

SEPTEMBER OCTOBER 2023

# True Brew

A Craft Beer Lifestyle Magazine



**HELDERBERG MOUNTAIN  
BREWING COMPANY**  
HEAD TO THE HILLS FOR FINE CRAFT BEER

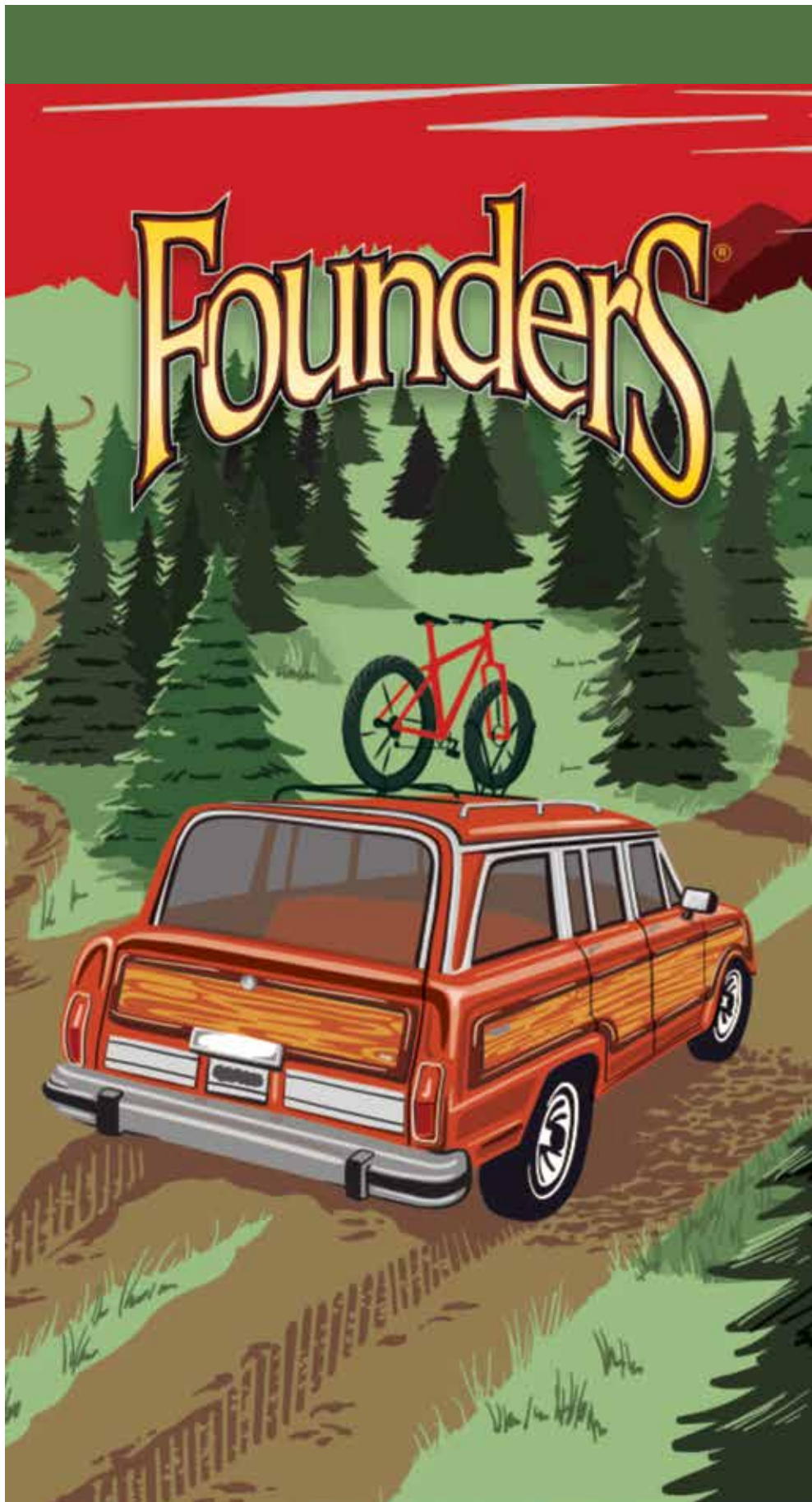
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# Beer Style of the Month

