

SEPTEMBER-OCTOBER

True Brew

A Craft Beer Lifestyle Magazine

FREE



CHATHAM BREWING COMPANY

THE RUCK IN TROY

WELCOME GREAT LAKES BREWING CO.

THE OTHER SIDE OF THE COIN





WWW.TRUEBREW MAGAZINE.COM



Advertise with True Brew Magazine! Advertising@truebrewmagazine.com



HERE'S TO GOOD CHOICES.

DRUTHERSTM
BREWING CO.

381 Broadway, Saratoga Springs

221 Harborside Drive, Schenectady

1053 Broadway, Albany



185 OLD LOUDON RD, LATHAM NY
TIPSYMOOSETAVERN.COM

COMING SOON!
TROY LOCATION

CRAFT BEER

*a unique selection of 20 tap lines
of the area's best beer*

DISTILLED SPIRITS

*crafted cocktails and our infamous
brunch Bloody Mary bar*

CASUAL DINING

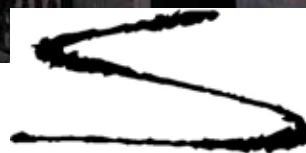
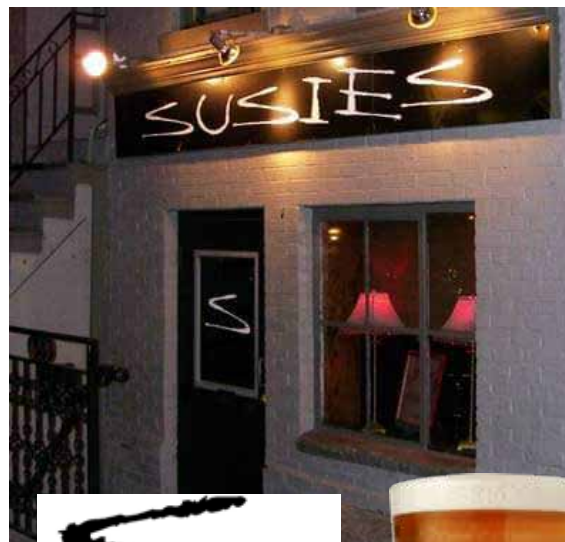
comfort food at it's finest

**STAY TUNED TO OUR SOCIAL MEDIA FOR
FURTHER DETAILS ON THE TROY LOCATION**

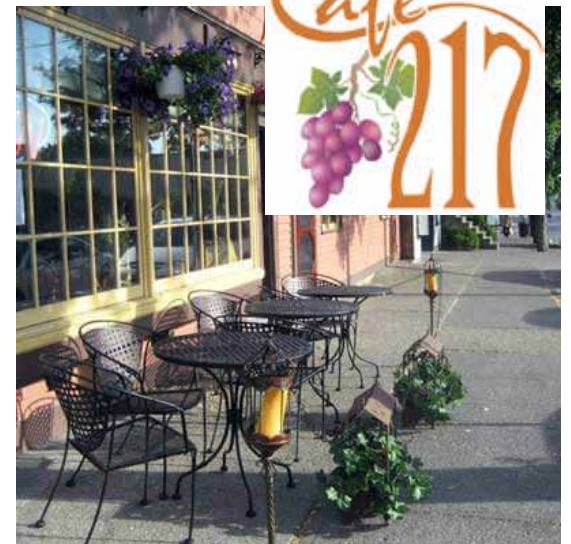
mcaddy's Pub
TROY, NEW YORK



Monday thru Wednesday 1130am-midnight
Thursday & Friday 1130am-2am
Saturday 12pm- 2am
Sunday 10am-11pm
Trivia every Wednesday
Check us on facebook McAddy's pub



Trivia every Wednesday
Industry night
Outdoor Patio
Open Everyday 6pm-4am
True neighborhood pub!



Closed Monday and Tuesday
Wednesday & Thursday 4pm to 12am
Friday and Saturday 2pm Sunday 4pm
Weekends-Brunch Saturday and Sunday
Outdoor Patio
Craft beer
Serving breakfast and lunch all day



When we set forth to brew the king of all pumpkin beers in 2007, we raised the bar to new heights.

PUMPKIN PIE IN A GLASS

High gravity, luscious pie-like flavors and just right amount of sweetness brought us the crown. This fall, ascend to your own throne with Pumking.



LONG LIVE THE 'KING'



SOUTHERN TIER DISTILLING CO.

They're here...

Craft cocktails





PEEKSKILL BREWERY



Follow us for beer news and events   @craftbeerguildny  www.craftbeerguildny.com



Published by
Collar City Craft Media LLC.
P.O. Box 432, Troy, NY 12182

Jennifer Peyser, artist designer
Erik Budrakey, content manager
Victoria Roy, sales manager
Dustin Peyser-social media
www.socialedge.co

Printed locally and sustainably by
Times Union Press, Albany NY

truebrewmagazine.com

TABLE OF CONTENTS :

The Ruck-20th Anniversary Celebration, Troy Craft Beer Week	8
The Craft Beer Road Trip-Chatham Brewing Co.	12
Beer of the Month September	18
Beer of the Month October	20
Both Sides of The Coin-How Big Beer is Affecting Craft	22-23
Styles of the Season	24
Calendar of Events	26-27
Great Lakes Brewing Co. Extends Distribution to the Capitol Region	30-31
Brewmaster's Cellar	34-35
Local Craft Beer News and Notes	40
Regional Craft Beer News and Notes	42
National Craft Beer News and Notes	44
Show Us Your Cans	46
Puzzles—Word Search and Crossword	48-49



SUNY SCHENECTADY
COUNTY COMMUNITY COLLEGE
SCHOOL OF HOTEL, CULINARY ARTS AND TOURISM

**YOUR
SPIRIT.**

OUR CRAFT.

sunysccc.edu/craftbeer

THE RUCK - 20TH ANNIVERSARY CELEBRATION

CONTINUES AT TROY CRAFT BEER WEEK

By TBM

As craft beer lovers, we get excited about the upcoming Downtown Troy Restaurant and Craft Beer Week. It's when downtown Troy establishments come together to shine light on and celebrate the rich food and beer culture that continues to grow in the city. This year's event rolls September 10 through 16 at various bars, restaurants, and breweries.

Unlike a traditional restaurant week, downtown Troy pairs with Craft Beer week to offer a wide selection of events, programs, discounts, course meals, dinner pairings, and more. A new addition this year is the PASSPORT offered through the Troy Craft Beer Committee. There's something for everyone so make your way downtown and enjoy Troy! Additional information for events by the Troy Craft Beer Committee can be found at: troycraft-beerweek.com/events

Of course, if you are coming to Troy, and you are a craft beer lover, you have likely been to The Ruck. Widely regarded as the best "Better Beer Bar" in the region, and beyond, The Ruck has established itself as the go-to venue for trying the best new beers, rare releases, brewery collaborations, and other hard-to-get beers. They also offer a strong line-up of craft beers that are regularly on tap. They are served by a craft beer-knowledgeable staff, out of properly maintained draft lines. All while being complimented by a diverse menu that has perfected traditional pub fair (try

While the recognition is nice, we are truly grateful to our guests who choose The Ruck as their place to enjoy a perfect pint!

the wings!) while also strolling beyond it. It's a beer lovers paradise when it comes to pubs. Don't just take our word for it. In September of 2012, CraftBeer.com & The Brewers Association ranked them in their first reader's poll of Great American Beer Bars. They were the only bar to represent New York State in the GABB Finals and went on to earn Second Place in the entire Northeast! In 2013, they saw another selection to the Top 10 in the Northeast.

With The Ruck now celebrating its 20th year in business, we sat down with owner Dave Gardell and General Manager Kate Mallick recently, to get the scoop on the anniversary week and their plans for Troy Beer Week. Dave, always welcoming and friendly, greets us and quickly offers up a pint. I go with Brooklyn Summer. Pairs perfectly with an interview I suppose. We settle in at a table across from the bar and get caught up.

Dave started his adventure at The Ruck on the first day it opened in 1998, working as a doorman. For the next seven years he would work his way through the ranks within the business, learning all of the angles of the business from the front of the house, the back of the house, and the overall house. He eventually purchased it in 2004 and has owned and operated it ever since.

Kate, who hails from Buffalo, NY, started her journey in Craft Beer back in 2009 while working at Brewery Ommegang. She eventually moved to Troy and popped into the Ruck. "I heard that they had great Vegan Seitan Wings!", she explains with a laugh. "I would also frequent the Troy Farmers Market and would find myself at the bar afterwards. I became a regular." In 2016 she began working at their second-floor project called The Next Level. Like Dave, she worked her way up through the ranks and was recently appointed GM.

"So, Dave," I ask, "how did you come to build such a strong reputation for yourself and for your bar?"

"Well," Dave replies "I had a 25-year plan when I first purchased The Ruck at 26 years old. I knew what I wanted to be doing but, truthfully, this journey has taken me beyond my expectations. I've always lived with the belief that an honest day's labor earns an honest day's pay. I felt if I lived my life that way, that it would all take care of itself. It's proven to be true, for me and The Ruck. It took some time, some mistakes, and an eagerness to learn, which has allowed us to develop a well-rounded perspective of the industry."



Indeed, he has. A Certified Cicerone® already, Dave recently graduated from the Schenectady County Community College where he earned his Associates Degree in Brewing. While there he lent a hand in developing the course and curriculum and helped with the need for a capable work force. He is widely respected by brewers, distributors, and patrons alike. He is a true ambassador to craft beer for the Capital Region.

"When it comes to making your selections for what goes on tap, how is that decision made?" I ask. Kate replies, "We strive to make sure that we have a beer on for everyone. We keep our customer favorites on year-round and then rotate the others. We focus on not only offering rare beers, but also having a smart rotational of seasonals and other specialties that breweries have to offer."

To celebrate their big anniversary, they have been featuring a 20 Beers For 20 Years event series. "It's a series of collaborations that we are doing with 20 different breweries from around the state.", Dave explains. "We work closely with the brewery to develop our recipes and then bring members of our staff to the brewery to participate in the actual brewing process. This allows us to host events throughout the year and focus on 3-4 collaborations at a time." They have already done collaborations with the likes of Common Roots, Rare Form, Ommagang and FX Matt and have more in the works with breweries such as Community Beer Works, Sloop, Peekskill, Thin Man, and Industrial Arts...to name a few. "We didn't want to have just one party, we wanted to savor our anniversary throughout the year with our patrons."

As for Troy Craft Beer Week (TCBW), The Ruck has a full week of unique craft beer events planned.

Sunday, September 9th they will launch the week with a Western NY 20 for 20 + Bills Mafia Kickoff event. The event will feature Ruck collaborations with Stoneyard Brewing, Thinman Brewing, Swiftwater Brewing, and Community Beer Works. That event goes from 11am-10pm. You can bet that the Bills game will be on the TV's.

Monday, September 10th is the TCBW #EnjoyTroy Pub Crawl. According to the Facebook event: "To celebrate TCBW, we've brought together quite a cast of characters to bring you an epic beer like we do every year! This is a community event. No schedule, more freedom. Go visit whichever places that you would like! But we encourage you to visit different places as well. A collaborative effort between Troy Craft Beer Committee, along with The Ruck, Rare Form Brewing Company, Brown's Brewing Company and Shmaltz Brewing Company have delivered to you a HOPPY BLONDE ALE!"

Tuesday, September 11th – get ready for a Make Your Own Beer Dinner, featuring SingleCut Beersmiths. Kate explains, "For Tuesday, we're opening our doors to our friends over at Singlecut Beersmiths up from Astoria, Queens. Soon to be Clifton Park Natives, we wanted to make an evening that you can enjoy select SingleCut

brews with some killer food specials! So, it'll be a 'Make Your Own Beer Dinner,' where our head Chef, Rachel Fleischman Mabb & our Certified Ciccerones hand-picked food and beer pairings that you'll be able to choose from for one night only. You can select the suggested pairing or mix and match however you like! Make it your own!"

Wednesday, September 12th – Small is Beautiful Night – "Beer from Independent Breweries flow through our tap lines every single day." Kate explains, "It's places like these that still make craft beer as special as it is today. These breweries are the backbone of the current state of craft beer, putting all of their blood sweat and tears into their craft. So, for our Wednesday night we'll raise our glasses to some of our favorite Independent Breweries! Not only will we have beer from some Independent Breweries, staff from each respective brewery will be in house talking about their experience brewing it! You'll get to pick the brains from some of the best in Craft Beer!"

Thursday, September 13th – Alewife Brewing Capital Region Launch + Party Like It's 1999! Alewife NYC is located in Long Island City, NYC and these guys are truly a blending of beautiful craft beer minds. According to FB: "Alewife Brewing Company founders Keir Hamilton & Patrick Donagher are proud to begin introducing the NYC craft beer community to their own brand of impeccable liquids. Keir and Patrick share a vision to produce the finest, top notch brews and both possess a crazy passion for detail and quality. The new partners, each longtime contributors to the beer industry in NYC now unite as one to present mother ALEWIFE!"

Friday, September 14th – Hudson Valley 20 for 20 Collaboration – "During this 20 for 20 journey, we've brewed a TON of beer." Dave explains, "It's to pay homage to our friends who have been giving us beer to pour over the years, as well as celebrating The Ruck's 20th Anniversary! We went ahead and brewed at Sloop Brewing Co., Peekskill Brewery, & Industrial Arts Brewing Company, and we have some pretty special beers from all. At Peekskill, we brewed a pretty incredible Session IPA. Brewed with Australian Ella & Nelson Sauvignon Hops. At Sloop,

we brewed "Fruit From The Bottom," Which is an IPA brewed with Peach, Lactose, & Galaxy Hops, for a Milkshake IPA. And, we've got them in cans! Team work makes the dream work! And then at Industrial Arts, we brewed a beer called "Throwback IPA." This is a classic, first generation IPA that's floral and toasty, just like we remember them! And they'll be in cans too! Couple of Cans, and another one of our beers on draft, come down for a pretty special event!"

"Looks like The Ruck will be hoppin' every day of beer week. Any message that you'd like to get across to the craft beer lovers of the region?", I ask Dave.

He responds, "We appreciate the positive vibes and reviews that so many give us. We're also grateful to The Ruck's many regular customers, including those from the college and local communities. While the recognition is nice, we are truly grateful to our guests who choose The Ruck as their place to enjoy a perfect pint!"

Can't make it down to Troy for Craft Beer Week? The Ruck is open 365 days a year, until 4 a.m. Their regular hours are 4p.m. to 4a.m. Monday and Tuesday and 11a.m. to 4a.m. Wednesday through Sunday. More information is available online at www.getrucked.com or [facebook.com/GetRucked](https://www.facebook.com/GetRucked). Tell them that the team at True Brew Magazine recommended you stop in!



www.getrucked.com

GREAT LAKES[®]

BREWING CO

EST. 1988  CLEVELAND, OH



SARATOGA EAGLE
SALOON & BREWERY



ARRIVING AUGUST 29

TO THE CAPITAL REGION

AT THESE LOCATIONS

SUTTONS / CRAFT ON 9 / 163 TAPROOM / GARRISON / VILLAGE TAVERN

KIERNAN'S CRAFT TAVERN / OTIS & OLIVERS / CITY BEER HALL / FRANKLIN ALLEY / JUNIORS / CITY LINE

BEER BONES / LOW BEAT / BACCHUS WOOD FIRED PIZZA / FRANKLIN ALLEY SOCIAL CLUB

CAPITAL CITY GASTROPUB / TIPSY MOOSE / MOHAWK TAPROOM / THE GARRISON / RAVENSWOOD

POWERS PUB / NANOLA / PEABODY'S / CAROLINE STREET PUB / SPA CITY TAP AND BARREL

THE FACTORY / SARATOGA CITY TAVERN / KINGS TAVERN

MINOGUES / TURNPIKE BEVERAGE / FRIENDSHIP BEVERAGE / DELMAR BEVERAGE / LATHAM BEVERAGE

BEVERAGE BARON / WESTMERE BEVERAGE / GLENNVILLE BEVERAGE / THRUWAY 2 / OLIVERS BEVERAGE

WATERFORD BEVERAGE / HEALTHY LIVING / ANCHOR 2 BEVERAGE / ANCHOR 1 BEVERAGE

AMSTERDAM BEVERAGE / SAVEMORE / BEVERAGE WAREHOUSE / EBI / HOOSICK BEVERAGE / BEER UNIVERSE

ALBANY BEVERAGE / SHANZ BEVERAGE / BILLS BEVERAGE / MIDTOWN BEVERAGE / UPTOWN BEVERAGE

SOUTHSIDE BEVERAGE / TJ'S DISCOUNT BEVERAGE

KELTON BEVERAGE / COLONIE BEVERAGE / BEVERAGE MART

SARATOGA
---CITY---
- TAVERN



518-581-3230 | 11am - Close

www.saratogacitytavern.com

19-21 Caroline Street, Saratoga Springs NY



117 Draughts | Amazing Entertainment | Tasty Food

SAVEMORE BEVERAGE

Your Craft Beer
Headquarters

- Weekly Specials
- Growler Station
- Carry Out Service
- Easy Bottle/Can Redemption

follow us on
facebook



1512 Route 9, Halfmoon • 371-2520

Open Mon.-Sat. 9am-9pm; Sun. 11am-5pm



**Plan your next event
with CH Evans**

THE ALBANY PUMP STATION

**has event space to
accomodate**

25 - 200

www.evansale.com

THE CRAFT BEER ROAD TRIP

CHATHAM BREWERY-SOLID!

