizon at Sloop Brewing Co.

With big new tanks, **we can brew more** of our hoptastic IPAs, award-winning sours, and double dry hopped special releases.

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Always drink responsibly.

DOGFISH HEAD GETS LOCAL WITH THE RUCK - SPREADING GOODNESS - MILTON, DE/TROY, NY



Dogfish Head announced its return to The Ruck in Troy for another much-anticipated Dogfish Head Night. Annually held on the Friday of American Craft Beer Week, this year on May 18th, Dogfish Head Night is the longest-tenured craft beer event held at any account in the entire region. The Ruck owner, Dave Gardell tells TBM, “This will be our 10th year of hosting Dogfish Head and we are really looking forward to it. This year’s event will be very a special celebration! Dogfish Head will be holding their regional sales meeting here in the Troy, so there will be a lot of their team in town. It’s going to be a really fun night of great craft beer with great craft beer people.” The Dogfish Head Brewery’s northeast sales team will be convening for their meeting in Troy on Wednesday, May 16th and then spending Thursday May 18th “spreading goodness” with Ruck employees and their distributor partners at Craft Beer Guild in Prospect Park in Troy. Projects will include painting/spraying the pool and general maintenance to get the park ready for the residents of Troy to enjoy this summer. Come on out and join The Ruck, Dogfish and CBG as they come together in the spirit of community service and celebrating craft beer during Craft Beer Week. The event is always a can’t miss as the beer list will include some killer vintage offerings and a stacked lineup of dogfish head classics. Check in with the Ruck on social media for more deets.

FOUNDERS BREWING TO RELEASE DANKWOOD AND BACKWOODS BASTARD - GRAND RAPIDS, MI



Founders Brewing Co. recently released Backwoods Bastard and Dankwood as the second and third installments of the Barrel-Aged Series. “Backwoods Bastard and Dankwood show the spectrum of our barrel-aged program,” says Brewmaster Jeremy Kosmicki. “We started experimenting with barrel-aging over a decade ago and keep adding more to keep up with demand. Backwoods Bastard has earned its rightful spot as the only year-round in the line-up, while Dankwood is an example of the extreme creative demands we place on ourselves to keep this all going. Where many stick only with one or two styles of beer, we always pursue experimentation and give into our curiosity.” Backwoods Bastard was created in 2005 following Founders’ first trials to age Dirty Bastard, a Scotch ale, in bourbon barrels. After more than a decade of perfecting barrel-aged beers like KBS, Backwoods Bastard has also earned a devoted fan base, and will be the first of the Barrel-Aged Series beers to be available on a year-round basis. Dankwood is Founders’ imperial red IPA, reDANKulous, aged in oak bourbon barrels, with notes of rich caramel that highlight the strong malt character and all the complexity that comes from bourbon barrels. A dank, sticky and slightly sweet sipper, Dankwood is the perfect alchemy of wood and hops. Dankwood follows Founders’ first Barrel-Aged Series release KBS and is available from through June in all markets. Backwoods Bastard is now available year-round in 4-packs of 12oz bottles and on draft as of April 2018.

NEW BELGIUM BREWING RELEASES BICYCLE KICK KOLSCH - FT COLLINS, CO - As the world



prepares to unite over a soccer-packed summer, New Belgium Brewing has come together with five breweries from five continents to create Bicycle Kick Kolsch, a crisp and refreshing beer crafted by an international dream team. This all-star brewing roster consists of Adnams (England), Baird (Japan), Bodebrown (Brazil), Devil’s Peak (South Africa) and Primus (Mexico). As key players from each brewery collaboratively formulated a recipe, the question frequently kicked around was how to best capture the beautiful game in a beer. The answer came in the form of two unique ingredients – chamomile, the national flower of Russia, where soccer fans will turn their attention this summer, and lemongrass, representative of playing turf. “We decided to brew a kolsch because we wanted to make something light and sessionable that allowed us all to experiment while staying true to our craft roots,” said Ross Koenigs, New Belgium Research and Development Brewer. “This easy drinker is perfect for the pitch, especially if your team is playing across the globe with a start time of 7 a.m.” Bicycle Kick Kolsch pours a very light gold color with a light haze and a creamy sip. This light-bodied beer starts with a hint of sweetness before hitting the back of the net with a bitter finish. At 5.1% ABV and 12 IBU’s it’s highly drinkable. It’s now available globally for a limited time in 12 oz. cans and draft. Each participating brewery will brew and distribute Bicycle Kick in their respective markets, making for a true global collaboration. “It is so satisfying and enjoyable to be a part of this global community of friendly and collaborative craft brewers,” said Bryan Baird, Brewmaster at Baird. “It’s even better being a beer lover with a keen affinity for crisp and refreshing styles like kolsch, particularly ones deftly and creatively spiced or fruited. I can’t wait to tear into several pints of Bicycle Kick Kolsch this summer while cheering on my team.” For more information about New Belgium or any of its beers, visit www.newbelgium.com.