## SEPTEMBER (FESTBIER)



<i>Origin</i>	Munich, Germany – Mid-1970's
<i>History</i>	Since 1990, the majority of beer served at Oktoberfest in Munich has been this style. Export beer specifically made for the United States is still mainly of the traditional amber style, as are US-produced interpretations. Paulaner first created the golden version in the mid-1970s because they thought the traditional Oktoberfest was too filling. So, they developed a lighter, more drinkable but still malty version that they wanted to be "more poundable" (according to the head brewer at Paulaner). But the actual type of beer served at Oktoberfest is set by a Munich city committee.
<i>Appearance</i>	Deep yellow to deep gold color; should not have amber hues. Bright clarity. Persistent white to off-white foam stand. Most commercial examples are pale gold in color.
<i>Aroma</i>	Moderate malty richness, with an emphasis on toasty-doughy aromatics and an impression of sweetness. Low to medium-low floral, herbal, or spicy hops. The malt should not have a deeply toasted, caramel, or biscuity quality. Clean lager fermentation profile.
<i>Flavor Profile</i>	Medium to medium-high malty flavor initially, with a lightly toasty, bread dough quality and an impression of soft malty richness. Medium to medium-low bitterness, definitely malty in the balance. Well-attenuated and crisp, but not dry. Medium-low to medium floral, herbal, or spicy hop flavor. Clean fermentation profile. The taste is mostly of Pils malt, but with slightly toasty hints. The bitterness is supportive, but still should yield a malty, flavorful finish.
<i>Bitterness</i>	18 - 25 IBU
<i>Commercial Examples</i>	Augustiner Oktoberfest, Hacker-Pschorr Superior Festbier, Löwenbräu Oktoberfestbier, Hofbräu Oktoberfestbier, Löwenbräu Oktoberfestbier, Paulaner Oktoberfest Bier, Weihenstephaner Festbier
<i>Recommended Food Pairings</i>	Bratwursts and Bavarian pretzels, the standard of any Oktoberfest celebration. It will also pair with pizza, BBQ, grilled chicken, battered fish, and roasted meat. Keep any cheeses paired with the style relatively mild, such as Gouda and Emmental. For dessert, think sweet with light nuttiness; a nut tart, toasted coconut flan, or sweet dessert breads.



4-6

SRM (Appearance) pale to dark



2.3%-5.8%

ABV (Alcohol By Volume) low to high



18-25

IBU (Bitterness) low to high



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# Beer Style of the Month

<b>Origin</b>	American Craft Breweries – 1990's
<b>History</b>	A judgable beer style included in the Beer Judge Certification Program since 2019. The entrant must specify the type of spices, herbs, or vegetables used; individual ingredients do not need to be specified if a well-known blend of spices is used (e.g., pumpkin pie spice). Entrant must specify a description of the beer, identifying either a Base Style or the ingredients, specs, or target character of the beer. A general description of the special nature of the beer can cover all the required items.
<b>Appearance</b>	Medium amber to coppery-brown; lighter versions are more common. Clear, if not opaque. Well-formed, persistent, off-white to tan head. Some versions with squashes will take on an unusual hue for beer, with orange-like hints.
<b>Aroma</b>	Moderate malty richness, with an emphasis on toasty-doughy aromatics and an impression of sweetness. Low to medium-low floral, herbal, or spicy hops. The malt should not have a deeply toasted, caramel, or biscuity quality. Clean lager fermentation profile.
<b>Flavor Profile</b>	Malty, spicy, and balanced. Allow for brewer creativity in meeting the theme objective. Warming or sweet spices common. Rich, toasty malty flavors are common, and may include caramel, toasted bread or pie crust, biscuit, or nut flavors. May include distinctive sugar flavors, like molasses, honey, or brown sugar. Flavor derived from squash-based vegetables are often elusive, often only providing a richer sweetness. The special ingredients should be supportive and balanced, not overshadowing the base beer. Bitterness and hop flavor are usually restrained to not interfere with the special character. Usually finishes somewhat full and satisfying, occasionally with a light alcohol flavor. Roasted malt characteristics are typically absent.
<b>Bitterness</b>	Varies depending on style.
<b>Commercial Examples</b>	Dogfish Head Punkin Ale, Elysian Punkuccino, Rogue Pumpkin Patch Ale, Schlafly Pumpkin Ale, UFO Pumpkin, Weyerbacher Imperial Pumpkin.
<b>Recommended Food Pairings</b>	Meaty braised dishes like braised short ribs or pot roast. Chili con Carne, any roasted pork dish. Pumpkin Pie or anything grilled (think tailgating, you football fans)

## OCTOBER (AUTUMN SEASONAL BEER)



*varies depending on style*

SRM (Appearance) pale to dark

*varies depending on style*

ABV (Alcohol By Volume) low to high

*varies depending on style*

IBU (Bitterness) low to high









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BY KAREN LOGAN

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# DRUNKIN GRILLED SCALLOPS

Serves 3-4 Prep time 15 mins. 2 hour marinate Grill Time: 10 mins

## INGREDIENTS:

16 oz. Sea scallops (16)      3 tbsp butter  
12 oz wheat beer              1 lemon, juice and zest

## DIRECTIONS:


Soak and rinse defrosted sea scallops in water for 5 minutes until the water does not look milky anymore. This helps ensure you get a good sear on your scallops. Put drained scallops in bowl and pour 8 ounces of beer over scallops until covered. Refrigerate drunken scallops for 2 hours (up to 6 hours). Give a quick rinse to scallops and place them on paper towels and blot excess liquid off scallops. Heat grill to 350 degrees. Mix melted butter with 8 oz of beer and squeeze of lemon. Dunk scallops in mixture and let excess drip off then place on grill. Grill scallops for approximately 3-4 minutes per side. Baste the scallops with the mixture while grilling. Give the scallops a squeeze of lemon and zest right before serving.