By Erik Budrakey

For whatever reason, whenever I plan Autumn craft beer road trips, I tend to head north into the Adirondacks or east towards Boston. I know I can always find a good brewery in either direction and I can count on the foliage being beautiful. But, for whatever reason, I've never really set my sights on going south into the equally beautiful Catskills. Well, after a mid-summer visit to Chatham Brewing, I definitely have it penciled in to make the trip south again in the fall.

Located just 30 minutes southeast of Albany, Chatham Brewing sits neatly on the northside of Chatham, NY's Main Street. Like a typical Main Street, this one is sprinkled with quaint little shops, restaurants, a theater, coffee shops, and other fun retailers. But this Main Street is actually only about a block and a half long. Doesn't take all day to explore. Best of all, after checking out the block, you get to finish up at a local brewery! And that's exactly what we did recently when we sat down for some beers with their Co-Founder, Tom Crowell, and their Head Brewer, Matt Perry.

Tom, whom I've known for several years, is always smiling and enthusiastic. He greets us and invites us to join him at one of the 5 beer hall-style tables on their cozy, covered outdoor patio. The patio is lined with large planter boxes with hop vines creeping up to the ceiling. Within minutes we have a couple of brew sample paddles in front of us. Beautiful!! I start with a sip of their *Chill Pils*. It's a crisp, unfiltered Pilsner that is dry hopped with Citra and Amarillo hops. At 5.5% ABV and 26 IBU's, it's definitely a lager for the hop heads. I found it to be delicious and refreshing after the short drive down!

GETTING STARTED

"So," I ask Tom promptly, "Can you tell us how you got started in this whole craft beer game? What were you thinking??"

Tom laughs, "Myself and my partner Jake Cunningham started the concept back in 2006. We both had kids and our wives had met and become friends through various kid functions. Jake and I were introduced through our wives and we quickly discovered that we both shared a love for beer. I had some experience in home brewing and



Jake had worked up at Brown & Moran Brewing Company in Troy for a period of time. We started brewing a few batches and our beer received strong reviews from our friends and families."

We share stories of the old days of Brown and Moran Brewing Company and how much Brown's has done to support upstart breweries in the region over the years. Turns out, just as they were getting rave reviews from friends and family about their beer, Brown's Brewing Founder, Garry Brown, called with news that the now defunct





Big House Brewing Co in Albany was selling their brewing system. Tom and Jake reacted swiftly to secure the equipment and form Chatham Brewing. They set up shop in a small garage in a back alley off of Main Street.

"We started out really very small!" Tom muses, "We had sort of a window service in the back alleyway. We filled and sold growlers of our early brews from the side door of the brewery. We had to do that because there wasn't room for customers inside."

Turns out that friends and family weren't the only ones impressed with Tom and Jake's brews. Just three months after brewing their first batch, Crowell and Cunningham went down to TAP New York and won a bronze medal for their porter. Chatham Brewing, seemingly overnight, popped up on the craft beer lover's radar. Consumers wanted their beer!

ALONG COMES MATT

"Jake and I worked for the next few years alternating brewing duties," Tom explains. "We were trying to keep up with our ever-growing following at the time. In 2008, Matt Perry approached us with an interest in trying his hand at brewing on a larger scale system. We needed the help. The timing was perfect."

"Tell me about your homebrewing chops," I ask Matt.

"I lived in East Greenbush," Matt replies, "so I was close to The Homebrew Emporium. They were helpful, but back then there was not as much idea sharing as you see nowadays. My wife and I had just had our first child, so I tended to brew when I would get home from work. I developed a passion for creating flavorful and higher alcohol beers."

I dive into my next sample. It's their *Czech'rd Past*- a tasty, classic Bohemian-Style Pilsner. As a self-professed Pilsner Junkie, I really

appreciate a Pilsner that holds tradition close. This version nails it! Great floral aroma, rich-complex maltiness rounded with the soft bitterness of the hops. Matt quips with a laugh, "It's best served cold, like revenge! It's the choice to make when you can't afford any more mistakes." I concur!

"When did you realize that you kind-of knew what you were doing?" I ask as I continue to pine over my Czech'rd Past.

"I would test drive my brews on friends while watching football on the weekends." Matt replies, "Their reactions to my beer gave me confidence to bring it to the next level. When I heard of a microbrewery opening in my hometown of Chatham, I approached Jake and Tom to offer my services. From that moment on, I was in it! My part-time position quickly became full-time as the partners became confident in my skills. Last year, in 2017, I proudly became a partner of the brewery."

IT FELT LIKE A PARADE

In 2012, now with Matt on board as well as a couple of new fermenting tanks, the team from Chatham Brewing went to TapNY with confidence in their brewing and an established fan base. Still, they were not prepared for what would happen that weekend. "Didn't see it coming!" says Tom.

What came was Chatham Brewing was awarded the coveted Mathew Vassar Cup at TapNY. The Vassar Cup is awarded annually to The Best Craft Brewery in the Hudson Valley. With newly earned respect and recognition, more and more craft beer lovers were making their way to their tiny Chatham taproom. They needed an expansion.

"It's kind of a funny story!" Tom recalls, "It was Christmas Eve of 2013 and we had to move our entire brewery down Main Street and to our newly acquired space. It felt like a parade! We closed the street down and hauled the equipment. The locals all came out and watched and cheered us on. It was a scene for sure!"





Main Street in Chatham, NY

After about a year in the new locations, things were coming together. In December 2014, the laws in New York changed which finally allowed the brewery to pour and sell individual beers directly to the customers. The team at the brewery opened their taproom to the public. And, while small and cramped, the taproom quickly became a hotspot for both locals and tourists coming through town.

So much of a hotspot that, this past winter, they announced that their Main Street taproom would undergo a major renovation to enhance the overall visitor experience. "Since we moved into our Main Street brewery is has become a major destination for craft beer fans up and down New York's Hudson Valley." Tom explains, "The demand in the taproom has certainly exceeded our expectations. We were growing so fast that a renovated taproom was needed to handle further growth. The renovation is now complete and is clearly further enhancing the experience for our regular visitors to the taproom. And surely stands out to first-time guests."

"Let's go inside and take a look!", I exclaim. "Plus, I want a pint of that Czech'rd Past Pils!"

THE CHATHAM EXPERIENCE

Entering the taproom, the smell of the brewery comes to life. Rich malt aroma mixed with the vibe of a very good time. The room is large and wide open. Wooden tables lined with patrons enjoying their beer line the room while a large bar dominates one end. Tom explains, "The renovations included a rebuild of the bar into a horse-shoe configuration, adding seats, rearrangement of the entertain-





ment staging area, removal of interior walls to create a more open appearance, and improved flow.”

The bar, which has seating for 14 patrons, has 14 of Chatham Brewing’s beers on tap as well as Nine Pin Cider. You can also choose from their regular can line-up (Farmer’s Daughter, Czechr’d Past, Nor’ Eastah, Bombogenesis, Mos Citra) as well as specialty beers (Hop Crop, Oktoberfest) and rare releases.

For food, the brewery has incorporated the Little Blue Boat Food Truck into the brewery. “We didn’t want producing food to become a distraction to our brewing.” Tom declares, “But food is an important component to the Chatham Brewing experience. Having a food truck here means that we do not need to be restaurateurs, but we can still offer great food to our guests. It’s nice.” Consumers order from the food truck located just off of the patio area and then bring their food to the patio or inside to enjoy. The menu includes items such as chicken wings, salads, fish & chips, burgers, and more. There are also ample gluten free and vegan/vegetarian items to choose from.

ONE LAST THING

As our time with Tom winds down (my pint is almost empty), I ask Tom “What is it that you would like the Capital Region beer lovers to know about Chatham Brewing?”

“Well, first off,” he says, “Jake, Matt, our families, and I will forever be indebted to our customers and friends who have given us such strong support. They’re the reason we’ve been able to continue

brewing great beer and doing what we love for the past 10 years. But for those that have not been down for a visit, I guess I’d just like to point out how close we are. Folks have no problem driving 40 minutes to Saratoga or an hour to Lake George. We are only 30 minutes from Albany. Come on down!”

A great time to make that drive would be on October 6th. The Village of Chatham hosts their annual Oktoberfest Block Party. They close down Main Street, suspend the open container laws and welcome a day of fun and revelry. There are food trucks, live music, and of course, plenty of Chatham Brewing’s Beer. Grab your lederhosen, your pretzel necklace, a handful of friends and plan your own Craft Beer Road trip! We’ll see you there!

Chatham Brewing

50 Main St. Chatham, NY

518-697-0202

Tasting Room Hours:

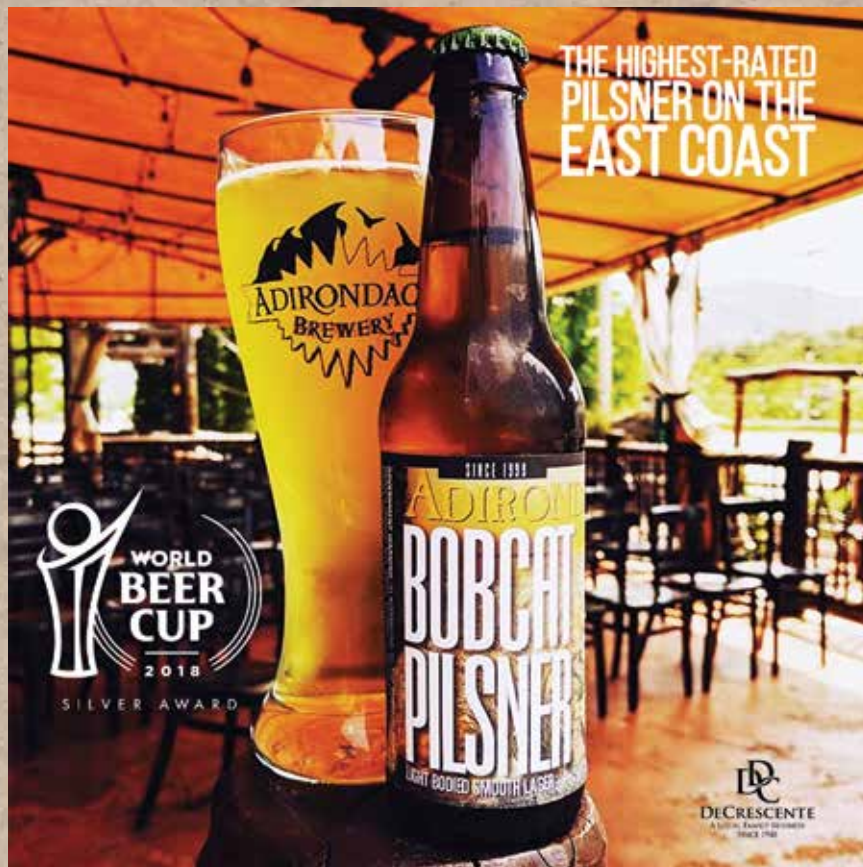
Monday 4PM – 9PM

Wednesday 12PM – 9PM

Thursday 12PM – 10PM

Friday & Saturday 12PM – 12AM,

Sunday 12PM – 8PM



Craft Beer, Burgers, and Award Winning Wings

HOURS:
Monday-Saturday:
Noon-Midnight
Sunday: Noon-10pm

680 River St., Troy NY
(518) 272- 9740

FROM THE DEEP WOODS OF MAINE TO THE CAPITAL REGION

funky BOW
BREWERY & BEER COMPANY

funky BOW
BREWERY & BEER COMPANY

funky BOW
BREWERY & BEER COMPANY

funky BOW
BREWERY & BEER COMPANY

Beer Belly Bob's
WATERFORD BEVERAGE

Featuring over 28 DOORS designated to cold crafts, ciders, imports and domestics.

Easy bottle return—all brands and no limits with precounts and drop and go service.

35 Saratoga Ave A, Waterford, NY



DC
DECRESCENTE
ALCOHOL BEVERAGE
SINCE 1988

NOW
IN
CANS

CRAFT BEER + SPORTS



*Forty*One*
SPORTS BAR & GRILLE

Your Favorite Teams &
CRAFT BEER



41 112th St.
North Troy
235-4141

Saratoga's Favorite Neighborhood Bar

Opens at: 4pm Mon-Fri | 12pm Sat-Sun

241 Union Ave Saratoga Springs, NY

(518) 581-7090



Kings Tavern
Saratoga Springs, NY

Beer lovers are seeing this ad. Contact us-Advertising@truebrewmagazine.com

BEER OF THE MONTH SEPTEMBER-VIENNA LAGER

By Roger Savoy

Nearly extinct in Austria, Vienna lager was reborn in Mexico where Santiago Graf and other Austrian immigrant brewers in the late 1800s introduced the style. The original amber lager was developed by Anton Dreher shortly after the isolation of lager yeast. At this time, early in the 1830s, a new kilning technology has come into use in England using hot air instead of direct heat, imparting a lighter color to the malt and a more delicate profile. Dreher learned of this new technology while visiting English breweries, rumored to even stealing samples of wort and yeast from some of the breweries for later analysis. Back home he created an amber malt that was just slightly caramelized and called it Vienna malt. He promptly combined it with lager yeast. In 841 he brewed a reddish-copper lager with a delicate slightly bready malt profile that became known as "Lager Vienna Type" or Vienna style lager.

In 1861, Napoleon III invaded Mexico, bringing the Second Mexican Empire. His three-year regime brought an influx of European brewers, with a man named Santiago Graf known to have had the largest influence. In 1926, Cerveceria Modelo opened in Mexico City and soon it was



Napoleon III

producing its own adjunct-laden example of the style, Negra Modelo. It is still popular today. In recent decades the authentic Vienna lager has found a new bastion of burgeoning fame among the American craft beer movement. World War I left Austria in economic tatters and Vienna lager, its popularity already fading, completely disappeared from its mother country. But an earlier fortuitous migration of Austrian brewers had already set the style to blooming on another continent.

Vienna lager is light amber red to orange copper, with a thick soapy head, great retention and clarity. There are moderate malty aromas with toast or bread notes, minimal caramel. It has soft, elegant malt complexity and enough hop bitterness for a balanced finish and possible floral or spicy flavors. Some toasted character comes from the use of Vienna malt. It's smooth and creamy with moderate carbonation and medium-light to moderate body.

Try: Great Lakes Eliot, Boulevard Bobs 47 Munich-Style Lager, Negra Modelo, Old Dominion Aviator Amber Lager, Gordon Biersch Vienna Lager, Capital Wisconsin Amber

VIENNA LAGER RECIPE

9lbs Vienna malt
1lb Melanoidin
1 oz. black patent
2 oz. Saaz
Wy2124 Bohemian lager
OG 1.050, FG 1.013, SRM 10

Mash at 152°F, sparge at 168°F and collect 6.5 gallons.
Add hops at beginning of 60-minute boil. Ferment at 50°F until finished. For a diacetyl rest, hike the temperature to 60°F and hold it there 3 days at the end of primary fermentation, then rack to a secondary and lager it for 1 to 2 months at 35°F to 40°F degrees.



YOUR HOMEBREW IS TERRIFIC... IT'LL BE GREAT WITH THESE STEAKS



IT'S FROM A KIT FROM HOMEBREW EMPORIUM. WAIT UNTIL YOU TASTE THE IPA THEY SHOWED ME HOW TO MAKE!



For a *really* happy holiday and a Happy New Beer learn to brew! Equipment kits including ingredients start at \$99, and our experts are ready to help every step of the way.

For experienced brewers, we carry the largest selection of brewing supplies and ingredients in the Northeast. Plus, we have everything you need to make your own wine and cheese. Gift certificates, too!