LEFT HAND BREWING COMPANY RELEASES JUICY GOODNESS DRY-HOPPED GOLDEN ALE - LONGMONT, CO



newest year-round beer, Juicy Goodness, a 5.5% ABV dry-hopped golden ale. It has a medium-light body and exemplifies a beer that is both easy drinkin’ and full of fruity hop flavors. Juicy Goodness is brewed with Azacca and Ekuanot hops and dry-hopped with Mosaic. The hop combination is bursting with juicy tropical and citrus notes. “Bright, citrus hops explode in the bouquet and on the palate of this slightly hazy and low bitterness golden ale,” said Matt “Truck” Thrall, Director of Brewing. “Juicy Goodness was brewed for those times when you want an abundance of hops, but not a lot of alcohol or bitterness.” Available in 6-pack cans and draft, Juicy Goodness is hitting Left Hand’s 41 state distribution footprint just in time for spring and summer. It is the third new year-round beer released in 2018, following previous releases of Left Hand IPA and Death Before Disco porter. Visit their website for Juicy Goodness Release Parties.

NEW HOLLAND BREWING RELEASES DRAGON’S MILK RESERVE CHERRY CHOCOLATE - HOLLAND, MI



New Holland Brewing has released a new addition to their Dragon’s Milk Reserve program. This time, brewers tried a classic flavor pairing on Dragon’s Milk’s bourbon barrel stout canvas: Cherry Chocolate. The beer hit store shelves and across their distribution footprint on April 16. Consumers can look forward to a rich stout that balances creamy chocolate flavors with a delightful cherry tartness. “Chocolate is a flavor that is already present in Dragon’s Milk when it comes out of the barrel, but we’re able to play that up and really bring out the wonderful chocolate smoothness. Obviously, that just couples extremely well with the cherry flavor,” said New Holland Vice President of Sales Joel Petersen. “That combination plays nicely against the backbone of this beer.” For most breweries, a bourbon barrel stout clocking in at 11 percent ABV is a limited release. New Holland Brewing works hard to make Dragon’s Milk available year-round. The Reserve series is a chance for brewers and consumers alike to see the favorite beer in a new light. “I think Dragon’s Milk speaks for itself. It’s a strong beer that our customers love on its own,” said Petersen. “The Dragon’s Milk Reserve program gives us the platform to build on that strong base and create a variety of exciting new flavor experiences.” “The Reserve series allows our brewers to express their creativity,” said New Holland Brewing President Brett VanderKamp. “We continue to be amazed at the ways Dragon’s Milk can play with different flavors.” New Holland Brewing welcomes those interested in learning more about Dragon’s Milk to visit their website.

OSKAR BLUES TO RELEASE FUGLI YUZU & UGLI FRUIT IPA SUMMER SEASONAL - LONGMONT, CO



Summer is right around the corner, and it’s about to get a whole lot Fugli-er. Oskar Blues Brewery is bringing back its FUGLI Yuzu & Ugli Fruit IPA nationwide just in time for your favorite backyard grillin’, park-chillin’, frisbee-flingin’, beer-drinkin’ season. This citrusy, fresh and aromatic IPA clocks in at 5.8% ABV and 60 IBUs, making it fuggin’ crushable for wherever summer takes ya. “FUGLI was originally inspired by a collaboration with Japan’s Yo-Ho Brewing Company,” said Tim Matthews, Head of Brewing Operations at Oskar Blues. “It features citrusy, floral mosaic hops and a trifecta of cross-continental citrus fruits including Yuzu from Japan, Jamaican Ugli and Rangpur, which is grown in Bangladesh. While none of these fruits are easy on the eyes, they definitely bring the flavor.” Yuzu is an exotic, tangy yet rough-looking lemon from Japan. Living up to its name, the Ugli Fruit is a Jamaican form of tangelo, a cross between grapefruit, orange and tangerine. Rangpur is a lemon and mandarin orange hybrid with a strong lemon-lime flavor. “FUGLI is a beer-drinker’s fruited IPA,” explained Kenny Jackson, the Head Brewer at Oskar Blues’ Longmont brewery. “It’s foremost an IPA, with

THE PERFECT LAKESIDE *Lineup*



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INDIAN LADDER FARMSTEAD

CIDERY AND BREWERY -- IN THE GROW !