Variations: add some fresh herbs like dill to the beer marinade. Add a dash of salt and pepper. Reserve some of the beer and butter mixture (before dunking scallops) to drizzle before serving.

**Beer Pairing:**  
Blonde Ale







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BY KAREN LOGAN

# TAILGATE

## *Meaty Beans*

Serves: 12-15 side dish    Prep time: 20 minutes    Cook time: 45 minutes

### INGREDIENTS:

- |   |                         |
|---|-------------------------|
| 1 pkg cooked smoked sausage, chopped (12-15 oz) | ½ cup BBQ sauce         |
| 1 lb. ground beef                               | ½ cup beer, Porter      |
| 1 can Cannellini beans (15 oz)                  | 2 tsp chili powder      |
| 1 can black beans (or any – kidney, pinto)      | 1 tsp cumin             |
| 1 cup yellow onion, chopped                     | 1 tsp oil               |
| 1 clove garlic, minced                          | Salt & Pepper, to taste |

### DIRECTIONS:

Cook onions in a pot with oil over medium heat for a few minutes until onion becomes translucent. Stir in garlic and cook for 2 minutes. Add beef to pot and brown then add chopped or sliced smoked sausage. Add seasoning and stir in beer. Rinse and drain beans and add them to pot. Bring to a boil then turn down heat to a simmer. Cover and simmer for 30 minutes (at least for best result). Taste throughout and add a dash more of ingredients you prefer (BBQ sauce hot sauce, etc).



**Beer Pairing: Oktoberfest**



# Head to the Hills for Fine Craft Beer: HELDERBERG MOUNTAIN BREWING COMPANY



**By Joanne McFadden-photos provided by author unless otherwise noted**

Craft beer lovers will find a gem nestled in East Berne, a rural town in western Albany County: Helderberg Mountain Brewing Company.

Brewery co-owners Mike Wenzel, Michael Young and Sean McGrath have brought fine artisanal beers to the village with a population of 1,632. "We brew small batches of beer, brew them the right way, make them flavorful and use local ingredients," Wenzel said. "We're not trying to mass produce anything. We're just trying to create nice flavorful beers that are enjoyed."

Like many other craft brewery owners, Wenzel had been home brewing for a quarter century. He used to help out with canning nights and festivals at a local brewery. "Just being around the brewery helping out with bottling and canning events, I thought, 'This is something that I would really like to do.'"

That opportunity presented itself in 2015. He is friends with the owners of the restaurant Maple on the Lake who had always wanted to have their



photo courtesy of Helderberg Mountain Brewing Co.





own labeled beer. Unfortunately, the quantity they would be required to purchase—14 half-barrel kegs—was cost prohibitive and would have left beer sitting around far too long. Wenzel and his partners decided to take the plunge into commercial brewing, setting up a 1.5-barrel brewing system in the restaurant's basement. After obtaining a farm brewery license, they began brewing beer to be served in the restaurant. They made Bluestone Blonde Ale with all New York State ingredients, which is now the brewery's flagship beer and a bestseller. "It's just a nice, light, refreshing ale," said Wenzel, noting that's it is a great introduction to craft beer for those trying it for the first time.



Wenzel, who serves as head brewer, went on to brew a variety of styles of beer from light to dark, about 50 to date. The diversity of offerings set the tone for the 12 taps the brewery would eventually have at its own location, which opened in December 2017 in East Berne. The brewery's building was constructed in 2002 at the sight of the former Warner's Mill, one of the largest mills in Albany County. Customers can even see remnants of the site's past—a huge wheel—in the lawn off the brewery's patio. The structure went through several incarnations, including as an ice cream parlor (Wenzel now serves beer from the window where people used to order their ice cream cones) and restaurants serving hamburgers and hotdogs and New Orleans style cuisine.

The space had been vacant for four years when Helderberg Mountain purchased it. "It didn't need too much work," Wenzel said. They cleaned it up and had a local sawmill build a rustic bar from a long plank of wood. They also had the mill build 10 full-size picnic tables for the pavilion that sits off the bar area. If there's a food truck on site, people can purchase some food to go with their beer, or some bring in their own food to share a meal and great beer with friends and family.