Why not try it? Visit a Homebrew Emporium for all your beer, wine and cheesemaking needs, or visit us anytime on-line at www.beerbrew.com.

North Greenbush, NY
470 N. Greenbush Rd. (Rt. 4)
518-283-7094

West Boylston, MA
45 Sterling Street (Route 12)
508-835-3374

Cambridge, MA
2304 Massachusetts Avenue
617-498-0400

South Weymouth, MA
58 Randolph Street
781-340-2739 (BREW)
www.beerbrew.com

Frost



YOUR FALL FAVORITES ARE BACK


DECRESCENTE
A LOCAL FAMILY BUSINESS
SINCE 1948

BEER OF THE MONTH- OCTOBER-MUNICH DUNKEL

By, Dom Weisberg

Munich Dunkel is an old style of beer made famous in Bavaria, and especially in Munich. Some version of the Dunkel was probably first made in the 12th century by Benedictine Monks, but a much



more refined and improved version was created during the 19th century. Gabriel Sedlmayr II, a visionary and member of a brewing family that had taken over operations at Spaten Brewing, travelled to England and discovered they were using indirect heat malt kilns. He brought this technology back to Germany and was able to roast grain at a more controlled and precise manner, instead of using wood and coal that was traditionally used, which would contribute a smoky tasting and inconsistent result. A beer could be murkier as due to the primitive kilning of old. The new technique was subtler and more created a refined roasted flavor. During this time period, lager beers were mostly created due to the

greater success rate a brewer had in brewing them. The cooler temperatures during the winter months meant that a beer would less likely be contaminated by bacteria that could take hold of a beer while it was being openly fermented during warmer times of the year. With an improvement to the kilning process, Sedlmayr II not only improved his own Dunkel recipe, but revolutionized the style

itself. The dunkel's color and robust malty goodness remained intact, but the smoked qualities in early versions were gone. The color of the Munich Dunkel ranges from a rich copper to a dark brown. A tan colored head crowns the top of it. Munich malt, as the name expresses, is front and center in the aroma and flavor, imparting sweet, toasty, bready maltiness. The flavor may have hints of nut, caramel, chocolate and toffee. It may be slightly sweet but not cloying, and only a slight bitterness should be apparent. Caramel flavors are low and burnt or bitter flavors from roasted malts are unacceptable. Slight noble hop aroma may come through, but it should be low if at all. Since this is lagered, buttery diacetyl and fruity esters should be absent. It should be medium to full bodied without being thick or heavy.

MUNICH DUNKEL EXTRACT RECIPE

Fermentation Notes: Original Gravity: 1.057

Final Gravity: 1.015 **Alcohol by Volume:** 5.2%

IBU: 24

Color: 17 SRM

Ingredients: 6.6 lbs. Munich LME

½ lb. Carapils, 1oz Caramel Wheat

1.5 oz Hallertau (5% AAU) for 60 minutes

WLP838 Southern German Lager Yeast

Procedure: Perform mini-mash with 4 gallons of water and grains. Steep at 152-158°F for 30 minutes, discard grains. Add extract, fully dissolve with fire off, then bring to a boil. Add first hops and boil for 1 hour. Remove from heat. Cool to 55-60°F. Transfer to primary fermenter. Fill to 5 gallons with cold water. Pitch yeast.

Primary Fermentation: 14 days at 55°F then rest for 2 days at 65°F

Secondary Fermentation: 14 days at 36°F



Gabriel Sedlmayr II

HOFBRÄU  MÜNCHEN

THE ORIGINAL BREW OF BAVARIAN KINGS!



Distributor of
Fine Beverages
Since 1939



gasko-meyer.com

BOTH SIDES OF THE COIN

HOW BIG BEER IS AFFECTING CRAFT



By Albert Magnus

When our favorite brewery gets bought out or acquired, we tend to feel personally accosted. We rant. We rave. We swear that, “We’ll never buy their beer again!” The problem is that the irate consumer rarely considers both sides of the argument. They’re blinded by their own ego and opinion. Yes, there are very negative repercussions to your favorite high school garage band selling out to a major label. Have you, the consumer, considered the plus side? If not for you, then maybe for someone else? And are you really going to back up that mouth of yours by boycotting every brand that the makes a deal? Or are you just going to tweet about it?

THE PROS

Employee Benefits

It’s easy to forget that these companies actually employ people. Smaller companies have less to offer their employees. Working in the beer biz has its perks for sure but typically not in the way of high salaries, retirement plans, great health insurance, etc. Try as it might, a free case of beer doesn’t help pay my bills. My landlord hates IPA’s. Bigger companies can offer more in the way of higher salaries, opportunities for advancement, and better benefits to their staff.

Quality

It doesn’t matter if you’re a 5-barrel local brewery or a regional sized powerhouse, the most important part of any successful brewery is quality. Quality is expensive. It takes an ample amount of time, labor, and equipment. We’d like to think that every brewery has state of the art technology at their disposal, but sadly, this is not true. Outside investment can provide the funds and resources necessary to increase the overall quality of the beer. You’re not brewing in a bucket anymore. The microscope you got for Christmas back in ‘96 ain’t gonna cut it. Also, more buying power means less expensive and potentially higher quality ingredients. Sometimes larger breweries even have their own farms that provide them access to unique or proprietary strains.

Expanded Distribution

Let’s face it, the goal of most companies is to grow. It’s hard to get a loan from a bank when the main objective of the business plan is to ‘have a good time.’ When AB-Inbev purchased Golden Road out of Los Angeles they went from regional player to national brand over night by assimilating into the Anheuser-Busch distribution network. Lagunitas Brewing out of Petaluma, CA wanted to grow their sales across the globe. Thanks to their sale to Heineken International, you can find their high-quality IPA all around the world.

A Way Out

Some of these breweries have been in business for over 20 years. Blood, sweat, and tears have gone into turning a small business into a huge success. Right around the time they might be ready to retire or start a new venture, someone comes knocking on their door offering them more money than they could have ever imagined. Especially considering that when they started back in the day they could hardly get a bank loan. I’m pretty sure they’re not losing sleep over the opinions of your home brew club.

THE CONS

Layoffs

The employee benefits that I mentioned in the PROS section are only valid if the company is doing well. When sales are down and it’s time to cut costs, the first things to

go are the people. This past September AB Inbev laid off almost 300 employees in their craft division known as The High End. Most recently, Constellation Brands laid off 90 workers at Ballast Point. Devil’s advocate here is that the acquired brewery might not have survived down the road anyway if not for outside investment.

The Illusion of Choice

You walk into a bar that has 8 draft lines. Each beer appears to be made by separate companies from different cities and small towns from across the U.S., perhaps even the world. What a surprise it will be when you find out that these aren’t different businesses at all. All 8 of the beers on draft are actually owned, and sometimes made, by the same parent company. There’s no mention of that on the handle or the menu though. These beers are still marketed as being from Smalltown, USA. It feels dirty. They’re actively trying to trick you into believing that what you’re consuming is local, small batch, fresh or whatever other buzz word they can use to sell you. It’s disingenuous. One of the things that people love the most about craft beer is that the breweries seem to be authentic representations of what they’re trying to sell.

Fewer Options

Large venues like stadiums and concert halls are offering more craft options than ever before. Unfortunately, money still talks. Sponsor dollars are real. Although many states have laws that prohibit ‘pay to play’ for mandated distribution, it still happens. When the price tag to pour beer at a major venue gets too high for a smaller local or regional player, bigger beer brands can use the money they make with their higher volume/more profitable beers to cover the

costs. They insert their own craft brands accordingly, hoping the consumer to be none the wiser. They're squeezing out real craft brands which the consumer might prefer by covering the high price tag that comes along with pouring at that location.

Additionally, what goes into the cooler at your local grocery store is often validated by a big beer brand. You might think that the corporate office of the grocery store might draw up what's on the shelf, but the truth is that the sets are designed by the likes of Anheuser-Busch and MillerCoors. The decision maker at the grocer will have the ultimate final say on what actually goes into the cooler, but they leave most of the data analytics and suggested placements up to the "Category Captain", which tend to be led by AB or M/C. If they have a free spot to add in a more suitable local or regional craft over one of their own brands, which one do you think they'll pick?

The Death of Culture

Beer is culture. Craft breweries are made of people. Those people are part of our community. When we drink - we share, we socialize, we learn. We identify with brands because they resonate with us. They speak to us. Some part of it is also some part of you. If true craft dies we'll essentially be left with commoditized versions of something we love. It's akin to only having chain restaurants to choose from. Sure, they have food but if you've been to one, you've been to them all. We're left with communities of rectangular strip malls. Nothings unique. Everything's the same. There is no character. There is no culture. There is no life.

What's the Answer?

Every acquisition is different. The level of social media outrage seems to depend on who's doing the buying. If it's one of the big brands like Bud, MillerCoors, Heineken, or Constellation, then the sky is falling. Which makes sense. The upperclassmen are crashing our party! If it's venture capital, the complaining is seemingly less. That might have something to do with the fact that these firms are faceless. They're not brewers,



they're bankers. If another craft brand is doing the buying like an Oskar Blues, Brooklyn Brewery, or Boston Beer, the proverbial mob puts down their torches. Why? Maybe they just don't know what to make of it, yet.

The real question is, does it actually matter? Do consumers really care about who makes the beer they buy? Unfortunately, the answer is inconclusive. AB-Inbev owns more than a dozen American craft beer brands. According to Nielsen sales data, some of those brands like Elysian and 10 Barrel are up big in sales dollars. Others like Widmer, Red Hook, and Goose Island are down. Ballast Point (Constellation) is down a lot. Hence the layoffs. However, it's hard to ignore the behemoth that Founders Brewing (Mahou San Miguel) has become with their flagship All Day IPA leading the charge. All Day is now the #2 selling IPA in the country behind Lagunitas (Heineken Int'l), which, as a company, continues to be one of the only top 10 craft beer brands to grow year to date.

Personally, I lean anti-big business. I go out of my way to support companies who align with my moral hierarchy as much as possible. However, I, like most people, don't always have the time or energy to investigate every purchase I make. I do the best I can with what research I've done, and hope the rest works out so I can go back to living a life and enjoying beer. One that doesn't revolve around the damnation or worship of brewing companies.

There are positive and negative consequences to every action in life. It's okay to be offended or disagree with the actions of others; regardless of whether it's a friend, colleague, or brewery owner. It's important to look at the action from both sides before passing judgment. There will always be an extremely vocal minority that thinks they speak for the whole group. Those people will boycott the brands that they see fit and support the brands that they deem worthy. That's because craft beer is such a big part of their own identity. That's fine. The truth is that most people just want to drink a more flavorful beer without putting too much thought into it. And that's fine too. The point is that if you're going to have an opinion about it, at least do some homework and have all of the information.

For more information, visit these sites:

www.foodandwine.com/fwxdrink/unit-ed-states-beer-who-owns-your-favorite-brewery

sommbeer.com/who-am-i-drinking-a-telegram-of-us-beer-ownership/craftypint.com/news/1836/

[The_Big_Issue_Who_Owns_Your_Beer](#)



STYLES OF THE SEASON



DUNKELWEIZEN

taste: low to moderate banana and clove

geography: Germany

characteristics: medium to full bodied

aroma: medium to strong phenols (clove)

color: light copper to mahogany brown

ABV:

4.3-5.6%

IBU:

10-18



OATMEAL STOUT

taste: medium sweet to dry, oats, chocolate

geography: Germany

characteristics: medium to full bodied, smooth

aroma: mild roasted grain, coffee, chocolate

color: medium brown to black

ABV:

4.2-5.9%

IBU:

25-40



NORTHERN ENGLISH BROWN ALE

taste: gentle malt sweetness, nutty, dry

geography: UK

characteristics: medium light to medium bodied

aroma: light sweet, toffee, caramel

color: dark amber to reddish brown

ABV:

4.2-5.4%

IBU:

20-30



SOUTHERN ENGLISH BROWN ALE

taste: malty, sweet, deep. Caramel and toffee

geography: UK

characteristics: medium body, low carbonation

aroma: Malty, sweet caramel, toffee, fruity

color: light to dark brown, almost black even

ABV:

2.8-4.1%

IBU:

12-20



AMERICAN AMBER ALE

taste: moderate to high hop, citrus

geography: US

characteristics: medium-full bodied, smooth

aroma: low to medium hop aroma, citrus

color: amber to copper brown

ABV:

4.5-6.2%

IBU:

25-40



GERMAN PILSNER

taste: crisp and hop bitter, low malt

geography: Germany

characteristics: medium to light body

aroma: light spice, grain, clean

color: straw to light gold

ABV:

4.4-5.2%

IBU:

25-45

Your Beer. Brewed Here.

**PATIO
NOW OPEN**



THU-FRI: 4-10PM

SAT: 12-10PM SUN: 12-6PM

WWW.WOLFHOLLOWBREWING.COM

6882 AMSTERDAM ROAD GLENVILLE 518-214-4093

Visiting over 30 local wineries, breweries and distilleries

Homegrown
adventures
year round!

**Casks & Kegs
Tours**

Join us for a scheduled tour
or charter a private one

518.339.8190 • CasksandKegsTours.com



**SCREEN PRINT
EMBROIDERY
PROMO ITEMS
SIGNAGE**

SCREENDESIGNSINC.COM

[f](#) [SCREENDESIGNSINC](#) [@](#) [SCREENDESIGNSINC](#)

518.452.1500



**200 BROADWAY IN TROY, NY
BOOTLEGGERSONBROADWAY.COM**

- **38 DRAUGHT BEERS**
- **GREAT PUB FOOD**
- **PATIO SEATING**
- **PING PONG TABLE, POOL TABLE AND DARTS**
- **ALL YOUR DANCING NEEDS**
- **WE ARE TROY'S 1 STOP SHOP!**

www.saratogaeagle.com

SESSION BOLDLY™

FULL FLAVOR THAT WON'T QUIT SO YOU DON'T HAVE TO EITHER

Founders
Brewing Co.

SESSION BOLDLY™

BREWED FOR US.
FOUNDERSBREWING.COM

Founders
ALL DAY IPA

SEPTEMBER OCTOBER CALENDAR OF EVENTS



SEPTEMBER

9/1-Paradox Brewery – live music by Stone Mountain Band 2pm 154 State Rte 9, Schroon Lake NY 12870

Northway Brewing Co. - Nitro Pumpkin Spice Pilot batch release (very limited release) 1043 Rte 9, Queensbury NY 12804

9/2-Chatham Brewing - live music by Tapestry 2-5pm -59 Main St., Chatham NY 12037

Argyle Brewing Company- concert Beth Bombara and Her Band 7pm - \$15 Argyle Brewing in the Train Depot, 6 Broad St., Cambridge, NY 12816

Nine Pin Cider Works- Production Floor Tour 12:30-1:30pm - \$20 (includes sample and glass) 929 Broadway, Albany, NY 12207

Indian Ladder Farms Cidery & Brewery – Summer Sunday Cookout 12-4pm 42 Altamont Rd., Altamont, NY 12009

9/3-Chatham Brewing live music by PALEFACE 6-9pm -59 Main St., Chatham NY 12037

9/4-Nanola – 80’s Trivia with Ithaca Brew Co. 7:30-9:30pm -2639 Route 9, Malta, NY 12020

9/5-Wolf Hollow Brewing Oktoberfest Release Party 4-10pm-6882 Amsterdam Rd., Glenville NY 12302

9/6-Wolf Hollow Brewing live music by Gabby Ellers 7-10pm-6882 Amsterdam Rd., Glenville NY 12302

9/7-Fort Orange Brewing – Live music by Erin Harkes Unplugged – 6pm 450 North Pearl St., Albany, NY 12204

Indian Ladder Farms Cidery & Brewery – live music by Yankee Holler 7-10pm 42 Altamont Rd., Altamont, NY 12009

Wolf Hollow Brewing live music by Stone Soup 7-10pm-6882 Amsterdam Rd., Glenville NY 12302

Chatham Brewing live music by Sideshow Willie September Show Down 8-11pm 59 Main St., Chatham NY 12037

9/8-Hunter’s on Jay – Little Italy Street Fest 12-9pm-50 North Jay St., Schenectady NY 12303

Fort Orange Brewing – Storm the Fort 5 Mile Road Race 10am - \$35 450 North Pearl St., Albany, NY 12204

Lost & Found 1 Year Anniversary Party – live music. 5pm 942 Broadway, Albany NY 12207

Paradox Brewery – live music by Rich Ortiz 2pm 154 State Rte 9, Schroon Lake NY 12870

Wolf Hollow – live music by The Lazy Suns 8-11pm \$5 6882 Amsterdam Rd. Glenville, NY 12302