By Erik Budrakey

As a craft beer lover, I am constantly looking for weekend excursions that tend to involve a road trip, a brewery visit, and/or some sort of craft beer event. While standing in a line for hours in a brewery parking lot just to be able to buy 2 four-packs of a specialty beer can release, for twenty bucks each, might be your idea of a good time—sometimes just visiting a brewery, chillin' in their beer garden, listening to some live music, and simply soaking up the vibe is more my speed. This is where Indian Ladder Farms Cidery and Brewery (ILFCB) comes in!

Nestled comfortably at base of the cliffs of Helderberg Escarpment in Altamont, Indian Ladder Farms has been an important fixture in the Capital Region for more than a century (102 years in July!). Locals and tourists alike have been coming to this family-friendly farm for generations to explore their orchards, pick apples and berries, and to indulge in warm cider doughnuts. Now, there's an even better reason to visit the farm. It's the expansion of their Cidery and Brewery (ILFCB)

Granted, this is not exactly new news. After all, in July ILFCB will be celebrating the two-year anniversary of the brewery/cidery's grand opening. News is that they've recently hired a handsome, reputable, local brewer, and they've expanded their outdoor biergarten to develop what looks to become a destination for both craft beer and cider lovers, as well as for the casual beer/cider fan that is looking for something fun. And, they still have even bigger plans in the works!

VISITING THE FARM

Pulling up to Indian Ladder Farms, there is no doubt that you are on a huge farm. Acres of apple trees line one side of the road. A hop farm with naked trellis' line the other. A huge, barn structure greets incoming guests with large wooden letters on the side that spell out "Indian Ladder farms". You'll know you're there. A smaller sign reading, "Cidery and Brewery" steers me to the near side of the building. Being a farm, there is plenty of parking. As you make your way into the taproom a walkway leads you past a large outdoor biergarten lined with picnic tables and an entertainment area.

Dietrich Gehring and his partner, Stuart Morris have operated the brewery and cidery since May 2016, but their vision for ILFCB had been in the works for several years before that. I have known, Dietrich for about 5 years. We met when I was working for DeCrescente Distributing and studying for my Certified Cicerone. We had heard that Indian Ladder Farms was growing hops and, to better prepare for the Cicerone exam, I needed to learn everything I could about hops; varietals, aroma/flavor profiles, and how they are grown. Back then, the farm had only been



growing hops for a year or so, but Dietrich was willing to bring us on and use our group as sort-of test pilots for building an educational program that included giving tours of the hops farm. I fondly recall him saying, at that time, that he had visions to open a cidery and brewery on the farm. Five years later, I'm standing in his brewery and taproom and he comes strolling in. "I'm here for your beer, and for the scoop." I announce. "Let's do it!" he proclaims.

Of course, this immediately leads to a round of samples. Dietrich is quick to recommend their Homey Haulers Hazy IPL. He explains, "It's a 6.4% ABV, New England-Style India Pale Lager that we brewed using 100% New York State grown malt and hopped with New York grown Nugget, Vic Secret, Galaxy & Mosaic. It's perfectly hazy and extremely aromatic." I agree. It's also genuinely tasty and very drinkable. I ask where they came up with the name Homey Haulers? He tells me, "Our new brewer, Scott, used to be a serious BMX biker. You know, those old BMX bikes used to have the pegs on the back wheels that your buddy would always catch a ride on? Those are called "Homey Haulers" in the BMX world so Scott named the beer after those." Makes sense to me.

NEW BREWMASTER

I had heard that Dietrich had recently hired Scott Veltman, as their head brewer. We (*True Brew Magazine*) have known Scott for years, since his Brewery Ommegang days, and had featured him in our cover story March 2017 when he was brewing at C.H. Evans Brewing. The “Handsome Guy” having recently moved on to take over the brewing duties at ILFCB, I knew that there would be some well-crafted, interesting beers coming on. The Homey Hauler proved me right. Hoppy and crisp, it went down smooth.