**Today, Helderberg Mountain Brewing is an anchor for East Berne's Main Street and a place where locals meet and visitors make a destination to experience a full complement of beer styles, sometimes enjoying a pint after hike or bike ride at nearby Thacher State Park.** They can also get their passports from both the Capital Craft Beverage Trail and the Schoharie County Beverage Trail stamped at Helderberg Mountain. (The brewery is located just four miles from the Schoharie County line, so it is included in the county's beverage trail.) About 25 people can





sit inside, and outside provides almost unlimited seating between the picnic table under the pavilion and additional seating on the lawn where customers bring blankets and lawn chairs to relax while they sip a cold pint. On the weekends, customers can hear music by local bands who play on a stage in the pavilion.

"Our goal for the taproom and the brewery is to have a little of each style of beer," Wenzel said. "We try to have a little bit of something for everyone—that's our goal." Customers can order the "Switzkill Valley Oatmeal Stout," "Escarpment Amber Ale," "Brush Hog Brown Ale," or "Skitzzy's Scottish 90 Schilling" Scottish ale, "Knox Cave IPA" or "Mill Dam Mexican Lager" to name a few. Customers can always find out what's available by linking to Untappd from the brewery's website.

The names of the brewery's beers reference the surrounding area. "We use as much New York-grown ingredients as we can," Wenzel said. "It's nice to hand somebody a beer and say, 'This was grown 30 miles from here.' It's as local as you can get." Helderberg Mountain pays homage to East Berne's history with a series of enlarged black and white historic postcards that hang on the walls.



About five years in, the 1.5-barrel brewing system just wasn't big enough to satisfy customers' demand for Helderberg Mountain's beer. At the same time, Bill Felter of Serious Brewing Company in Howe's Caves, just a few miles away in Schoharie County, wanted a small brewing system to do seasonal batches. Through a collaborative agreement, the two brewery owners solved both of their problems at once. The arrangement serves both brewers and eliminated the need for either brewery owner to purchase an additional brewing system.

Helderberg Mountain Brewing Company moved its 1.5-barrel system to Serious Brewing so that Felter could use it, and now Wenzel brews



photo courtesy of Helderberg Mountain Brewing Co.

larger batches on the 7.5-barrel system there. "We are two totally separate breweries and companies, but we share a building now and brewing equipment," Wenzel said. Each brewery owns its own fermenter. "It worked out fantastic for both of us." Helderberg Mountain's three co-owners all work full-time jobs, so they spend Sundays brewing or kegging the 90 barrels of beer that they brew per year.

At the brewery, customers can order by the glass or flight. Wenzel's friend, using a CNC machine in his basement, made flight holders that showcase the brewery's logo. He made them different shapes and sizes out of different kinds of wood. Customers can also buy beer to go in growlers or cans. Fortuitously, Helderberg Mountain purchased a 32-oz canning machine in January 2020, enabling the brewery to continue to sell beer during the COVID-19 lockdown. Those who enjoy a fine craft beer with lunch or dinner out can order its brews at six



photo courtesy of Helderberg Mountain Brewing Co.

regional establishments: Maple on the Lake, Thunderhart Gold Course in Freehold, Joe's Township Tavern in Altamont, Farmer's Beef and Brew in Schoharie, Bull's Head Inn in Cobleskill and the Tasting Lab in Greenville.

Just like the small town in which the brewery is located, Wenzel and his co-owners make small work to their advantage. "I think that we are small enough where we don't have to produce a ton of beer to survive," Wenzel said. "Being that we're a small brewery, we can pick and choose unique recipes and use local product and make flavorful beers." The small-town atmosphere extends to the taproom's environment. "We love it here," said customers Ralph Tanski who lives on nearby Warner's Lake. "It's very friendly and very homey."

Something that customers won't be able to miss when they visit Helderberg Mountain Brewing is the owners' love of animals. In addition to creating a pet-friendly environment with a jar of dog biscuits behind the bar for canine customers (one customer's dog goes nuts as soon as his people get the growler out, Wenzel said), they host a monthly fundraiser for an animal-related nonprofit. For every pint of "For Paws

Porter" ordered from the nitro tap, the brewery donates one dollar to that month's organization. Those who drink this beer in September will be supporting Green Mountain Pug Rescue, and in October, the brewery will lend a paw to Orange Street Cats, an Albany-based all-volunteer cat foster and rescue organization. There's also a donation jar on the bar where customers can contribute. "Each month we pick somebody different and highlight the organization and raise as much money as we can for different groups," said Wenzel, noting that he and his wife have always adopted and fostered animals. The nonprofit of the month also has the option to set up a table with brochures and a raffle. In December, the brewery hosts a potluck dinner holiday party to benefit a local animal shelter.