Chatham Brewing live music by Guilty Pleasure Rocks 8-11pm 59 Main St., Chatham NY 12037

Great Flats – Schenectady Mentor Mix & Mentor (Capital Region Sponsor a Scholar) 5:30-7:30pm (cash bar) 151 Lafayette St. Schenectady, NY 12305

Big Tupper Brewing – The Magic of Chris Wheel 7-9pm 13 Cliff Ave, Tupper Lake, NY 12986

9/9-Fort Orange Brewing – Yoga at the Fort 11am - \$12 (includes pint)450 North Pearl St., Albany, NY 12204

Troy Craft Beer Week WNY 20 for 20 Party + Bills Mafia Kickoff at The Ruck. 1-10pmThe Ruck 104 3rd St., Troy NY 12180

2nd Annual Paws for a Cause at Wolf Hollow Brewing. 12- 6pm Fundraising for Paws up!6882 Amsterdam Rd., Glenville NY 12302

9/10 – 9/16-Downtown Troy Restaurant & Craft Beer Week. Visit websites for participating venues & events www.troycraftbeerweek.com

9/10-#EnjoyTroy Pub Crawl – Kickoff Troy Craft Beer Week. 6 – 11pm Visit participating venues at your leisure. Ceremonial First Pour at Rare Form Brewing Co. at 6pm

Troy Craft Beer Week Make Your Own Beer Dinner feat. SingleCut Beersmiths (from Astoria, NY). Go with suggested pairings or mix & match your own. -The Ruck 104 3rd St., Troy NY 12180

9/12-Fort Orange Brewing – Fall Corn Hole League session starts 6pm - \$25/team450 North Pearl St., Albany, NY 12204

Troy Craft Beer Week Small is Beautiful Night. Meet independent brewery reps. 5-11pm.The Ruck 104 3rd St., Troy NY 12180

Argyle Brewing Company- live music by Blackie Farrel 7pm - \$10-6 Broad St., Cambridge, NY 12816

9/13-Troy Craft Beer Week Alewife Brewing Cap. Region Launch Party + Party like it’s 1999. 5-11pm The Ruck 104 3rd St., Troy NY 12180

9/14-Troy Craft Beer Week Hudson Valley 20 for 20 Collaboration Party. 4-11pm The Ruck 104 3rd St., Troy NY 12180

Troy Craft Beer Week “Think Beer, Drink Beer.” Book Launch Party. Author John Hull & Hosted by 518Craft & The Shmaltz Shop. Bootleggers 200 Broadway, Troy NY, 12180

Chatham Brewing live music by Michael Francis McCarthy 8-11pm 59 Main St., Chatham NY 12037

Empire Farm Brewery Beer Dinner (Madison County Hop Fest) 6-9pm \$65 33 Rippleton Rd. Cazenovia NY 13035

Indian Ladder Farms Cidery & Brewery – live music with Deadbeats Duo 7-10pm 42 Altamont Rd., Altamont, NY 12009

9/15-Fort Orange Brewing – HIIT The Taps Bootcamp 11am - \$12 450 North Pearl St., Albany, NY 12204

Adirondack Brewery 5K – 10am race start. Live music & games 33 Canada St., Lake George Ny 12845

Troy on Tap Craft beer Festival. 2-5pm \$35/\$60 69 River St., Troy NY 12180

Chatham Brewing live music by Larry Parker 8-11pm 59 Main St., Chatham NY 12037

Fall Fermentation Festival at Common Roots Brewing Company 2-5pm \$65 58 Saratoga Ave South Glens Falls, NY 12803

9/16 3rd Annual Bark n Brew at Wolf Hollow Brewing 2-5pm \$50 (includes 2 beers, raffle tickets & BBQ buffet). Fundraiser for Animal Protective Foundation 6882 Amsterdam Rd., Glenville NY 12302

9/18 Hunter’s on Jay – Trivia w/ Zak, featuring Wolf Hollow Brewing 50 North Jay St., Schenectady NY 12303

9/19 Northway Brewing Beer Dinner at 2 West Bar & Grille 6-9pm \$55 (5 plates with 5 beers) 2 West Ave, Saratoga, NY 12866

9/20 Wolf Hollow Brewing live music by Mike DeAngelis 7-10pm 6882 Amsterdam Rd., Glenville NY 12302

9/21 Fort Orange Brewing – Comedy Showcase 7:30pm 450 North Pearl St., Albany, NY 12204

Chatham Brewing live music by Mathew Runciman 8-11pm 59 Main St., Chatham NY 12037

Wolf Hollow Brewing live music by Gordon Street 7-10pm 6882 Amsterdam Rd., Glenville NY 12302

9/22-9/23 Hunter Mountain Oktoberfest Ciders in the Catskills. 11-6:15pm (5:15pm on Sun). \$10 Cider tasting vouchers. 64 Klein Ave, Hunter NY 12442

9/22 Rensselaer County Harvest Fest at S and S Farm Brewery 2-6pm 174 Middle Rd., Nassau, NY

Larkfest – Street fair with live music, craft & food vendors 10:30am – 5:30pm – free 248 Lark St., Albany NY 12210



<p>Chatham Brewing live music by The Compact 8-11pm 59 Main St., Chatham NY 12037</p> <p>Wolf Hollow – live music by Get Up Jack 8-11pm \$126882 Amsterdam Rd. Glenville, NY 12302</p> <p>9/24 Druthers Brewing Company – Live music by Rick Nelson 8-11pm 381 Broadway, Saratoga Springs, NY 12866</p> <p>9/25 Nanola – Trivia with Sloop Brewing Co. 7:30-9:30pm 2639 Route 9, Malta, NY 12020</p> <p>9/28 Hunter’s on Jay – 4 Year Anniversary Party w/ music by 2096 50 North Jay St., Sch NY 12303</p> <p>Chatham Brewing live music by Til the Earth 8-11pm 59 Main St., Chatham NY 12037</p> <p>9/29 Druthers Brewing Company – Live music by Rich Ortiz 8-11pm 381 Broadway, Saratoga Springs, NY 12866</p> <p>Wolf Biergarten – North Albany Oktoberfest Block Party - \$15/20895 Broadway, Albany, NY 12207</p> <p>Chatham Brewing live music by Glen Roth 8-11pm 59 Main St., Chatham NY 12037</p> <p>9/29-9/30 Merrill Magee Inn Adirondack Oktoberfest – Polka music, beer garden, food 3 Hudson St., Warrensburg, NY 12885</p> <p>9/30 Fort Orange Brewing – Paint with a Pint 2-4pm - \$30 (includes beer flight) 450 North Pearl St., Albany, NY 12204</p> <p>OCTOBER</p> <p>10/5-10/7 2018 Adirondack Oktoberfest – 3 Day European-style street fair w/ Polka music, authentic food, bier Garden craft vendors, family fun. Canada Street, Lake George, NY</p> <p>10/6 – 10/7 Tattoos and Brews event by Sloop Brewing Company & Graceland Tattoo 11am (located at the New Sloop Brewery & Taproom in East Fishkill) 2529 Rte 52 Hopewell Junction NY 12533</p> <p>10/6 Schenectady Wing Walk – Sample unique wings from various restaurants 12-5pm - \$12 State Street, Schenectady NY 12305</p> <p>Indian Ladder Farms Cidery & Brewery – Acoustic Blues 2-5pm 42 Altamont Rd., Altamont, NY 12009</p> <p>Chatham Octoberfeast – music, fun & games. 11am – 6pm Main St., Chatham NY 12037</p> <p>10/7 Fort Orange Brewing – Hot Yoga 11am - \$12 (includes pint) 450 North Pearl St., Albany, NY 12204</p> <p>Indian Ladder Farms Cidery & Brewery –Acoustic Afternoon with Katsura 2-5pm 42 Altamont Rd., Altamont, NY 12009</p>	<p>Troy Chowderfest - \$1 samples from local restaurants, live music 12-4pm centered around Monument Square, Troy NY 12180</p> <p>10/11 Mohawk Taproom & Grill 4th Annual Fall Harvest Beer Fest – Enjoy Oktoberfest, pumpkin & fall beers. 5-10pm 135 Mohawk Ave, Scotia NY 12302</p> <p>Wolf Hollow Brewing live music by Mike DeAngelis 7-10pm 6882 Amsterdam Rd., Glenville NY 12302</p> <p>10/12 Roctoberfest – Northway Brewing Co. featuring their releases of Nitro Pumpkin Spice, Burly Beard Nitro Oatmeal Stout, Nut Brown Ale and several more. Games and activities all day. 1043 Rte 9, Queensbury NY 12804</p> <p>10/13 Adirondack Brewery Oktoberfest – \$40/\$45* (includes sampling stein & food voucher) – authentic food, games, contests, live music, guest breweries. *an over 21 event 33 Canada St., Lake George, NY 12845</p> <p>Wolf Hollow – live music by Jim Gaudet & the Railroad Boys 8-11pm \$10 6882 Amsterdam Rd. Glenville, NY 12302</p> <p>10/14 Fort Orange Brewing – Wood Sign Making Workshop with Rose 2pm (includes pint) 450 North Pearl St., Albany, NY 12204</p> <p>10/16 -10/17 The City Beer Hall - Fiddlehead & Friends (rare beers) 42 Howard St., Albany NY</p> <p>10/18 Hunter’s on Jay – Craft Beer Guild Hudson Valley Brewery Night 7pm 50 North Jay St., Schenectady NY 12303</p> <p>10/20 Fort Orange Brewing – One Year Anniversary Bash & Inaugural Can Release 3pm 450 North Pearl St., Albany, NY 12204</p> <p>10/23 Hunter’s on Jay – Trivia w/ Zak, featuring Two Roads 50 North Jay St., Schenectady NY 12303</p> <p>10/25 Argyle Brewing Company– live music by Missie Raines 7pm - \$20 Argyle Brewing in the Train Depot, 6 Broad St., Cambridge, NY 12816</p> <p>10/28 Hunter’s on Jay – Pigs n Pounders Pig Roast 1-5pm 50 North Jay St., Schenectady NY 12303</p> <p>Druthers Brewing Company – Live music by Radio Junkies (ROCK OF AGES! Halloween Party) 9-12pm 381 Broadway, Saratoga Springs, NY 12866</p> <p>Recurring Events: <i>*subject to change</i></p> <p>SUNDAYS Nanola – Mystery Mini Tap Takeovers 2639 Route 9, Malta, NY 12020</p> <p>Sloop Brewing Company - Sunday Sessions live music 2-5pm (free) 1065 Co Rte 19, Elizaville, NY 12523</p>	<p>Shmaltz Brewing Company - Beer and a Schmeaar (beer samples and bagels) -12pm 6 Fairchild Square, Clifton Park, NY 12065 -</p> <p>Artisanal Brew Works - Musical Bingo (family friendly) 2-14pm 41 Geyser Road, Saratoga Spring, NY 12866</p> <p>MONDAYS Saratoga City Tavern - Bingo - 8pm 19-21 Caroline St., Saratoga Springs, NY 12866</p> <p>Common Roots Brewing Company - Trivia Night is back 7pm 58 Saratoga Ave, South Glens Falls, NY 12803</p> <p>TUESDAYS LT’s Grill - \$6 IPA samplers all day (free caricatures & kids eat free with adult) 2305 Nott St., Niskayuna, NY 12309</p> <p>Aperitivo Bistro - Tall Tuesdays- all draft beers upgraded to 23oz. 426 State St., Schenectady, NY 12305</p> <p>Saratoga City Tavern - Trivia (win beer!) - 8pm 19-21 Caroline St., Saratoga Springs, NY 12866</p> <p>WEDNESDAYS Common Roots Brewing Company Gears & Beers group bike ride - 6:30pm - 58 Saratoga Ave, South Glens Falls, NY 12803</p> <p>C.H. Evans Brewing Company at the Albany Pump Station - Burger & Pint Night 4-10pm 19 Quackenbush Square, Albany, NY 12207</p> <p>Tipsy Moose Tap & Tavern - dozen wings & a Moosehead pint (\$13) - 5pm - close 185 Old Loudon Rd., Latham, NY 12110</p> <p>Artisanal Brew Works - Trivia Night - 7pm 41 Geyser Road, Saratoga Spring, Ny 12866</p> <p>Great Flats Brewing Trivia Night 7pm – 151 Lafayette St. Schenectady, NY 12305</p> <p>THURSDAYS Common Roots Brewing Co free music series - 7-9pm - 58 Saratoga Ave, S Glens Falls, NY 12803</p> <p>Saratoga City Tavern - Karaoke - 9pm 19-21 Caroline St., Saratoga Springs, NY 12866</p> <p>Shmaltz Brewing Company - Trivia - 6:30-8pm, 6 Fairchild Square, Clifton Park, NY 12065</p> <p>Chatham Brewing Trivia 7:30-10pm 59 Main St., Chatham NY 12037</p>
<p><i>www.truebrewmagazine.com</i></p>		



JOIN US FOR THE 7TH ANNUAL
SCHENECTADY WING WALK
OCTOBER 6TH!



TAP



WINNER OF 2
GOLD MEDALS
AND THE
MATTHEW
VASSAR
BREWERS CUP



FOLLOW US!
FACEBOOK.COM/MADJACKNY
@MADJACKBREWERY

TAP ROOM & KITCHEN OPEN
MONDAY-FRIDAY 4:00 PM
SATURDAY 12:00 PM

MAD JACK BREWING CO. AT THE **VAN DYCK LOUNGE**

237 UNION ST. SCHENECTADY, NY // 518.348.7999 // VANDYCKLOUNGE.COM



WE'VE FOUND YOUR NEW FAVORITE NEIGHBORHOOD SPOT
CRAFT BEER, CASUAL DINING, LOCALLY SOURCED

Monday Closed
Tuesday-Thursday 3pm-close
Friday-Saturday 3pm-close
Sunday 1pm-close

942 Broadway
Warehouse District
lostandfoundalbany.com

www.truebrewmagazine.com

Chatham Brewery and Tasting Room



3x WINNER
Best Craft Brewery
in the Hudson Valley

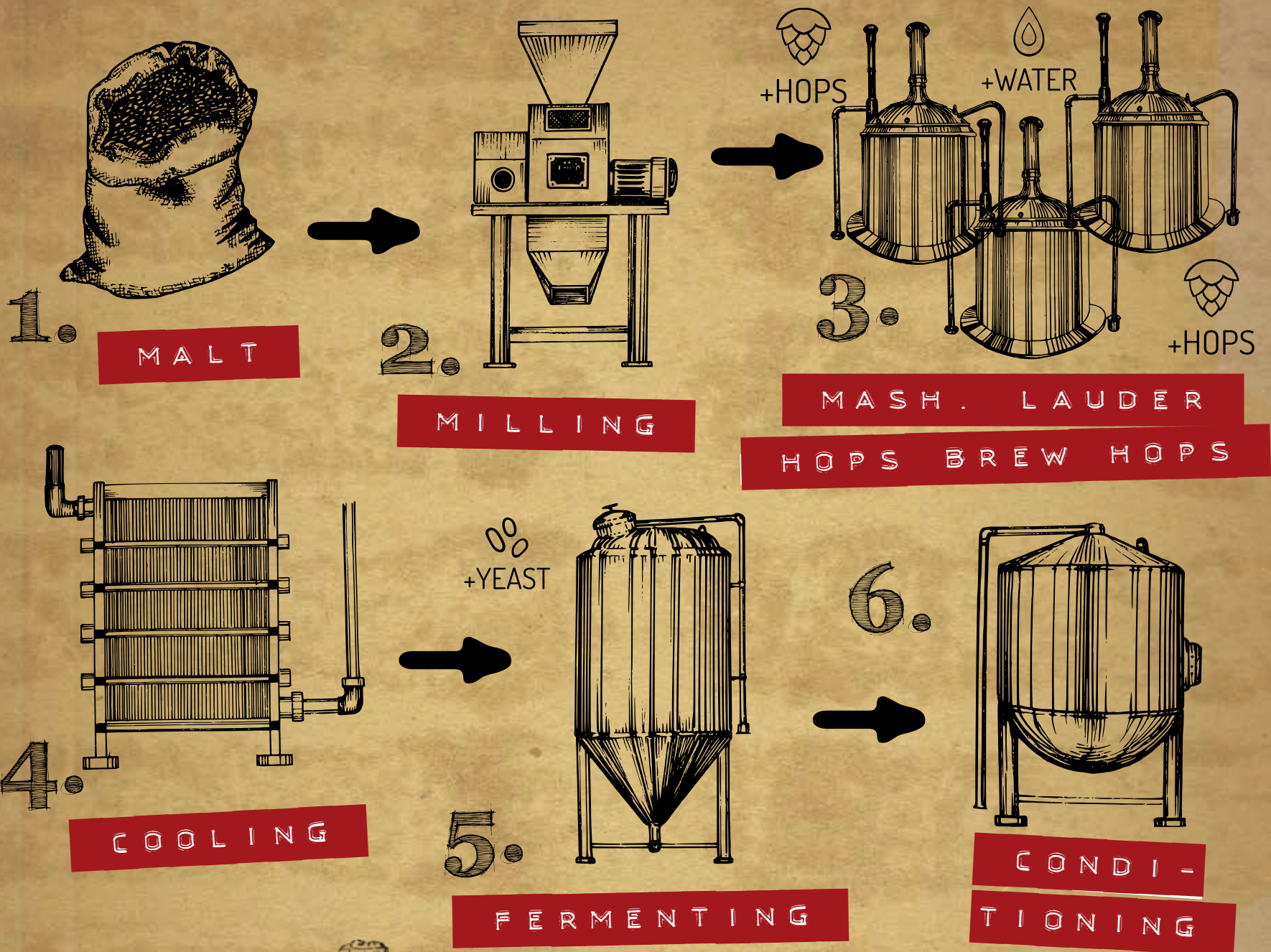
**Food
Truck
Live
Music**

59 Main St.
Chatham, NY
Easy Access from I-90 & the Taconic Pkwy.

www.chathambrewing.com



THE BREWING PROCESS



TRUE BREW
A Craft Beer Lifestyle Magazine

PACKAGING
DELIVERING
POURING!