“Tell me about your decision to bring Scott on as your Brewmaster”, I ask. Dietrich replies with a grin, “I’ve ALWAYS known that I was going to hire Scott, since the moment that I met him. He was early-on in his stint with Brewery Ommegang. My plan for ILFCB was still in development, but I said to myself, and Scott, and a few of my buddies, that this was going to be my guy. And now he is. And I couldn’t be happier. We have some exciting plans for our expansion and Scott is certainly going to be a big part of it.”



Some dude, Dietrich and Handsome Guy Scott sample their brews.

“Expansion? Do tell!”

“Well, let’s take a walk and I’ll show you what we have going on.”

Dietrich beckons. I sadly ditch my IPL and off we go.

Immediately out the front door of the tasting room, up next to the entertainment area, sits a large portable military kitchen. It looks like a large tent, but once inside, it has a fully-equipped kitchen large enough to turn out meals for our troops in combat. “I bought it at a military auction. It was used on the Bagram Airforce Base over in Afghanistan. It’s fully functional and perfect for we want to do out here to better serve our guests in the biergarten.”

Across the biergarten sits a huge BBQ pit with 2 large hop cones painted on it. “It’s an exact replica of the BBQ Pit at the famous Franklin Barbeque in Austin, Texas” Dietrich says proudly. “We’ll be

cooking up all kinds of fun stuff this summer. Pig roasts, brisket, chicken barbeques...you name it! This weekend we are moving some of our picking orchard to across the parking lot. It will include blueberries, raspberries, other fruits, and, of course, apples. Families will be able to come out and make it a fun afternoon at the farm. Come visit, pick some fruit, then relax, enjoy a bite to eat and a beer or cider in the biergarten.”

“Sounds good to me!” I reply. “Scott is currently producing all of your beer on just a 3-barrel brewing system, are you going to be able to keep up with the demand for your beer with your current brewery?”

“Let’s keep walking” he replies with a smile. He leads me up a short path to the front of the building and to the left of their Farm Market. We enter a closet-sized room at the end of the building. There is a full bar that cuts the room in half. A 6-tap draft unit sits behind it. “This is where we are going to serve up some really special brews and ciders. If our guests want to try something rare and different, they can walk up here and sample collaboration beers that we do with other farm breweries, as well as other fruit beers and rare, fruited ciders that we’ll make.”

We circle around the far side of the farm house, up a path to the “Baby Animal Days” barn where I am gleefully greeted by baby goats. Six of them in a pen with a little house, tires and trampolines. If there is anything cooler than watching baby goats on trampolines, I don’t wanna know about it! Dietrich explains that troves of school children come to the farm every week and they love the Baby Animal Days feature of the farm. But don’t get your hopes up for seeing them on your summer visit. The exhibit only runs through April.





Rosie, she doesn't drink.

Further still up the path we cross in front of a giant farm animal in a large pen. "What and who is that?" I ask Dietrich as the gentle beast watches us while slowly chewing on some hay. "That's Rosie. She is a Scottish Highlander and is a staple here at the farm. She is 21 years old and probably the oldest cow in New York State!" he laughs. "AREN'T YOU?!", he hollers out to Rosie. "Wow, she's old enough to drink!" I muse

Expansion Brewery and Event Space

Finally, we reach what looks like a miniature airplane hangar. "It's 1949 Quonset Hut", Dietrich explains "This is where we will be installing a new 15-barrel brew house in the next year or so. You were asking how we would keep up with brewing capacity, well here it is! This will be more than the brew house, it will also serve as our wedding and events space. We are already starting to clean this space out in preparation. The far end of the building is going to be a giant glass window that will look out over the event space. It's beautiful because the landscape of the orchards will set a scenic back drop that will be unique to the experience. We'll be building a large deck off the back-side of the building and we will be able to host events of all sizes. As far as the brewery goes, Scott will have ample space to get creative and produce our beer at larger volumes. It will ease a lot of the day-to-day dancing that he needs to do now on the 3-barrel system and will allow us to grow. He's going to love it!"

We head back down that path and to the down stairs tasting room. It's very cozy, yet farm-like. Dimly lit, there is a bar/serving area on the right that pours six hand crafted beers and six handmade ciders. There is a seating area to the left as well as an entertainment area laced with a big screen TV. The current fermenting and brite tanks line the back-right side of the room. The vibe is that of a functioning brewery with the smell of freshly brewed malt and hops in the air. I reach back for that Homey-Hauler IPL and ask Dietrich about sales of their beer outside of the farm tasting room. "Right now, we self-distribute our kegs to select accounts

around the region. We do occasional can releases as well, at the Cidery and Brewery. We plan on self-distributing until we physically can't do it ourselves anymore before we'll possibly consider going with an outside distributor. For now, we are focused on the expansion of the brew house and preparing to get bigger."