In the rare moments when he can relax from brewing and business duties, Wenzel likes to reflect on what he and his co-owners have accomplished at Helderberg Mountain Brewing. "We have tried to create a nice, family- and pet-friendly environment where people can relax and forget about their day," he said. "Plus, I'm doing something that I always dreamed of doing 30 years ago when I started home brewing. It's a dream come true."



photo courtesy of Helderberg Mountain Brewing Co.



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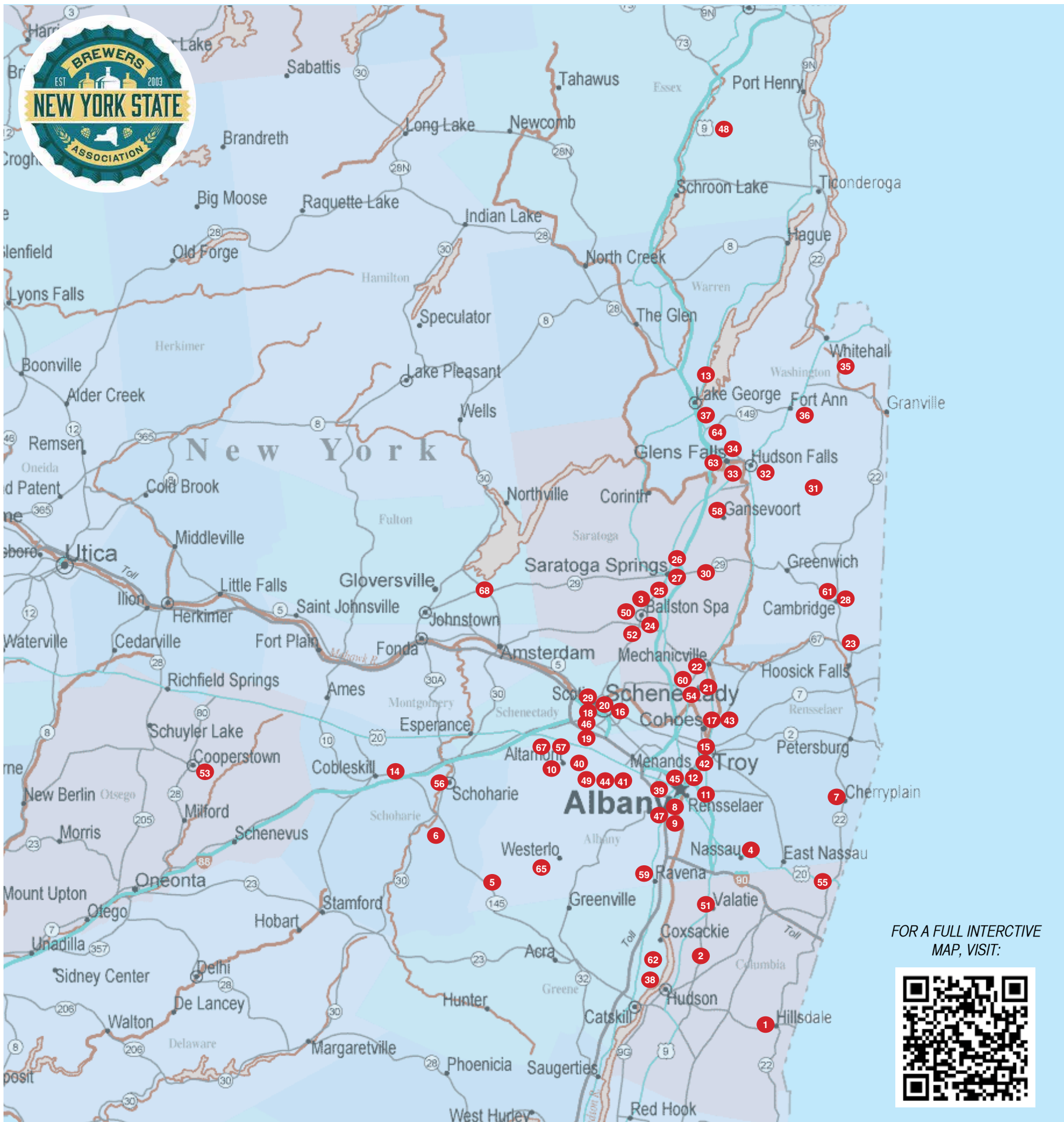