GREAT LAKES BREWING COMPANY EXTENDS DISTRIBUTION TO THE CAPITAL REGION AND BEYOND -



GREAT LAKES
BREWING CO
EST. 1988 CLEVELAND, OH



Great Lakes Brewing Company (GLBC) was founded in 1988 by brothers Patrick and Daniel Conway in Cleveland, Ohio, and in 2018 celebrates 30 years of independent, family-owned craft brewing. GLBC is the 20th largest craft brewery in the U.S., with a concentrated distribution footprint of 13 states and D.C. As they celebrate 30 years of independent craft brewing, they have finally arrived and will distribute their award-winning ales and lagers in Albany and throughout New York State's Capital Region.

On August 29, Ohio's original craft brewery began distribution in the Capital Region with Saratoga Eagle Sales & Service. GLBC currently serves Upstate NY, including Syracuse and Ithaca. According to GLBC Regional Sales Manager Matt Roth, deepening distribution in New York State aligns with the brewery's growth plans.

"After seven years distributing only as far west as Syracuse in New York, we are excited to finally bring our beer to the Eastern side of the state. This fits our growth strategy of deepening our market presence within our relatively small distribution footprint. During my visits to the region wearing Great Lakes gear, so many people have asked where they can find our beer. It makes me happy when people recognize our brand, and I'm excited that our fans in the Capital Region can now drink our beer," said Roth.

Some notable awards that Great Lakes Brewing Co. brings with them:

In 2017 seasonal Oktoberfest received a Gold Medal from the Beverage Testing Institute and a 93 Point Rating

In 2018 Edmund Fitzgerald Porter was ranked among the 50 Best Beers in America by Zymurgy Magazine



In 2018 GLBC's reformulated Burning River Pale Ale recipe, featuring regionally sourced ingredients, received a Gold Medal from the Beverage Testing Institute and a 92 Point Rating. Burning River Pale Ale's high rating earned the distinction "Best American Style Pale Ale."

Since its founding, GLBC has remained a principle-centered brewery with a "triple bottom line" philosophy, balancing financial responsibility with social and environmental responsibility:

Their Ohio City brewpub utilizes fresh local and regional ingredients, including produce grown on their two urban farms.

Each April during GLBC's Brewing Good Month of Service, employees throughout the brewery's distribution footprint partner with non-profits in their communities to participate in volunteer efforts.



In 2018, GLBC co-owners Patrick and Daniel Conway announced an ESOP (Employee Stock Ownership Plan), making all GLBC employee's shareholders.

In 2018, GLBC re-formulated their classic Burning River Pale Ale recipe to incorporate regionally sourced ingredients, including hops grown in Michigan, and grain grown and malted in Ohio.

The annual Great Lakes Burning River Fest on Whiskey Island in Cleveland raises funds to support clean water efforts in Northeast Ohio, through the work of the Burning River Foundation which formed as an outgrowth of the Fest. The first Burning River Fest was held in 2001.

GLBC's Albany Region launch will be supported by special events and activities. Customers can expect to find GLBC's year-round family of beers in package and draft: Dortmunder Gold Lager, Eliot Ness Amber Lager, Turntable Pils, Holy Moses White Ale, Burning River Pale Ale, Commodore Perry IPA, and Edmund Fitzgerald Porter. GLBC's seasonal portfolio will also debut in the Capital Region, including award-winning fan favorite Christmas Ale, which Roth says will launch with a large "First Pour" event.

The new market rollout will involve customer appreciation events, meet-and-greets, special tastings, and giveaways throughout the region.

Customers can follow @GLBCinNY on Twitter and visit greatlakesbrewing.com/events for launch event announcements and regular updates.



**CAN'T VISIT US IN LATHAM?
JOIN US AT A LOCAL BREWERY!**

BOGO ANY CHEF-CRAFTED BURGER

*Expires 11/15/18. One coupon per customer, per visit. Valid at B21 Latham location only. Applicable taxes paid by bearer. Coupon is not redeemable for cash or with any other coupon or special offer.

WOLF HOLLOW BREWING CO
9.2.18 | 9.30.18 | 10.7.18 |
10.21.18

TABLE 41
9.6.18 | 9.20.18

S&S
9.28.18 | 9.29.18 | 10.19.18 |
10.20.18

BURGER 21

CRAFTED BURGERS AND SHAKES

622 New Loudon Rd.
Latham, NY

518.218.6406



September 15, 2018 - 2p-5p

Common Roots Brewing Company - South Glens Falls, NY

Participating Breweries

Adirondack Brewery	Paradox Brewery
Big Slide Brewery	Plan Bee Farm Brewery
Bolton Landing Brewing	Prison City Pub & Brewery
Brown's Brewing Company	Prohibition Pig Brewery
Burley Oak Brewing Company	Rare Form Brewing Company
Casa Agria Specialty Ales	Singlecut Beersmiths
Common Roots Brewing Company	Stoneyard Brewing Company
Destination Unknown Beer Company	Suarez Family Brewery
Equilibrium Brewery	The Peekskill Brewery
Graft Cidery	The Referend Bier Blendery
Indian Ladder Farms Cidery & Brewery	Upland Brewing Company
Kings County Brewers Collective	West Kill Brewing
Kent Falls Brewing Company	Woodstock Brewing

www.CommonRootsBrewing.com

Advertise with True Brew Magazine! Advertising@truebrewmagazine.com

FORT ORANGE BREWING
Albany, N.Y.

ONE YEAR ANNIVERSARY BASH!

SATURDAY, OCTOBER 20
3 P.M. - 10 P.M.

Our First Can Releases:
Mo-mentum Pale Ale, Fort Orange IPA & Pearl Street IPA

Outdoor Beer Garden
A Special Taproom Only Release
Food by Michele's Charcoal Pit
6 P.M. Live Music from Frank Palagni

450 N PEARL ST, ALBANY — FORTORANGE BREWING.COM

Remarkable Liquids

A craft-distribution and importing company, built on the passion for the products we sell. Inspired by the liquid in the bottle, we have scoured the US and beyond to find—what we believe—to be the best beer, cider and mead available in the world.

We go to great lengths to then get these to the consumer in the best possible condition. Our suppliers work hard to make a world class product and we're dedicated to treating them with the respect they deserve.

Servicing all of New York State!

Contact SALES@Remarkableliquids.com for inquiries
www.RemarkableLiquids.com



**Hop on our 24 passenger
Brew Bus to visit the best craft
beer, wine, spirit and cider
makers throughout the
Capital Region!**



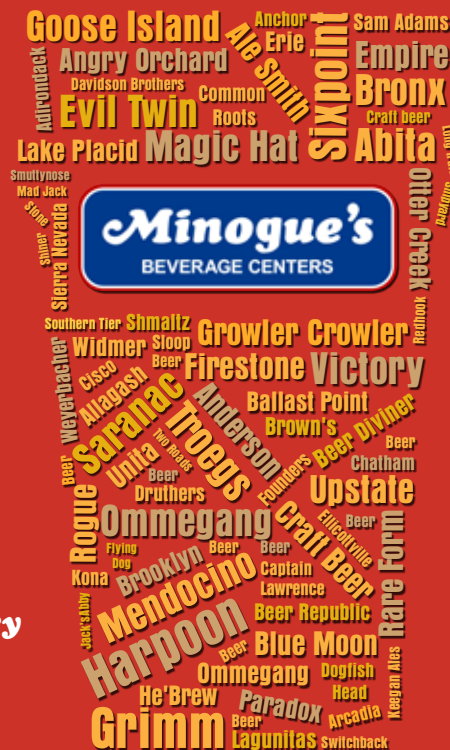
info@spacitybrewbus.com

518-309-BREW

SPACITYBUSBUS.COM



Your Craft Beer Destination



Minogue's
BEVERAGE CENTERS

**Queensbury
Saratoga
Wilton
Malta**

minoguesbeverage.com



Eat DRINK BE MERRY
(518)587-1300
2639 State Route 9
Malta, New York 12020

FOOTBALL SPECIALS

During all NFL Games

-\$4 Dozen Wings

-\$3 PBR Drafts

-\$5 Select Craft Beer Drafts

-Weekly Giveaways On

Sunday's

Keep up to date with our beer events on
"Nanola's Craft Beer Page" on Facebook



Brewmaster's Cellar

The Slow Drain of Cask Ales

Notes from Druther's Brewer George de Piro

Cask-conditioned ales are some of the most misunderstood beers in the zymurgist pantheon. Quite simply, "conditioned" means "carbonated." A "cask-conditioned beer" is one that has developed its carbonation in the cask it is served from. "Bottle-conditioned beer," like many Belgian ales, German Weizen and almost all homebrew, are beers that have been allowed to ferment in the bottle to develop carbonation.

On the surface, it's a pretty simple concept; all beers were conditioned in this manner until the late 19th century. However, in practice, things get a bit tricky. A recent trip to London got me thinking about cask beers, not because they were wonderful but rather the opposite: with few exceptions (mostly Fuller's pubs), they were terrible.

Cask ales and their bottle-conditioned brethren are made in similar manner. The beers are brewed like any others in the world. After fermentation is when procedures change. Rather than fully carbonating the beer and then packaging into kegs, bottles or cans, cask- and bottle-conditioned beers are given a measured dose of food for the yeast, often wort or sometimes just sugar. This is mixed in and then the beer is packaged.

The yeast perform a secondary fermentation on the added food, creating a bit more alcohol and, more importantly, carbon dioxide. Because the package is sealed, the CO2 can't escape to

the atmosphere and instead dissolves into the beer. Voila! Fizzy beer the old-fashioned way!

There will always be a bit of yeast remaining in the package of beer made in this manner: live yeast is necessary to carry out the second fermentation. This means extra care must be taken to serve the beer without gross floccs of yeast clouding the beverage. It's really not that big of a challenge, though.

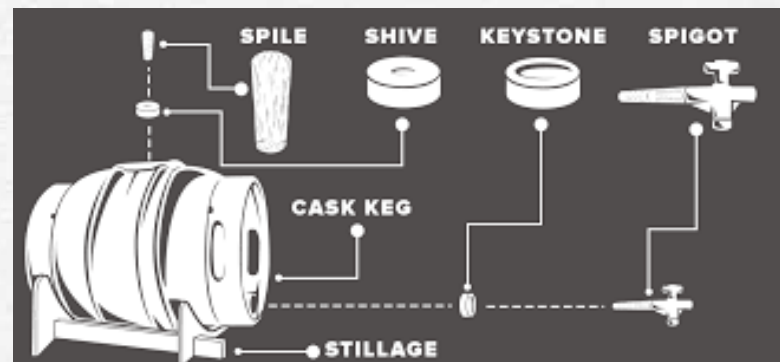
Cask-conditioned ales, once wonderful and ubiquitous throughout Great Britain, are now fading into history.

The cask beers I sampled around London a few weeks ago were mostly disappointing. The beers may have left their breweries in fine shape, but the publicans destroyed them because they clearly didn't understand how they should be served. A conversation I had with Evin O'Riordain of London's Kernel Brewing validated my observations. He stated that too few pub owners know or care about proper cask presentation, serving beers far from the manner in which the brewer intends.

It is a common American misconception that British beer is supposed to be warm and flat. Nobody finds an 80 °F beer with no fizz tasty and refreshing, especially on a 90 °F day. Unfortunately, beers like that were much easier to find than properly kept examples.



George de Piro





A traditional English Pub

Traditional English ales are supposed to be served at cellar temperature. This is 50-55 °F. Casks are also meant to be very fresh; once tapped, air enters the cask as beer leaves, so the beer will go flat and stale if it is kept on more than a day.

This sort of presentation isn't complicated, but it does require care and knowledge. If a publican's cellar is above 55 °F because it is a hot summer, they need to introduce refrigeration to keep the beers at proper temperature. If business isn't brisk enough to ensure that casks are emptied within a day or two, the bar owner must employ a system that uses carbon dioxide instead of air to replace the beer as it's served.

These simple steps will keep cask beer as refreshing and delicious as the brewer intends. I asked Kernel Brewing's Evin O'Riordain why it was that so few pubs could serve a decent pint. He said it was in part a lack of education and also an issue of tradition. Cask beers are seen as an older drink and many people expect them to be cheaper than the trendy lagers.

This expectation of low price means fewer brewers are making cask ales and few publicans are willing to invest money into proper serving equipment. It's created a catch-22: cask quality declines so fewer people drink it - so fewer brewers make it - so even less variety is available - so fewer people drink it - so the casks go stale at the bar because they are served too slowly...

Cask-conditioned ales, once wonderful and ubiquitous throughout Great Britain, are now fading into history. For cask to continue, it would require brewers willing to make the delicate beers, educated publicans willing to serve them properly, and an erudite public that would widely appreciate the effort of a proper pint. That's a lot of human variables to contend with; I'm not sure that cask ale will survive this century.

Cheers!

Football season is finally upon us. Whether you prefer a sports bar or the comfort of your own home, watching football is so much better when you have a beer in your hand. With that in mind, here are six crushable beers to drink during the game.

21st Amendment Tasty IPA

American IPA, 6.8% ABV

San Leandro, California

For those looking for some hoppy goodness this football season, reach for Tasty IPA, a seasonal brew from 21st Amendment Brewery. Crack open a can and enjoy bright fresh flavors and aromas of hops, tropical stone fruits, pine and a hint of spiciness.

Brooklyn Post Road Pumpkin

Pumpkin Beer, 5% ABV

Brooklyn, New York

It wouldn't feel right if we didn't include a pumpkin beer on this list. We know, how basic. That said, Brooklyn Post Road Pumpkin is a great beer. Hundreds of pounds of pumpkins are blended into the mash of each batch, creating a beer with an orange amber color, warm pumpkin aroma, biscuity malt center and crisp finish.

Miller Lite

American Light Lager, 4.2% ABV

Milwaukee, Wisconsin

This is an obvious choice for our list. Since 1975, Miller Lite has dominated the American light beer category. It tastes great, and at only 96 calories, it's perfect for those watching their waistline. Not to mention it pairs nicely with chicken wings, pizza and breadsticks.

Pabst Blue Ribbon Easy

American Light Lager, 5.4% ABV

Milwaukee, Wisconsin

Pabst Blue Ribbon Easy is a lighter version of the PBR you know and love. Only the finest hops and grains have been used to create this most sessionable brew. PBR Easy lands at 110 calories per serving, making it one of the lowest calorie beers on this list.

Samuel Adams Octoberfest

Märzen, 5.3% ABV

Boston, Massachusetts

It wouldn't be a football beer list without including Octoberfest! And Sam Adams Octoberfest has the same great taste year after year. This classic style blends hearty malts for a deep, smooth flavor with notes of caramel, creating a brew that's perfect for fall season.

Yuengling Lager

American Amber Lager, 4.4% ABV

Pottsville, Pennsylvania

Another beer that had to be on this list is Yuengling Lager. Famous for its rich amber color and medium-bodied flavor, this brew delivers a well-balanced taste with a very distinct malt character. This iconic American lager is a staple at any tailgate in Upstate New York.