"What is it that you think will set your beers and ciders apart?" I ask.

"It's not just the beer", he replies, "It's the whole experience. The fact that we make our own cider right here, versus having a token cider available, makes a difference. I mean, we are an orchard after-all. It's the freshest cider that you can drink. But as far as a point of difference for the beer, we are looking to be a 100% New York State Farm Brewery. Meaning that all our ingredients are sourced in state, and most locally or right here from the farm. I also think that Scott brings a point of difference. He is a talented brewer and he knows many other brewers in the industry. Between what he brews here and what he does through collaborations with others, I think he is going to turn out some fantastic brews. I look forward to it myself!"

I thank Dietrich for his time and get ready to head out. As I pull out of their lot, back past the hop farm and the orchard, I consider that I can't wait to go back out there with the family and/or a group of friends to revel in the biergarten once it's up and running. I'm definitely going to hit one of the Saturday afternoon barbecues, catch some live music, drink some fresh brews and party. By the time you are reading this, they are open and ready to go! Go check them out, you won't regret it.

Interested in visiting Indian Ladder Farms Cidery and Brewery Taproom? They are located at 342 Altamont Road in Altamont, NY. Their taproom hours for the spring summer will be:

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So-You Think You Want to Be A Brewer?

Notes from Druther's Brewer George de Piro

Nearly every homebrewer's dream is to be a professional brewer; it was once mine! I successfully made the transition from hobby-brewer to pro-brewer nearly 20 years ago and can speak with some authority about the subject. While many professional brewers have arrived at their jobs via different routes, some paths offer better odds of success than others.

I was working as a chemist in the pharmaceutical industry after graduating college with a Bachelor's in biochemistry. While the job featured high pay and short hours, it was unbearably dull. I felt at the time, if you find yourself 25 years old with dread about waking up to another day at an unsatisfying job, you need to change your life. Fortunately for me, I did have a very fulfilling hobby: homebrewing.

I had brewed nearly every week on a home-built system that I eventually souped up to 15-gallon capacity. For me, it was about much more than drinking. I brewed with purpose and focus: I split batches to try fermenting the same wort with different yeast strains and experimented with recipes changing just one variable at a time to achieve perfection. As my hobby morphed into obsession, I joined, and became president of, a homebrew club called Brooklyn's Malted Barley Appreciation Society. I became a judge in the Beer Judge Certification Program (BJCP), rising to the rank of Master judge. With an eye toward building a name for myself in the burgeoning American craft beer world, I wrote articles for the magazines "Brewing Techniques" and "Zymurgy."

A critical step in my development as a brewer was entering homebrew contests. It's one thing if your friends and loved ones praise your creations, it's quite another to earn the accolades of educated beer judges in blind tastings. Somewhere in my basement is a box full of ribbons and plaques; I routinely won first prize for a wide range of beer styles. My most important wins include a gold medal for Oktoberfest lager at the 1996 National Homebrew Competition, another gold for my Weizen at the 1999 Masters Championship of Amateur Brewing, and Best of Show at two competitions. One of those is my proudest award: my Weizen was picked over 400 other beers to win top honors at the 1998 Spirit of Free Beer.

All the hard work paid off; I was making a good name for myself in the craft brew world. I was hired by Brooklyn Brewery to teach their sales force about brewing and beer styles. I had



regular gigs conducting beer tastings around NYC. When I met Neil Evans, a future brewpub owner, my reputation preceded me. Neil and I got along well, and he invited me to join his project, opening a brewpub in downtown Albany. I visited the city on a beautiful, late-spring day and was immediately aware of its stillness; one could easily imagine tumble weeds blowing down Broadway. Despite this less than stellar impression, I joined his team. While it meant a 50% pay cut and 130-mile move, I figured that it beat playing it safe and suffering a job less exciting than watching people fish on TV.

Although I have a solid science education, I attended classes at a brewing school, The Siebel Institute in Chicago. The two most critical things I learned there were the practical matters of work in a small brewery and formal palate training. These classes were invaluable to enabling me to hit the ground running as the brewmaster at the Albany Pump Station when we opened in 1999.