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## 54. Other One Brewing

1505 U.S. 9 Suite 3 In Glennpeter Plaza,  
Halfmoon, NY 12065  
Ph: 518-807-5512

## 55. Roaring 20's

565 US-20, New Lebanon, NY 12125  
Ph: 518-794-5020

## 56. Wayward Lane Brewing

255 Ward Ln, Schoharie, NY 12157  
Ph: 518-295-6006

## 57. Allied Brewing

6654 Dunnsville Rd, Altamont, NY 12009  
Ph: 518-853-7518

## 58. Dancing Grains

180 Old West Rd, Gansevoort, NY 12831  
Ph: 518-808-3432

## 59. Rail to River

109 Main St, Ravena, NY 12143  
Ph: 518-756-2320

## 60. Druther's Brewing Company

7 Southside Dr, Clifton Park, NY 12065

## 61. Argyle Brewing Co.

6 Broad St., Cambridge, NY  
Ph: 518-677-7337

## 62. Honey Hollow Brewing Co.

376 E Honey Hollow Rd., Earlton NY  
Ph: 518-966-5560

## 63. Mean Max Beer Works

193 Glen St. #2, Glens Falls  
Ph: 518-793-2337

## 64. Northway Brewing Co.

1043 US-9, Queensbury, NY  
Ph: 518-223-0372

## 65. Helderberg Mountain Brewing Company

83 Main Street East Berne, NY 12059  
Ph: 518-872-7133

## 66. Other One Brewing Company

1505 U.S. 9 Suite 3, Halfmoon, NY 12065  
Ph: 518-807-5512

## 67. Allied Brewing Company

6654 Dunnsville Rd, Altamont, NY 12009  
Ph: 518-853-7518

## 68. Great Sacandaga Brewing Co.

3647 NY-30, Broadalbin, NY 12025  
Ph: 518-883-7012



Researched and compiled by  
Karen Logan

# CALENDAR OF EVENTS

## SEPTEMBER

**9/1**—SingleCut North – Back To school Teacher Appreciation Happy Hour. Food Smith's Smokeshack (Fri & Sat)

Bye-I Brewing – Music: Calvin and Phil

Common Roots Brewing - Scoops, Floats & Brews w/ Adirondack Creamery pop-up 5pm

Roe Jan Brewing – Music: Ian Giles & Yair Amster 6pm

The Warbler Brewing – Food: Outdoor Eats 5pm

Opalka Gallery at Russell Sage – Pop-up Beer Garden. Music, art, craft beer, food trucks 6-9pm

**9/2**—Paradox Brewing – Music: Gregson Brothers 5-8pm

Fort Orange Brewing – Food: Big D's Meats. Music: Daydream Foundation 4pm

Helderberg Mountain Brew - Music: Capital Country Band. Food: At First Bite. 4-7pm

Allied Brewing – Robinson's Hardware BBQ Fest 2-5pm

Indian Ladder Farmstead Brewery & Cidery – PICKLEPALOOZA! 12pm

Roe Jan Brewing – Music: Rounder Revival 1pm, Bunkhouse Boys 6pm

The Warbler Brewing – Food: Wagon Train BBQ

Wayward Lane Brewing – Music: The Red Wagon & The Normanskillers 3pm. Food: Health on Wheels and Chris's Concessions 12pm.

**9/3**—Nine Pin Cider Works – Craft: Candle Pour Experience 12pm \$55

Paradox Brewing – Music: Good Enough 5-8pm

Roe Jan Brewing – Music: Fred Gillen Jr. 1pm, Roe Jan Bluegrass Band 5pm

Wayward Lane Brewing – Music: Conch 3pm. Food: Cousins Maine Lobster Food Truck 12pm. Market in the Meadow 12pm

**9/4**—Roe Jan Brewing – Food: Mei's Dumplings Pop-Up in the beer garden

**9/5**—Nine Pin Cider Works – Comedy Night 6pm

**9/6**—Ithaca Beer – Music: Throck Morton (free summer concert)

Paradox Brewing – Open Mic 5pm

**9/7**—Wolf Hollow Brewing – Trivia 6pm

SingleCut North – Food: El Carro del Taco

Bye-I Brewing – Trivia 7-9pm

Dancing Grain Farm Brewery - Sunflower Tie Dye and Sip Event - 6-8 pm

**9/8**—Fort Orange Brewing – Food: Pop's Brick Oven Pizza Truck 5pm

Great Sacandaga Brewing – Trivia Night Live 5:30pm

Roe Jan Brewing – Music: Bob Green & Rob Bradley 6pm

S&S Farm Brewery – Music: Joe Adee & The Lug Nuts 6pm

Bye-I Brewing – Music: Off the Record

Unified Beerworks – Lager Day Weekend

Frog Alley Brewing – Music: Deraeled Duo 5pm, The Coverups 8:30pm.. Charcuterie Board Workshop 5pm

**9/9**—Slickfin Brewing – 2nd Annual 80's Party! 2pm. Music: Sonic Boom 6pm

Fort Orange Brewing – Music: Big Radio NY Band. Food: Millie's Flaming Hot Kitchen 3pm

Upper Depot Brewing – 80's Night w/ live music and costume contest

Helderberg Mountain Brew - Music: The Mananahama Duo - Food: Outdoor Eats 518. 4-7pm