RARE FORM

BREWING COMPANY

A brewery devoted to the art of uniquely crafted beers.
We are always proud to offer a wide-ranging beer menu.

90 Congress Street Troy, NY • rareformbrewing.com

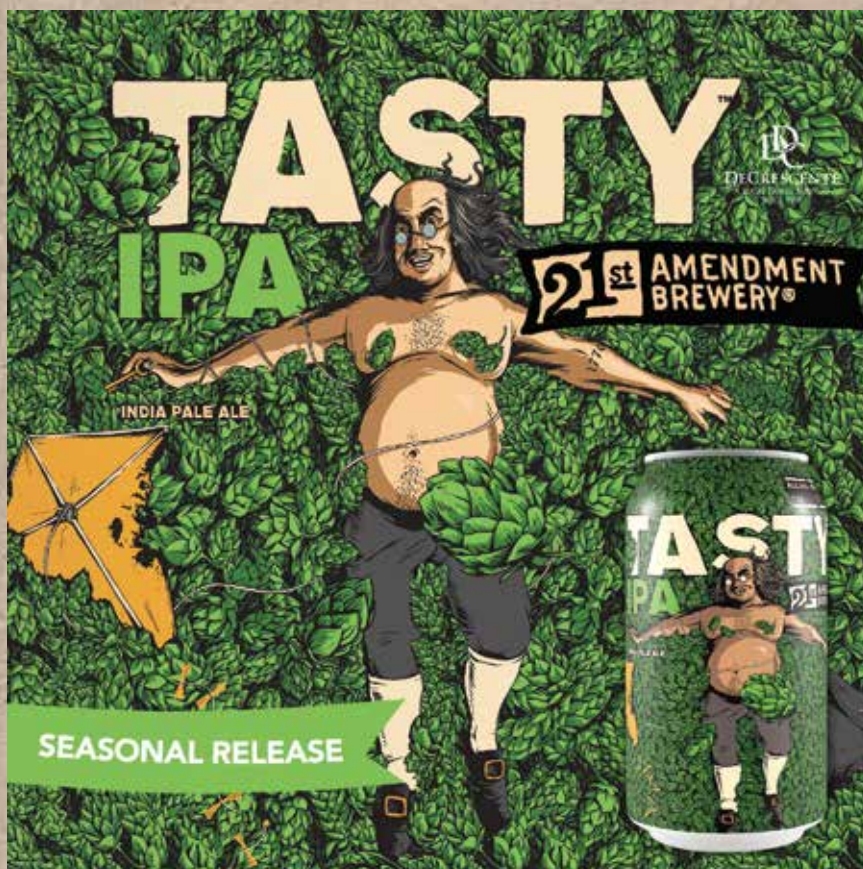
Hunter's on Jay

20 CRAFT BEERS ON TAP



50 NORTH JAY STREET
SCHENECTADY

CALL US AT:
518-630-6166





185 OLD LOUDON RD, LATHAM NY
TIPSYMOOSETAVERN.COM

COMING SOON!
TROY LOCATION

CRAFT BEER

*a unique selection of 20 tap lines
of the area's best beer*

DISTILLED SPIRITS

*crafted cocktails and our infamous
brunch Bloody Mary bar*

CASUAL DINING

comfort food at it's finest

**STAY TUNED TO OUR SOCIAL MEDIA FOR
FURTHER DETAILS ON THE TROY LOCATION**



Kick off Restaurant & Craft Beer Week with the

ENJOY TROY PUB CRAWL!

CEREMONIAL "FIRST POUR" AT RARE FORM

Monday, September 10 . 6pm

The collaboration brew from Rare Form, Brown's, Shmaltz, and the Ruck will be available at each stop. Choose your own path! Keep an eye out for Restaurant & Craft Beer Week specials throughout the pub crawl!

Slidin' Dirty. The Ruck . The Shop

Rare Form Brewing Co . 518 Craft . Elixir 16 . Wolff's Biergarten

McAddy's Pub . Bootlegger's . Brown's Brewing Company

EVENTS . PROGRAMS . DISCOUNTS

COURSE MEALS . DINNER PAIRINGS . PRIX FIXE MENUS

DOWNTOWNTROY.ORG

THE NEWS
ADDITIONAL

TROY.NY
DOWNTOWN BUSINESS IMPROVEMENT DISTRICT



THIS OCTOBER, HELP SUPPORT THE CAUSE BY
PURCHASING ONE OF THESE "PINK" DRINKS



DRINK PINK

for a cause

1 out of 8 WOMEN ARE AFFECTED
BY BREAST CANCER

Advertise with True Brew Magazine! Advertising@truebrewmagazine.com

INTRODUCING: THE CROWLER!



Fresh draft beer
canned right at EBI! Now
you can take our
excellent draft
selections everywhere
in convenient 32oz cans.
Cheers!

Craft Beer Specialty Store

112 Excelsior Ave,
Saratoga Springs
(518)583-0434
EBIsaratoga.com

@EBIsaratoga



FROG ALLEY BREWING COMPANY TO LAUNCH IN DOWNTOWN SCHENECTADY – SCHENECTADY, NY -



The new Frog Alley Brewing Company, located in the Mill Artisan District on lower State Street in downtown Schenectady, is getting ready to launch

as the craft brewery announced the hiring of Master Brewers Rich Michaels and Drew Schmidt. The new brewery is named after the infamous Frog Alley baseball team that lived and work near the site where the Mill Artisan District is located. The team was arrested for playing baseball on a Sunday in 1903 making regional and national news headlines. Company founder JT Pollard said “Frog Alley Brewing is about having fun and making great craft brews even on Sundays. We are launching with two of the most respected brewers that we could find, and we are very excited to welcome them to our team.” Rich Michaels was most recently the Quality and Innovation Manager at the F.X. Matt Brewing Company in Utica, NY. He also teaches brewing at Schenectady County Community College. Rich serves on the Board of Governor’s for the Master Brewer’s Association of the Americas. He started brewing commercially 25 years ago and completed his Diploma in Brewing at the Siebel Institute in 1997. Drew Schmidt began his brewing career early on in the craft brewing revolution. He apprenticed in 1992 at Zip City Brewing Co., New York’s second brewpub. In 1993, he attended the Siebel Institute and graduated with a diploma in Brewing Technology. After graduation,, Mr. Schmidt moved to the Baltimore area and became the Head Brewer at the Oxford Brewing Company.

Frog Alley Brewery is projected to employ 65 people in production and taproom operations, targeting serving 4,000 barrels on site in its first year. At full capacity, the operation can additionally contract brew 10,000 barrels annually. Frog Alley Brewery and the Six Pack Taproom are the cornerstone of Schenectady’s newly revitalized Mill Artisan District. New York’s craft brew culture is flourishing, and Frog Alley promises to fuel that growth with both classic and innovative brews and brands. Frog Alley Brewing Company is on schedule to pour the first glass from its new operation later this year. Stay tuned!

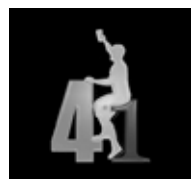
COMMON ROOTS BREWING TO HOST BREW FEST – S. GLENS FALLS, NY –



Common Roots Brewing Company has announced the 2018 Fall Fermentation Festival. The event will take place on Saturday, September 15th, from 2-5pm.

According to their website, “We cordially invite you to join us for a celebration of all things fermented, with a special focus on wild fermentation and spontaneous inoculation. Tickets for the 2nd Annual Fall Fermentation Festival are on sale now in the taproom and on Eventbrite! General Admission Ticket (\$65) holders can look forward to: The exclusive Fall Fermentation glass, 18cL pours of your choice from dozens of options, first access to limited release beers – both to drink on premise and purchase to take home, he opportunity to mix and mingle with brewers and other influential personalities in the beer industry dedicated to exploring and celebrating mixed fermentation, food for purchase created by the chefs from The City Beer Hall available only to ticket holders. Designated Driver Ticket (\$35) holders can look forward to: the exclusive Fall Fermentation glass, 18cL pours from YesFolk Tonics. Participating breweries include locals such as Rare Form, Adirondack, Indian Ladder Farms Cidery & Brewery, and Brown’s Brewing as well as regional bad ass’ such as Plan Bee, Equilibrium, Suarez Family Brewing, Peekskill and many more. To get your tickets and for a full list of participating breweries, go to their website, commonrootsbrewing.com/events.

TABLE 41 BREWING UP THIRSTY THURSDAYS – LATHAM, NY -



The seasons winding down for Table 41 Brewing’s weekly Thirsty Thursday events at Lanthier’s Grove (5pm-9pm), but there is still enough time to get in and see some amazing talent. “September is the time where we release some amazing dark beers to include our French Press Stout (Chocolate cheesecake espresso Stout), as well as out collection of Ambers, and English Style ales.” Explains Founder Bobby Belleard, “Our IPA list has expanded to some amazing Hazy NEIPA’s as well as our traditional Trouble IPA and soon coming our Brown IPA. The decision was made by our customers vote to bring back Jackles the seasonal pumpkin as well as The Seeds of John an apple spiced ale. We have plenty of new and exciting things on the upswing,

with live music and local food Trucks in September. We will be hosting Half Way to St. Patrick’s Day with the original Hair of the Dog members known now as Get Up Jack. The September 27th party will include some dark stouts and Irish themed ales as well as the Chuck Wagon for some great BBQ. Burger 21 will join the fun on September 6th with the members of Blind Crow performing an amazing set. Our good friend Larry parker will take the mic on September 13th for his final blues show for the season accompanied by Gourmelies Food Truck, offering Gourmet grilled cheese and other great eats. Burger 21 returns on September 20th with the Matt Evans Band. We continue into October weather permitting with more great beers and great friends and charity events. The season ends with our final Pints for Paws sponsoring Mike Newhouse through his local run to support Steve Caporizzo’s Pet connection. There have been some slight changes to the personality of Table 41 Brewing welcoming Laura Thomas and Steve Beaulac from SB Design and many other guest bartenders. Each bring with them a set of talents and experiences that will bring growth to Table 41. The hunt will continue in looking for a new and year-round taproom with emphasis on new designs in décor and beers alike. Details to come as this plan unfolds. Regardless of when this occurs we will continue to do our part in supporting our community, first responders, military and those in need, including our furry friends.”

BROWN’S BREWING RELEASES #BIKES NEW ENGLAND IPA – NORTH HOOSICK & TROY, N.Y. —



Brown’s Brewing Company announced the launch of #BIKES, the second of the Hashtag Series of New England India Pale Ales in 16 oz can four packs. This “fresh drop” approach will extent to select stores in the region when Brown’s staff hand delivers #BIKES. Brown’s canned #BIKES on August 22 and released it the next day at their Walloomsac Taproom and Brewery and their historic Troy Taproom and Brewery. Thanks to the carefully selected hop combination, the grapefruit and citrus flavor profile of Amarillo hops brings forward the complex earthiness of the Mosaic hops for one delicious beer. This 6.25% ABV IPA should be refrigerated and consumed immediately for optimum taste and enjoyment. As an added bonus, Brown’s allowed for Online case reservations which allowed for folks to come to the Walloomsac brewery and retrieve their cases the same day it

was packaged. Driven by the brewers’ desire to explore the entire complexity of hops, this New England style IPA series is crisp, juicy, clean, and utterly approachable. 2018 gets three iterations in limited quantities, each with a different intriguing hop combination. The carton and the bottom of the cans will provide the key to what’s inside. During Troy Craft Beer and Restaurant week, Brown’s will release its golden sour Reprise, gold medal winner in the New York State Craft Brewers Competition’s barrel aged sour category. This special release of 750 mL cork and cage bottles will happen Wednesday, September 12th, and is only available in their Troy and Walloomsac taprooms. In October, the brewery launches Brown’s Fall Sessions, an immersive craft beer and live music festival. On Thursday, October 4th, Brown’s welcomes The Late Shift and Canadian rock duo The Blue Stones to its Hudson River, Troy stage. On Thursday, October 11th, The Parlor kicks things off before The Moth and The Flame close the evening out. On Saturday, October 20th their Walloomsac Taproom and Brewery will host an Oktoberfest. Enjoy craft beer, wood fired food, and live music along the Walloomsac river in the peak of the autumn splendor.

EMPORIUM FARM BREWERY IS ALIVE! – RENNELLAER, NY -

The Emporium Brewery (EFB) is a spin-off of Homebrew Emporium, the Capital Region’s oldest homebrew supply



store. Homebrew Emporium has taught tens of thousands of local brewers to make beer and wine and has worked with dozens of them to open area breweries, wineries, meaderies, and distilleries. EFB’s new brewery is located adjacent to Homebrew Emporium in Rensselaer. Roger Savoy, one of the owners of Homebrew Emporium says, “We felt it was a natural progression for us. We’ve been brewing for a long time and we wanted to share our beer with more people. There was space available next to Homebrew Emporium and we believe that is a great place for EFB to be, creating synergy for both. We plan to focus on British-style ales. For craft beer drinkers, these traditional beers will be an interesting contrast to IPA’s that are very popular now. We’ll have those too, but a more malty and balanced beer is our goal. We also plan to have half our taps carrying other farm brewery products.” The staff at the Homebrew Emporium, will also be the

Continued on pg. 46



LIVE LOCAL

WE HAVE 400
EMPLOYEE FAMILIES
VESTED IN THE
COMMUNITY



GIVE LOCAL

WE SUPPORT
NUMEROUS CHARITABLE
ORGANIZATIONS
ANNUALLY



BUILT LOCAL

WE STARTED WITH ONE
MAN AND ONE TRUCK
AND GAINED ONE
CUSTOMER AT A TIME



SELL LOCAL

WE FOCUS
EXCLUSIVELY ON
SERVICING THE
CAPITAL REGION

WE ARE LOCAL



DECRESCENTE

A LOCAL FAMILY BUSINESS
SINCE 1948

EMPIRE FARM BREWERY TO HOST WEEKEND OKTOBERFEST –

CAZENOVIA, NY- Empire Farm Brewing will host an Oktoberfest Celebration at their Cazenovia, NY brewery.

The event will take place on Friday and Saturday, September 21st & 22nd. Friday night kicks off with a Beer Pairing Dinner in the brewery's private cellar space. The event will feature great food from local farms as well as several other neighborhood business'. Saturday, the Oktoberfest kicks into full gear with a full-on party at the brewery. Join the fun including live music, cornhole, pumpkin carving, keg tossing, Bavarian food specials and a brat eating contest. Grab you dirdle or your leiderhosen because the brewery will offer -\$1.00 off pints all day to those that attend in costume! Head Brewer and local sex symbol, Tim Butler tells us, "Our customers are looking forward to the release of our award-winning Oktoberfest brew! We will also have our very popular Pumpkin Ale pouring." Empire's Oktoberfest brew won a gold medal at the 2002 Great American Beer Festival and continues to be a fan favorite. PROST!

NYS BREWERS ASSOCIATION SET FOR ANNUAL FEST IN SYRACUSE

– SYRACUSE, NY - The 6th annual New York Craft Brewers Festival takes place on Saturday, November 17th, at the historic Landmark Theatre in Syracuse, New York. The unique and beloved event brings together over 60 New York State Breweries from every region of the state featuring 130 hard to find and award-winning beers. The brewers, owners, and direct brewery reps ALWAYS pour at New York Craft Brewers Festivals – come hang out with the people making the beer you love! VIP tickets allow access to the festival one hour earlier and access to enjoy specially selected beer not available to the general public. This festival will sell out – only 350 VIP tickets. The festival will be held at the Landmark Theatre, located at 362 S Salina St, Syracuse. 4:00-8:00PM (VIP admission) 5:00-8:00PM (General admission). Advance General Admission Ticket: \$45 | Event Day (if available): \$55. Advance VIP Ticket: \$65 | VIP Admission Event Day (if available): \$75. Designated Drivers: \$20 Tickets include: Event admission, A 7-ounce souvenir tasting glass (yes glass), Freedom to enjoy unlimited 3-ounce beer samples, Food sampling from local restaurants and food trucks, The

opportunity to meet the brewers making your favorite beers, DD tickets include free bottles of water and food sampling *(if you wish to have a glass, you can pick one at the end of the festival) VIP Tickets include: Early entrance one hour access (4pm), Exclusive VIP beers – breweries bringing special and one off beers, opportunity to meet and talk with brewers from around the state enjoying VIP only beers, special food sampling designed for food pairing from local Syracuse restaurants, food trucks, and farms including: Empire Farm Brewing, Pastabilities, Nicks Tomato Pies, Sweet on Chocolate, Kitty Hoynes, Modern Malt, Peppino's Restaurant and Catering, Ithaca Beer, Oompa Loompyas, The Flying Camel Flatbed Grill, Copper Pig BBQ, Wolfs Patio Pizzeria, Syrachacuse, The Brasserie Bar & Bistro, The Evergreen, Trader Joes, and Limp Lizard BBQ. This is a 21+ event. All attendees must show valid photo ID at the door. All attendees, including designated drivers, must be 21 or over to attend this event.