As a professional brewer I continued earning awards for my beer. I've got three gold medals from the Great American Beer Festival and gold, two silvers and a bronze from the World Beer Cup. While I've won awards at smaller, local competitions, they aren't very meaningful to me. The GABF and WBC are the two major contests open to American brewers that are completely on the up-and-up: Professional brewers evaluate beers according to both style and technical merit in a blind setting. Only three medals are awarded per category, just like the Olympics.



carboy

To produce good, consistent, stable, wholesome product requires knowledge of several scientific and engineering disciplines, including microbiology, organic chemistry and physics.

If you find yourself wanting to join the ranks of professional brewers, consider my brief biography. It will give you a small idea of the education, work, sacrifices and risks that are part of joining the craft brewing industry. What follows is a brief guide to how to best prepare yourself for a career in craft brewing.

If you're still in college, choose a major that is relevant to a brewing career; basically, science or engineering. A few schools now offer Bachelor's degrees in fermentation or brewing science; these are worth investigating. If you've already got a Bachelor's, consider attending a school that offers a Master of Science or Certificate in Brewing Science. I would opt for a genuine MS degree because of its versatility; if you decide you don't like brewing professionally, you can use that MS in any scientific field (nobody cares much about your specific discipline as long as you can think like a scientist).

A certificate from a brewing school like Siebel, University of California Davis or the American Brewers Guild can be valuable, but only in the brewing industry. They are also not cheap to get, so I reiterate my advice to obtain a proper Master's degree. It leaves one with more options, and that's never a bad thing. Also, science graduate students often don't pay for school - there are so few Americans studying science at the graduate level that schools are eager to gain people.

I can't emphasize education enough. Brewing is not just about the monkey work of cleaning tanks and it certainly isn't about becoming your own best customer. To produce good, consistent, stable, wholesome product requires knowledge of several scientific and engineering disciplines, including microbiology, organic chemistry and physics.

The other critical step is to learn about beer styles. I interview several people every year who claim to be devoted to beer, yet they can't answer the most basic questions about beer styles. Remember: there is a difference between devotion to brewing and devotion to drinking, and anybody worth working for can tell the difference during the job interview.

I recommend studying for and taking the Beer Judge Certification Program exam. It's a lot more relevant to brewers than the popular Cicerone exams and thus more meaningful. It's very difficult

(perhaps impossible) for a non-brewer to achieve the top ranks in the BJCP. The Cicerone program is aimed at servers and salespeople in the brewing industry; they require a different concentration and level of knowledge.

To prove your devotion to brewing, brew. Brew a lot. Enter homebrew contests. Join a club. Become a BJCP judge. Then brew some more. Bring your beer to any brewing job interviews. For real.

Finally, write a brewing résumé. Please indulge me while I share a peeve with you: an entry level résumé should be one page. I don't know when people got the idea that they should start giving out every irrelevant detail of their life in their résumé, but all an employer wants to look at is one page. If you're genius with thousands of publications, hundreds of awards and multiple degrees and positions, your résumé will be longer. Most young people seeking a career in brewing don't fall into this category.

Be ready to accept a menial job at low salary. The brewing industry isn't a good way to become rich. You can make a good living, but you'll have to prove yourself as a well-educated janitor before you'll get the keys to the brewhouse.

Professional brewing isn't "homebrewing plus." It's not a matter of scaling up recipes. One needs to know GMPs (if you don't know what that acronym means, you're not yet qualified). One needs to know how to produce pure comestibles; beer is food. The importance of producing shelf-stable product is critical and not something any homebrewer can reliably do; no hobbyist is going to spend tens of thousands of dollars on the equipment and education necessary for quality control.

There are many people claiming devotion to beer seeking jobs in the craft brewing industry. By getting a solid education and proving your mettle by being an active and competitive hobbyist, you can make your résumé stand out from the rest. Be willing to make some financial sacrifices in the beginning, work hard, and you can find yourself making a good living doing something you love.