Unified Beerworks- 10am Opening for Official Post-Race Malta 5k/10k Party. Music: The Accord-A-Tones 4-7pm

Wolf Hollow Brewing – Oktoberfest! 12-9pm

Roe Jan Brewing – Music: Northwest Passage 6pm

Mean Max Brew Works (Glens Falls)– Music: Seize Atlantis 7-10pm

Frog Alley Brewing – Music: DVinny Michaels Band 8:30pm

Indian Ladder Farmstead Brewery & Cidery – Pizza Garden and Apple Barn Open

Nine Pin Cider Works – Craft: Tie Dye Party 4pm \$12

Paradox Brewing – Music: The Little Zippers 4-8pm

Wayward Lane Brewing – Music: Mr. Days Band 3pm. Food: High on the Hog 12pm

**9/10**—Common Roots Brewing – Baked Goods & Beers Simpatico pop-up for home-made baked goods 1pm-4pm

Unified Beerworks – Lager Day Weekend

Nine Pin Cider Works – Tour \$50 1-2pm. Craft: Pottery & Sip 2-4pm \$45

**9/13**—Fort Orange Brewing – Can Release- Oktoberfest, A Bright

Tomorrow NEIPA and Peanut Butter Stout

Wolf Hollow Brewing – BINGO 6pm

Mixed Breed Brewing – Trivia

June Farms – Dueling Pianos 5-10pm

Troy Biergarten – Bonsai Bar 6-8pm

**9/14**—Bye-I Brewing – Trivia Lord of the Rings Night 7-9pm

Wolf Hollow Brewing – Trivia 6pm

Frog Alley Brewing – Music: Grand Central Trio 5pm

Dancing Grain Farm Brewery - Sunflower Paint and Sip - 6-8 pm

**9/15**—Fort Orange Brewing – NYC Invades Albany Comedy Show 8pm

Bye-I Brewing – Music: Protones

Wolf Hollow Brewing – Music: Get Up Jack 6pm

Brown's Brewing (Troy) – Music: The Jagaloons w/ The Sugar Hold 8pm

Frog Alley Brewing – Music: Darryl Daily 5pm, Chasing Neon 8:30pm

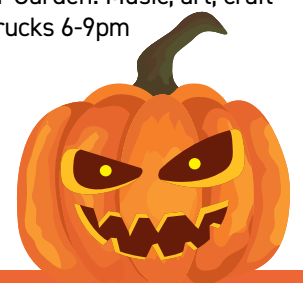
Good Nature Farm Brewery – Music: Black Mountain Symphony 6pm

Green Wolf Brewing – Music: Becca Frame & The Tall Boys 7pm

Roe Jan Brewing – Music: Luke Franco & Friends 6pm

The Warbler Brewing – Music: Jack Kelle 5:30pm

Opalka Gallery at Russell Sage – Pop-up Beer Garden. Music, art, craft beer, food trucks 6-9pm





**9/16**—Reifenberg Brewing – Oktoberfest! Oktfestivus, Marzen style beer on tap. 10-piece brass performing across the street. Food: bratwurst, sauerkraut, wood fired pizzas and soft pretzels. Homemade Old Klaverack Brewery beer cheese. 11:00am

Fort Orange Brewing – Food: The Press Food Truck. Music: Frank Murray 3pm

Helderberg Mountain Brew - Music: Geezer - Food: Muddaddy Flats. Time: 4-7pm

SingleCut North – Food: El Carro del Taco

Whitman Brewing – Oktoberfest! Beer, food, music

Argyle Brewing (Cambridge) – Music: Peter Case 8pm

Great Sacandaga Brewing – Act Your Age 4pm

Frog Alley Brewing – Halfway to St. Paddy's Day! Music: Get Up Jack 1-4pm, Ultimate Doors (Tribute Band)

Paradox Brewing – Music: Mountain Gator 5-8pm

The Warbler Brewing – Music: J.T. Horne 5:30pm. Food: Muddaddy Flats 12pm

Wayward Lane Brewing – Yoga w/ Sophia 11am. Food: Sack o' Spuds 12pm

Centre Street Public House & Beer Garden – The Rhythm Pilots 9pm

**9/17**—Back Barn Brewing – End of Summer Bash! Clam Bake. Music: 2096. Food: Wagon Train

Whitman Brewing – Oktoberfest! Beer, food, music

Bye-i Brewing – Mug Club Party

Roe Jan Brewing – Music: Roe Jan Bluegrass Band 5pm

Wayward Lane Brewing – Fundraiser: German Shepards of NY. Food: Chris's Concessions