BREWERY OMMEGANG RELEASES KING IN THE NORTH BARREL-AGED IMPERIAL STOUT – COOPERSTOWN, NY -

Brewery Ommegang and HBO Licensing & Retail have announced the newest beer in their collaborative series inspired by the award-winning drama Game of Thrones. King in the North, a beer brewed for Jon Snow, is the fourth and final beer in this year's Royal Reserve Collection, a series of four limited release beers, each designed and brewed as an homage to one of four epic figures engaged in the battle for the Seven Kingdoms. Brewed to sustain a leader through a long, dark night, King in the North is a barrel-aged imperial stout. The beer will be available at the brewery and at retail as of Black Friday, November 23, on draft and in 750ml bottles. King in the North will be released alongside a one-of-a-kind gift pack, just in time for the holidays. The gift pack features one 12-ounce bottle of each of the four Royal Reserve Collection beers and a collectible Game of Thrones glass. "There was only one character with whom we could end the Royal Reserve Collection," said Doug Campbell, Brewery Ommegang president. "I don't think we're alone in our hopes for Jon Snow. And for those who missed one of the Collection during the year, we're pleased to offer the opportunity to get all four at once, along with a glass in which to serve them." King in the North pours jet black with a thick tan head. Aromas of roasted malt, coffee, and

chocolate blend with those of oak, bourbon, and vanilla. The flavor is rich and full with notes of chocolate, vanilla, coffee, and roasted malt up front followed by smooth bourbon and a hint of oak. The finish is thick and chewy with oatmeal creaminess, and pleasant lingering roast. King in the North pairs well with funky aged cheeses, rich dark meats and decadent desserts. It also makes a great dessert on its own. The Royal Reserve Collection features four new beers in the brewery's Game of Thrones-inspired series with HBO. All of the beers will be available on draft and in 750ml bottles. The series began in April with Hand of the Queen, a barleywine, and was followed in June by Queen of the Seven Kingdoms, a sour blonde blend. Mother of Dragons, a smoked porter and krieg blend will arrive in September before King in the North and the gift pack.

SARANAC PUMPKIN & OKTOBERFEST ARE BACK! – UTICA, NY –

Saranac has released their fan-favorite Pumpkin Ale and Oktoberfest fall seasonal. Local Sales Rep, Melissa Hildreth, tells TBM – "In celebration of the fall harvest we release the Pumpkin Ale, an autumn favorite that's as enjoyable as pumpkin pie. This hearty ale is brewed with cinnamon, allspice, cloves and vanilla - and of course 100% REAL pumpkins! Look for a full body and amber color. We're sure you'll enjoy this special brew." As for the Oktoberfest, "It's a rich flavorful lager. We use imported two-row and crystal malt and balance it with the pleasant bitterness of Saaz and Tettnang hops. Simple, classic to style & delicious." The brewery also announced that a new beer, Permafrost Double IPA, will be coming in mid-September! "Unfiltered, soft & hazy DIPA brewed with Australian & American hops for a juicy mix of citrus, tropical fruit, pineapple with a delightful resinous hop character. 8% ABV keep your eyes out for this one!" Out at the brewery in Utica will be the Annual Saranac Oktoberfest Party. This year's event will be Saturday, September 29th. Hildreth explains "Come join us for our Oktoberfest! We excited to bring to life our German heritage and all that makes our brewery great. Enjoy traditional German beer, food and fun in the traditional German style! We are also hosing a cool event in the Capital Region at Century House in Latham. It's a Saranac Fall Harvest Beer Dinner that will take place on Monday, October 22nd. It will feature 5 Courses paired perfectly with 5 different brews. The event costs \$39.95 and will start at 6:30pm. Ad-

vanced reservations/ticket purchase is highly recommended.

HARPOON BREWERY ANNOUNCES BOSTON OKTOBERFEST DATES- BOSTON-MA –

Harpoon Brewery has announced that their annual Oktoberfest celebration

will take place at their Boston Brewery on September 28th & 29th. Commonly regarded as one of the best Oktoberfests on the East Coast, the festival will kick off on the 28th from 5:30 – 11:00pm. Doors will close for entry at 9:30pm. Their website encourages: "Come hoist a pint with us at our Boston Brewery at our biggest festival of the year! You'll join thousands of beer loving fans during our 2-day festival that takes place outside underneath tents alongside the brewery!" The event features authentic German fare, live music, keg bowling, and, of course, plenty of Harpoon Beer. The party continues on Saturday the 29th with "Early Access Doors" opening from 12-1pm followed by General Admission at 1pm. The party goes to 7pm with the doors closing at 5:30. The Early Access Pass is Presold - Saturday Entry Only. Get in before General Admission! Includes souvenir pint cup and beer tickets. For General Admission you can pay at the door - available both days. GA includes souvenir pint cup and 1 beer ticket. Early Access Passes are non-refundable. Event is rain or shine. 21+ ONLY!

BROOKLYN-BASED THREES BREWING WINS GOVERNOR'S EXCELSIOR CUP – NY, NY -

Governor Andrew M. Cuomo announced the results of the second annual New York State Craft Beer Competition, which featured 642 New York State-brewed beers.

For the second straight year, Brooklyn-based Threes Brewing took home top honors, winning the Governor's Excelsior Cup. Gold medals were awarded to 23 beers from breweries across the state. "New York's world-class breweries are thriving and helping to drive growth in our farms, local economies and tourism industries across the state," Governor Cuomo said. "I congratulate these craft breweries on their success and encourage those interested to experience our state's top-ranking beers at the Great New York State Fair later this month." The New York State Craft Beer Competition is sponsored

Continued on pg. 46



DOWNEAST
THE UNFILTERED CRAFT CIDER

**NEW CANS.
SAME CIDER.**

THE
UNFILTERED
CRAFT CIDER

Follow us for beer news and events   @craftbeerguildny  www.craftbeerguildny.com 

Craft beer drinkers are seeing these ads. Advertising@truebrewmagazine.com



**NOW IN
160Z CANS**

**LEGENDARY FLAVOR.
NEW TERRAIN.**

Switchback
BREWING CO.
BURLINGTON, VT
Switchback
ALE

WWW.TRUEBREWMAZINE.COM

NEW HOLLAND BREWING COMPANY TO RELEASE ICHABOD PUMPKIN ALE - HOLLAND, MICH.

It may not feel like it yet, but the crisp breezes, changing leaves and chilly nighttime bonfires of autumn are fast approaching. So, signals the return of Ichabod, New Holland Brewing Company's classic pumpkin beer, which is started to appear in bars and restaurants in August. Ichabod is a pumpkin ale brewed with real pumpkin, malted barley, cinnamon and nutmeg. This marks the beer's twenty-first year in New Holland's lineup. In that time, it has become a heavily anticipated seasonal release. "Ichabod was one of the first beers we ever brewed," said Brett VanderKamp, Founder at New Holland Brewing Company. "It's been an absolute favorite for us at the brewery, and our fans in Michigan and beyond, ever since." For the first time this year, consumers will be able to enjoy Ichabod in six packs of cans. "We're excited to have Ichabod come out in a can. This will be a perfect beer for sipping around the campfire and for tailgating," Joel Petersen, Vice President of Sales at New Holland Brewing Company said. Ichabod will be a limited release this year, making it available for a shorter period of time within the season. Petersen said this decision aims to make room for other fall flavors to shine and to allow Ichabod to be in the market during the peak of Fall. "Fall, with all of its grandeur, offers many flavor profiles, including pumpkin, and we think people can and should explore," Petersen said. "When Ichabod comes out, it kicks off the anticipation for the amazing fall season. This is a beer that pairs well with sweatshirts, sunny days, cool nights and the smell of smoke from the fire pit."

GAMBRINUS TO RELEASE 2 NEW SHINER BEERS - SHINER, TX-



Spoutz Brewery, Texas' oldest craft brewery and brewer of Shiner, announces the addition of two new year-round beers. The new fixtures, Shiner Wicked Juicy IPA and Shiner Day Quencher Session Ale, hit shelves in Texas in late August and is slated for a national debut in September. Using innovation to diversify the unrivaled portfolio, the new

beers join craft brew staples Shiner Bock and Shiner Light Blonde. Wicked Juicy IPA is dry hopped, unfiltered and bursting with Citra hops for a deliciously full-bodied brew. It's bright and juicy with a kick of citrus, incorporating tropical hops in all phases of brewing to result in an IPA with tremendous flavor yet minimal bitterness. Clocking in at 5.7% ABV and 60 IBUs, this is a robust yet very approachable IPA, available in 12 ounce and 19.2-ounce cans as well as on draught. Day Quencher is an easy drinking, dry hopped session ale brewed with Mosaic hops for a fruity aroma and a crisp, clean finish. With notes of freshly cut citrus, yellow flowers and soft pine – there's no day this beer can't quench. Shiner Day Quencher has a crushable ABV of 4.6% and a moderate hoppiness of 18 IBUs. It is available in both 12 ounce and 19.2-ounce cans in a cheerful mosaic pattern inspired by the versatile hops used to brew this refreshing ale. "Both beer styles are very much on trend and experiencing record category growth," says Gregor Mina, Director of Marketing for Spoetzl Brewery. "It's exciting to expand our portfolio with new variants to showcase the true craftsmanship of Shiner while complementing our core beers that have been fan-favorites for decades." The packaging for both varietals is as bold as the beer inside. Taking a different direction from previous Shiner releases, the designs are eye-catching and fun but unmistakably Shiner.

ALLAGASH BREWING'S FARM TO FACE SOUR PEACH BEER SHIPS THROUGHOUT DISTRIBUTION FOOTPRINT - PORTLAND, MAINE

Thanks to a bumper crop of fresh, local peaches, Allagash has released its sour peach beer, Farm to Face, to its entire distribution footprint. The beer started shipping in mid-August. "Because we make a point of using fresh local fruit, many of our beers are really beholden to the weather," said Jason Perkins, brewmaster at Allagash. "In 2016, the peach crop was wiped out in New England by uncharacteristically warm February weather. So, we couldn't brew any Farm to Face for 2017. We're happy to say the 2017 peach crop was great—we received 9,000 lbs. That haul allowed us to brew enough beer for our whole distribution footprint." Drinking Farm to Face is like biting into a juicy, yet tart, peach. It's a medium-bodied beer that is bright amber in color and contains aromas



of peach, graham cracker, and green apple. Farm to Face is brewed as a pale ale and then fermented for ten months in stainless tanks with house yeast. After primary fermentation, Allagash adds *Pediococcus*, *Lactobacillus*, and a whole lot of peaches. In fact, for every gallon of beer, three pounds of fresh peaches—from Applecrest Farm Orchards in New Hampshire—are added. For the first time in two years, the beer will receive a trip to Allagash Brewing Company's full distribution of 17 states plus the District of Columbia. Beer fans can keep a lookout for Farm to Face with the Allagash Brewing Company beer locator: allagash.com/locator.

FOUNDERS BREWING COMPANY RELEASES CURMUDGEON'S BETTER HALF - GRAND RAPIDS, MICH.

Founders Brewing Co. announced the release Curmudgeon's Better Half as the fifth installment in the 2018 Barrel-Aged Series. Curmudgeon's Better Half, an old ale brewed with molasses and aged in maple syrup bourbon barrels, is preceded by Dankwood, Backwoods Bastard, KBS and Barrel Runner in the series. This marks the first time the beer has been bottled since 2012. What tames an old ale like Curmudgeon? The tender embrace of oak and sweet maple, that's what. That's right, Curmudgeon's Better Half features the brewery's recently retired old ale, Curmudgeon, as the base beer. Aged for months in bourbon barrels that have previously held maple syrup, the result is sweet, rich and utterly delicious. "We're tasked with bringing out a handful of new barrel-aged beers a year and some of them may be new inventions and others, like Curmudgeon's Better Half, will be hits from the past," said VP of PPIL/ Barrel Maestro, Jason Heystek. "This was a beer that needed to get back into the rotation." Curmudgeon's Better Half will be available in 4-packs of 12oz bottles, 750mL bottles and on draft. It should retail for around \$16.99/4-pack and \$12.99/750mL bottle although prices will vary by market. The beer clocks in at 12.7% ABV and 35 IBUs. "The flavor profile of Curmudgeon's Better Half has lots of rich specialty grains, toasted malts, caramel malts, and, of course, the perfect hop balance" said Brewmaster Jeremy Kosmicki. "After that it spends some time in bourbon barrel which gives you vanilla and coconuts tones and the maple gives you the perfect amount of sweetness." Learn more on the release from



Brewmaster, Jeremy Kosmicki, and Barrel Maestro, Jason Heystek, here: <https://youtu.be/wfb0fbC0Qe4f>

AVERY BREWING TO RELEASE THE KAISER IMPERIAL OKTOBERFEST LAGER - BOULDER, COLO.

Avery Brewing Company, a pioneering craft brewery known for its all-encompassing obsession with beer, announces the return of The Kaiser, an Imperial Oktoberfest Lager. In time for fall and its most notable Fest, this limited

release lager is our emboldened Prost! to one of the world's most recognized styles. The Kaiser weaves together rich, toasted Vienna and Munich malts with the floral spiciness of Hallertau and Bravo hops to create a bold and brazen dry Imperial Oktoberfest. The Kaiser was retired in 2016 to make room for other big beers in Avery Brewing's lineup, but its absence has been made known by fans clamoring for this mammoth of an Oktoberfest Lager. The return of The Kaiser has all the attributes that fans have grown to love; a gorgeous deep copper sheen, massive malty backbone, and a dry finish. Earning multiple GABF awards (Gold in 2009, Silver in 2014), this dictator demands a following through its deep dark malt bill, aromas of toast, nuts, and bread, all pulled together with a boisterous booziness. "My favorite part of brewing Kaiser is the smell it creates in the brewhouse," says Josh Rapp, Avery Brewing's Brewhouse Manager. "It smells like we're making candy around the brewery on Kaiser day and the dark red color of the wort reminds me of cherry juice!" The Kaiser can be found in six-pack 12-ounce cans for a limited time. Find it near you with our brew finder: avery-brewing.com/brew-finder.

BALLAST POINT RELEASES WHITE WINE BARREL-AGED SOUR WENCH - SAN DIEGO, CA

This pretty lady will make you pucker. Ballast Point is kicking off a new Trade Street Collection with a barrel-aged version of award-winning sour, introducing a new White Wine Barrel-Aged Sour Wench available nationwide. The innovative new brew is a seven percent-ABV ale with blackberries aged in chardonnay and sauvignon blanc barrels. After resting in both wine barrels for more than six months, White Wine Barrel-Aged Sour Wench emerges



Continued on pg. 46



Beer lovers are seeing this ad. Contact us-Advertising@truebrewmagazine.com



SHOW US YOUR CANS



Mikkeller Brewing
Staff Magician APA



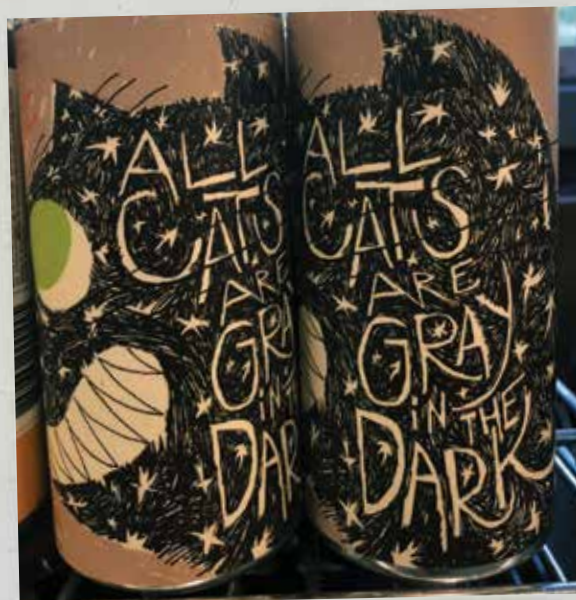
Paradox Brewery
Imperial IPA

Send pictures of your favorite can to
info@truebrewmagazine.com

FUN AND FUNKY



Chatham Brewing
Farmer's Daughter



Fat Orange Cat Brew Co.
All Cats Are Gray in The Dark

CAN DESIGNS

JOIN US FOR GREAT FOOD & SPIRITS!