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BIKINI	S I R C O F R W C Y W F P L X S R H K O C U N S P H Q A U E
BOOTS	A T H C H O Z O Q Z A C B R A S O S O I R N C H P D N B V M
CAMPING	M P D F N Q O J G U D N H M G O W B L N B P H L R U M R O W
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COOLER	V A A E E C B O X S N F Z C T A G Q K N P C U G N I W Q R C
CORNHOLE	A C M R S W D V G P D K X P G S B W M I M G W H U T V D I P
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REPELLENT	W U Y I R M B Y G T P R N U T H K D X L H R E I Y A M P T B
SHADES	Z N D W I O Y Q P C Q F I C G K Q S Y B X L J A K Z W M K C
SUNBLOCK	F L N K V C A R C R R X D O H L R X M H B B J X R C T T R T
TENT	R T J F E Q N L T O X B T E Q O M U Q Y G E T F G R E P T Y
TRUNKS	I A R A O A I J Z S S G N R I F N M R T A U N E Y X N S C S
WORM	S C Y H W B K M A N F K D R Q W W F Z D N Q B F O E T W S K
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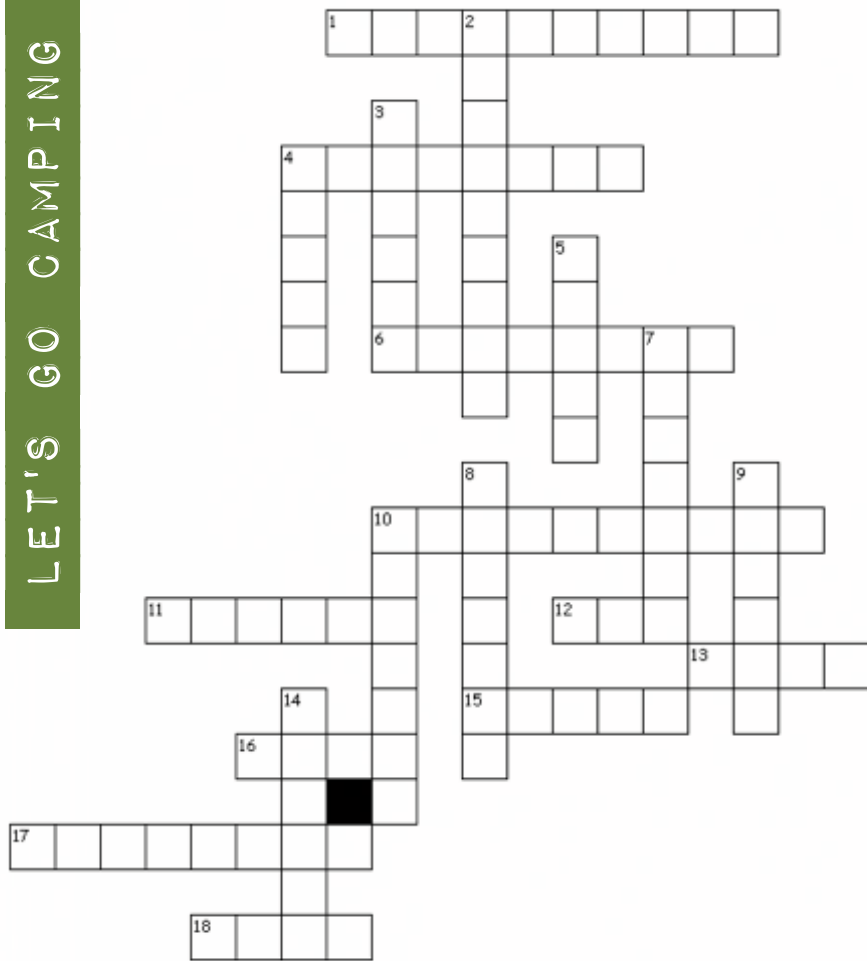
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18. Fish bait

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LOCAL NEWS CONTINUED

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ILFCB - HANDSOME NEW BEERS -ALTAMONT, NY-



Indian Ladder Farms Cidery & Brewery's new Brewmaster, Scott Veltman, tells TBM that he's brewing up a handful of new beers for Spring. "Short, Tart & Handsome: Home Grown is a 4.2% ABV, Norwegian-Style Raw Ale that we did in collaboration with Adam at Crossroads Brewery. It's made with 100% NYS ingredients from our good buddy Dennis Nesel at Hudson Valley Malt as well as ILF grown Crystal hops and blueberries. This should be out in mid-May. Then we have Grandmaflage, which is a 5.2% ABV Sour Lager also brewed with 100% NYS ingredients. It was hopped very lightly with our farm grown Nugget, then allowed to go through the souring process in the tank, then finished fermentation with our house lager strain. It's very delicious and should be available at the farm in the next couple of weeks. Don't Call Me Sprinkles - is a New England IPL I'm thinking will clock in at 6.66%. Guess what, it's 100% NYS ingredients with the use of waffle cones added during the mash. It's hopped with our 3 C's Blend & Helderberg hops. Helderberg is a heritage hop from my hometown of Knox, NY where it grew. It has notes of pineapple, pine and resinous. Finally, Breakfast Stout. This beer will be made with maple sap, cider doughnuts and dry beamed with coffee beans from a local roaster. Keep looking on social media for a release date and tasting notes. And, read the article on ILFCB in this issue of TBM, if you haven't already!