MAN OF KENT TAVERN MOK

16
Draughts

130
Bottles

OPEN 7 days
11AM

View our menu at
MANOFKENTTAVERN.COM

4452 NY Rt. 7
Hoosick Falls, NY
(518) 686-9917



GOLD AWARD

AMERICAN-STYLE
AMBER LAGER

THE LAGER THAT BROOKLYN BUILT

2018 ADIRONDACK OKTOBERFEST SCHEDULE

9/29 - 9/30
MERRIL MAGEE INN
WARRENSBURG, NY



LIVE POLKA MUSIC
BEER GARDEN
FOOD TRUCK

10/5-10/7
CANADA ST.
LAKE GEORGE, NY



LIVE MUSIC
AUTHENTIC FOOD
FAMILY ACTIVITIES
CRAFT VENDORS

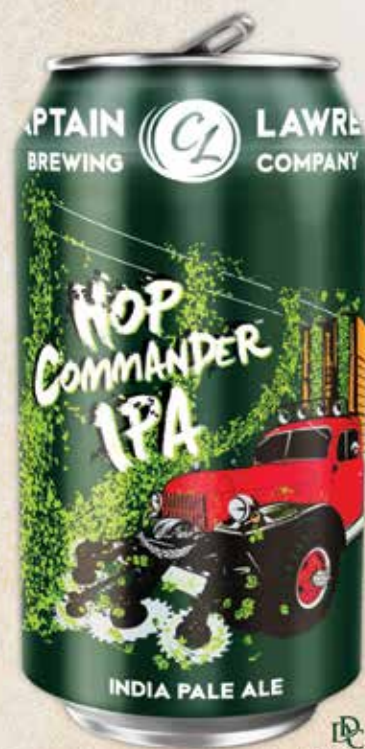
10/13
ADK BREWERY
LAKE GEORGE, NY



LIVE MUSIC
GUEST BREWERIES
GAMES & PRIZES
21 AND OVER



LAKEGEORGEOKTOBERFEST.COM



CAPTAIN BREWING  LAWRENCE COMPANY

HOP COMMANDER IPA

WHAT AN IPA IS SUPPOSED TO TASTE LIKE

NOW AVAILABLE IN CANS

Advertise with True Brew Magazine! Advertising@truebrewmagazine.com

BACK TO SCHOOL

ALARM	KEGGER
BACKPACK	LAMPSHADE
BEERPONG	LAPTOP
CALCULATOR	LUNCHBOX
COFFEE	NOTEBOOK
DESK	PENCIL
ERASER	RAMEN
FUTON	TAPE
HAMPER	TEXTBOOK
HEADPHONES	TOGA



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

SERVING UPSTATE NEW YORK AND BEYOND



FEATURING A BRAND NEW MENU WITH VEGAN OPTIONS! AMAZINGLY DELICIOUS
FARE FOR ALL OCCASIONS. LET US CATER YOUR NEXT EVENT! CONTACT US NOW!

SLIDIN' DIRTY

TROY / SCHENECTADY
SLIDINDIRTY.COM

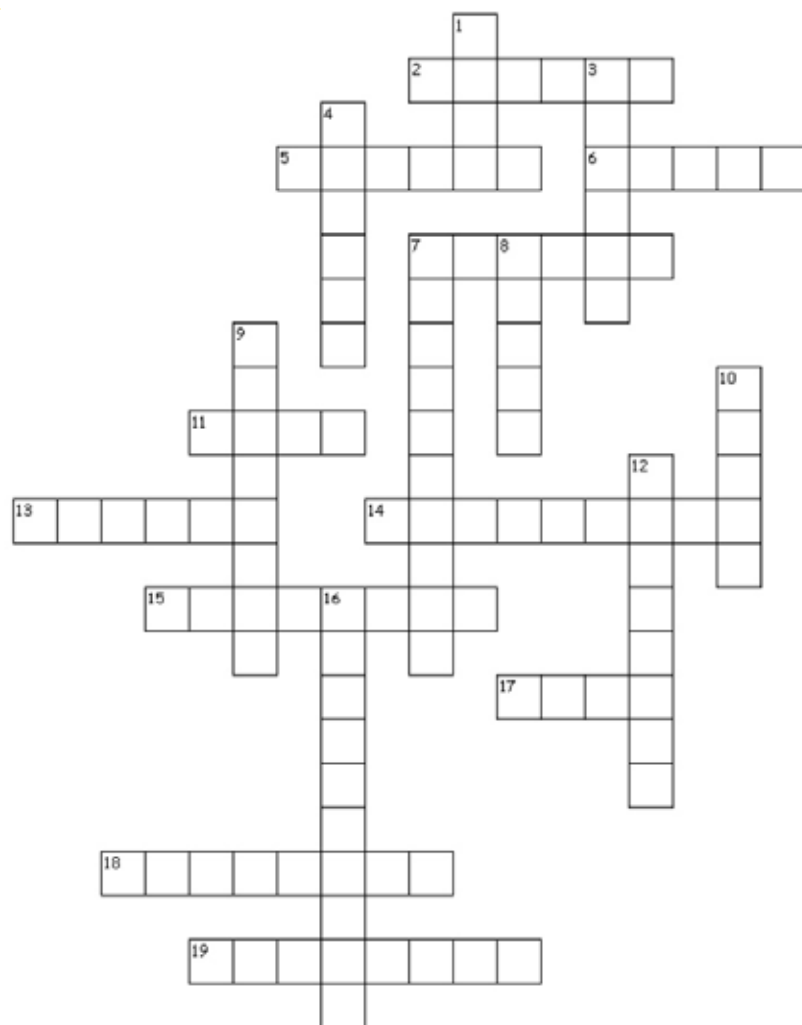
HELDERBERG MOUNTAIN BREWING COMPANY

*Our pet friendly
covered pavilion is
open rain or shine!*

FRIDAY 4 - 8PM
SATURDAY 12 - 6PM
NOW OPEN ON SUNDAY 2 - 6PM

83 MAIN STREET
EAST BERNE, NY 12059
518-872-7133





ACROSS

2. BIN TO OVERFILL WITH LAUNDRY
5. PARTY WITH BEER ON TAP
6. SET THE _____ CLOCK
7. PRIMARY CAFFEINE SOURCE
11. CARVE YOUR NAME INTO IT
13. PORTABLE COMPUTER
14. SHIELDS LIGHT/PARTY HEADWARE
15. SNACK CARRIER
17. PARTY WEARING LINENS
18. FILLED WITH FACTS
19. NOT JUST A SAPPY MOVIE

DOWN

1. HANG POSTER/BOUND YOUR ROOMMATE
3. GETS RID OF THE PAST
4. #2 WRITING UTENSIL
7. MATH CHEATING TOOL
8. UNCOMFY COUCH/BED
9. COLLEGE DRINKING GAME
10. NOODLES FOR THE COOKING IMPAIRED
12. VESSEL FOR HAULING BOOKS
16. OUTSIDE NOISE OUT/MUSIC IN
14. GLENS FALLS BREWERY ON WAY NORTH



SARATOGA EAGLE
SALES & SERVICE

Saratoga Eagle is a local,
family-owned distributor.
We are proud to bring you
these quality, local products.

LOCAL NEWS CONTINUED

brewers at EFB. Each will focus on a different beer or two. Jim is doing ordinary bitter and extra special bitters, Dom does porters and stouts, Russ IPA's and Roger will make milds and browns. Each will also brew and occasional specialty beer. The taproom was built largely by Roger. With 12 taps it will carry a combination of EFB beers as well as other beer, wine, cider, and mead from New York farm fermenters. EFB also plans a monthly distiller night, where area distillers will hold tastings of their products. Harvest Spirits, maker of Core vodka, is the first distillery scheduled in October. EFB has been brewing and its beers are due to be on tap early September. Until then there are 3 taps with cider, one from Diner Beer and Cider Co. and two from Joe Hard Daddy, sparkling mead from Royal Meadery in Delmar, and 5 farm brewery taps. At present the beer available is a Honey ale from Honey Hollow Brewery, Hitch IPA from Freight Yard, Coffee Oatmeal Stout from Beer Diviner, Brown Chicken Brown from S&S, and Gils Pils Lager and Raspberry Rhubarb Wild Ale from Indian Ladder Brewery. There are also three Diner Beer and Cider Co.'s ciders in 375 ml bottles, and a number of 1,000 Island Winery wines in 187 and 375 ml bottles. Taproom hours are Thursday, Friday and Saturday from 5 PM to 11PM and Sunday from noon to 5 PM. EFB's phone number is 518 326-5391. Their website is emporiumfarmbrewery.com and is under development. A Facebook page should be up soon as well. Check 'em out!

ADIRONDACK PUB & BREWING ANNOUNCES 2018 OKTOBERFEST SCHEDULE – LAKE GEORGE, NY

Adirondack Pub & Brewery will serve as the centerpiece for Oktoberfest activities scheduled for this fall. The Lake George Village Oktoberfest will take place October 5-7 on Canada Street. The event features a Keg Toss, a Roll Out The Barrel Race, and more fun. The Oktoberfest in Lake

George Village is a 3-day celebration of Fall, fun & food! The Street is blocked off and transformed into a European-style street fair. Rain or shine, festival tents ensure a fun filled weekend for the thousands of annual festival goers. Then, on October 13th, the brewery will host its own Oktoberfest celebration with nonstop Polka music, Adirondack Brewery Beer Garden, bratwurst, dancing, knackwurst, keg tossing, Weisswurst, potato pancakes, stein-hoisting, New York State guest breweries, costume contest, and endless beer sampling! The event will also feature local wine, craft cider, cornhole, dancing chickens, fall foliage, artisan cheese, and much more! Finally, the brewery will host their annual Pumpkin Chuckin'. Pumpkin Chunkin' takes place at Adirondack Pub & Brewery each year on the first Saturday after Halloween, this year on November 3rd. The event has something for the entire family: apple slingshots, pumpkin catapults (B.Y.O.P.), giant slide, bounce house, bonfires, food truck, performances from Bad Idea Entertainment, music, and much more! Come join the fun!



CH EVANS DISHES ON FALL RELEASES – ALBANY, NY



Brewmaster Sam Pagano has settled into his roll at CH Evans & Albany Pump Station and has been busy brewing up some awesome beers. He tells TMB, “Here’s what we are looking at, come Oktober: Sammy’s Pumpkin Patch- 6%abv, - A “basic” brewer needs a “basic” beer! Brewed with a variety of malts for a nutty base, traditional pie spices and a hint of vanilla. Alcove Amber- 5.5%- Named in honor of the reservoir that supplies Albany with their drinking (and brewing) water! Rich, toasty notes of caramel, biscuit and toffee subtly balanced with Cascade hops. Sesame Lager- 5.8%- Vienna-style lager with toasted sesame seeds to enhance the nutty deliciousness! Up-a-Notch- 8%- will be an intense pastry stout brewed with loads of character malts, chocolate, cinnamon and vanilla. C.H. Evans IPA- 7% historical recreation of the original C.H. Evans IPA that was brewed for many, many years in the Hudson Valley prior to prohibition. And, look for Palace Pilsner (5.9% Amarillo-hopped Pilsner), our signature Kick-Ass Brown Ale, as well as NEIPA (name TBD) to be distributed throughout NYS! For more details on that...go visit Sam at the brewery!

NATIONAL NEWS CONTINUED

with aromas of freshly sliced white peach, citrus, woody oak tannins and rich vanilla. With every sip, beer drinkers will taste hints of crushed berries and ripe apricots with a buttery smoothness from the chardonnay barrels followed by a dry finish from the sauvignon cask. Easy-drinking for a barrel-aged beer, it’s tart, refreshing, and delightfully smooth. Ballast Point Director of Barrel Aging Steve Anderson said the goal with the beer was to add complexity while maintaining the flavor profile of Sour Wench, which won a 2017 Silver medal in the nation’s largest beer festival and competition. “With barrel aging, we’re giving tribute to three different attributes – the oak barrels, the wine that was in them before and the base beer,” said Anderson. “The blend that’s in the White Wine Barrel Aged Sour Wench bottles is a really nice layering of both the beer and the wine barrels, making it more complex and an amazing end product.” White Wine Barrel-Aged Sour Wench, part of Ballast Point’s Trade Street Collection, is hitting shelves now in 12 oz four-pack bottles.

REGIONAL NEWS CONTINUED

by the New York State Brewers Association, in coordination with Taste NY, the Raise a Glass Foundation and the Great New York State Fair and is open to any New York State craft brewer. The competition featured 43 uniquely qualified judges sampling 642 entries from more than 120 breweries in the largest professionally-judged craft beer competition held in New York State. This year, 264 entries were submitted that qualified as a NYS labeled beer or farm beer, meaning they used at least 20% New York State-grown hops and other New York State-grown ingredients in their beers. Gold, silver, and bronze medal winners were awarded in each of the 24 categories, which include major styles of beer like IPAs and lagers, as well as niche or emerging styles like sours or fruit and spice beers. This year, the competition featured five new categories. The most-entered categories were New England Style India Pale Ale (IPA) and American Light Lager, which received 58 entries each.

60 MEDAL WINNERS BY CATEGORY ARE:

Belgian Farmhouse: Threes Brewing, Passing Time Grisette - Brooklyn

Amber and Dark Lagers: Blue Point Brewing Company Toasted Lager- Patchogue

Amber/Red Ale: Bottomless Brewing, Soda Bread Red - Fayette

American DIPA: Upstate Brewing Company, IPW - Elmira

American IPA Variations: Great Flats Brewing, Great Flats Raspberry IPA- Schenectady

Barrel Aged (Non-Sour): Saranac Brewery, Basking in Bourbon - Utica

Barrel Aged Sour: Brown’s Brewing Company, Reprise - Troy

Belgian Other: Lucky Hare Brewing Company, Anny #2- Hector

Brown Ale: Roscoe Beer Company, Trout Town Brown Ale - Roscoe

Experimental: Saranac Brewery, Varick Street Stout- Utica
Fruit and Spice Beer over 6.0 ABV: Glenmere Brewing Company, Wicked With - Florida

Fruit and Spice Beer 6.0 ABV and lower: The Peekskill Brewery, Hidden Track - Peekskill

Golden Blonde Ale: Saranac Brewery, Lake Placid Golden Blu - Utica

Imperial Stout and Porter: Spider Bite Beer Company, Boris the Spider Russian Imperial Stout - Holbrook

Light Lager: Bottomless Brewing, Bohemian Pilsner - Fayette

New England IPA: Prison City Brewing, Control for Smilers - Auburn

Pale Ale: Naked Dove Brewing Company, Naked Dove What is Batch #2 - Canandaigua

Porter, (Non Imperial): Glenmere Brewing Company, Box’d Smok’d Porter - Florida

Strong Ale (Non Belgian): Naked Dove Brewing Company, Naked Dove Barleywine - Canandaigua

Wild and Sour Ale: Good Nature Brewing, Kung Foeder Series Jackie Batch - Hamilton

Wheat Beer (American, Wit, Hefe): Brewery Ommegang, Witte - Cooperstown

New York State Beer: Roscoe Beer Company, Trout Brown Ale - Roscoe

More than 70 medals were awarded to 45 breweries. Top winners in the competition were Peekskill Brewing from Peekskill, Westchester County (1 gold, 2 silver, 1 bronze), and Big Ditch Brewing Company from Buffalo (4 bronze). Lucky Hare Brewing from Hector, Schuyler County, took home three medals (1 gold, 1 silver, 1 bronze), as did Bottomless Brewing from Fayette, Seneca County (2 gold, 1 silver), and Glenmere Brewing in Florida, Orange County (2 gold, 1 silver). Saranac Brewery from Utica, Oneida County also won 3 gold medals. Complete competition results and additional information can be found at newyorkcraftbeer.com.

SEND US YOUR NEWS AND NOTES

INFO@TRUEBREWINGMAGAZINE.COM

Rensselaer County
life looks good from here...



RENSSELAER COUNTY
HARVEST HOP
SEPT. 22, 2018



www.renscotourism.com



iloveny.com



**NOW SERVING NYS FARM
PRODUCED BEER, CIDER,
DISTILLED SPIRITS & WINES**

SUMMER HOURS

Thursday 3-9 Saturday 12-10

Friday 3-10 Sunday 12-8

Hours subject to change

VISIT OUR TAPROOM

116 Caverns Rd.
Howes Cave, NY 12092
(518) 826-4050

[Facebook.com/
Seriousbrewingcom](https://www.facebook.com/Seriousbrewingcom)



WWW.TRUEBREWMagazine.COM

TAKE THE RIDE



TAKE THE RIDE