REGIONAL NEWS CONTINUED

BREWERY OMMEGANG ANNOUNCES RELEASE OF DOUBLE BARREL DUBBEL - COOPERSTOWN, N.Y.



Brewery Ommegang is pleased to announce the release of a new beer this month: Double Barrel Dubbel, a beautiful blend of traditional Belgian-style dubbel aged in bourbon and brandy casks. A nod to Ommegang's first beer, a beloved dubbel called Ommegang Abbey Ale, Double Barrel Dubbel is a glorious new take on the style. This luxurious brew begins with Abbey Ale, which then gracefully ages for six months in a mix of bourbon and brandy casks in the brewery's cellar. This blend of barrels adds an additional layer of complexity to an already flavorful beer. "As we've expanded our barrel-aging program, we've experimented with some of our favorite core beers, trying different barrels, and combinations of barrels, to create something new with beers we already enjoy," said Phil Leinhart, Ommegang's brewmaster. "We thought the combination of bourbon and brandy for Abbey Ale was a great one and we're pleased to share Double Barrel Dubbel with fans." Double Barrel Dubbel enjoys a similar spicing to Abbey Ale with orange peel, coriander, cumin, star anise, and licorice root. It pours a deep burgundy color with a creamy tan head. Robust aromas of coconut, vanilla, molasses, burnt sugar, and dark stone fruit greet the drinker up front, with more subtle hints of vanilla and bourbon following in their wake. Flavor of caramel, raisin, and plums mix nicely with underlying flavors of oak, bourbon, and subtle hints of dried fruit and vanilla. A wonderfully full mouthfeel pairs with a lingering sweetness on the finish resulting in a decadent drinking experience. This big, rich beer with an ABV of 9.9% pairs well with bold flavors like beef carbonnade over mashed potatoes, robust cheeses like sharp cheddar and bleu cheese, and for dessert, a brandy-soaked fruitcake. Double Barrel Dubbel is now available for a limited time in 12 oz four-packs and on draft.

NATIONAL NEWS CONTINUED

the complexity of the mosaic hops really coming through. Combined with the fruit infusion and a simple malt bill, this beer is balanced and drinkable." The seasonal release will be available through August in 12oz canned six-packs and draft.

WIDMER BROTHERS BREWING RELEASES GREEN & GOLD KÖLSCH - PORTLAND, OR-



Widmer Brothers has launched Green & Gold Kölsch in six- and 12-packs as its summer seasonal. Green & Gold is a golden-colored beer with aromas of strawberry and cracked black pepper, a soft sweet breadly malt flavor, a creamy body and a crisp, dry finish. Born from a love of soccer and beer, Green & Gold Kölsch was originally created by Portland beer industry staple and longtime Timbers Army/1071st Member Abram Goldman-Armstrong. As a long-time Portland Timbers partner and supporter of homebrew projects, Widmer Brothers collaborated with Goldman-Armstrong to scale up his recipe and brew his winning recipe at the Widmer Brothers Brewery. "Green & Gold Kölsch is a beer that our fans have overwhelmingly asked about ever since we brewed it the first time around," said Widmer Brothers Innovation Brewmaster Thomas Bleigh. "We thought it would be the perfect beer to launch as our summer seasonal release. It's a complex yet really refreshing beer." At 5.2 percent ABV and 35 IBU, Green & Gold balances complex flavors with a sessionable finish. As a winner of the "Full 90" category at the Timbers Army homebrew competition, it's a beer that soccer fans can enjoy all game long. For more information on Widmer Brothers Brewing, visit widmerbrothers.com or see what the brewery is up to on Facebook, Twitter and Instagram.



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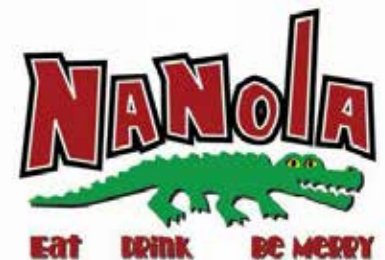
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SPA CITY TAP & BARREL
SWIFTY'S (DELMAR)



VOODOO
RANGER
JUICY HAZE
IPA