**9/19**—Nine Pin Cider Works – Trivia hosted by Typhoid Mary 6pm

The Warbler Brewing – Vulture Pop-Up 4pm

**9/20**—Paradox Brewing – Open Mic 5pm

The Warbler Brewing – Magic: The Gathering Night 6:30-9:30pm

**9/21**—SingleCut North – Food: Two for the Road

Bye-I Brewing – Trivia from 7-9pm

Brown's Brewing – Music: J. Schnitt 5pm

Frog Alley Brewing – Music: Dan Sherwin Acoustic 5pm

Nine Pin Cider Works – Music: Ryan Leddick 5-7pm

Nanola – Blues Open Mic 8pm

Dancing Grain Farm Brewery – Old Jeans Painting- Sunflower Style - 6-8pm

**9/22**—Back Barn Brewing – Music: Jess Jones 5:30-8:30pm. Food: Buena Comida 4-7pm

SingleCut North – Food: The Painted Palette

Bye-I Brewing – Music: Hammer and Nail

Mean Max Brew Works (Glens Falls)– Music: Seize Rich Clements Band 7-10pm

Argyle Brewing (Cambridge) – Music: Wreckless Eric 8pm

Bull & Bee Meadery – Music: Vic Burgess & Lars Nagal 4-8pm

Frog Alley Brewing – Scott Simpson Acoustic 5pm, Grand Central Station 8:30pm

Roe Jan Brewing – Music: Art Lillard's On-Time Trio 6pm

Nanola – Deuling Pianos 8-11pm

**9/23**—Speckled Pig Brewing – 1st Anniversary Party / Oktoberfest 12-10pm

SingleCut North – Trinke Laut! Oktoberfest! Food: Two for the Road, Carmine's Wood-Fired Pizza, and Greta's Gourmet Ice Cream. Music: The NolaNauts. Flash Tattoos by I&I. Axe throwing, stein hoisting and keg tossing

Helderberg Mountain Brew - Music: Moonrocka. Food: At First Bite. 4-7pm. Green Mountain Pug Rescue Fundraiser. 3-7pm

Bye-I Brewing – Karaoke

Wolf Hollow Brewing – Music: Rusticator 6pm

Rare Form Brewing – Crispy Cruise Lager Fest 11:30am-3pm

Frog Alley Brewing – Cap Region Sweatfest 8am-12pm. Music: Trevor Wheelock Acoustic 5pm, Southbound Reggae 8:30pm

Roe Jan Brewing – Music: Peter Calo 6pm

The Warbler Brewing – OktoBIRDfest! 12pm. Food: Muddaddy Flats

Great Sacandaga Brewing – Music: Fritz's Polka Band 4pm

Mixed Breed Brewing – Oktoberfest! Music: 2096 Band 2pm, Acoustic Inc. 5pm, DJ Mixitupny 8pm. Food: Munchville, Plated Palette, Swaggertown Smoke

Wayward Lane Brewing – Yoga w/ Sophia 11am. Music: The Rolling Rust 3pm. Food: Health Food on Wheels 12pm

**9/24**—SingleCut North – Food: Two for the Road. Day of Service w/ Helping Hands Nursery School & Academy

Unified Beerworks – Music: Black Tongue Reverend & Shortwave Radio 4-7pm

Wolf Hollow Brewing – Fundraiser: Montgomery County SPCA 2-6pm

Roe Jan Brewing – Music: Pamela Knowles 5pm

Nine Pin Cider Works – Craft: custom fall tote bag 1-4pm \$25

**9/25**—Fort Orange Brewing – Name That Tune Trivia Night 6pm

**9/27**—Wolf Hollow Brewing – BINGO 6pm

**9/28**—SingleCut North – Food: Smith's Smokeshack

Wolf Hollow Brewing – Trivia 6pm

Frog Alley Brewing – YWCA Trivia Night w/ Kevin & Josh 6pm

Dancing Grain Farm Brewery - Craft & Sip – Sunflower Earrings Workshop - from 6-8pm.

**9/29**—Common Roots Brewing – Fritzi Feast. "Fritzi" Oktoberfest beer on tap Bavarian-inspired food specials

SingleCut North – The Bonsai Bar at 6pm. Food: Smith's Smokeshack

Wolf Hollow Brewing – Music: Billy Eli and the GunShot Angels Jack 6pm

Bye-I Brewing – Music: Mike McMann

Roe Jan Brewing – Music: Nick & Carol Duo 6pm

Frog Alley Brewing – Music: Skeeter Creek 8:30pm

**9/30**—Real McCoy Brewing – Oktoberfest! Live music, German beer & eats

Active Ingredients Brewing – Oktoberfest! German food & beer, axe throwing, cornhole, stein hoisting and chugging competitions

Roe Jan Brewing – Oktoberfest Celebration! Special food and games 12pm. Music: Samantha Jane 6pm

Back Barn Brewing – Food by: Buena Comida

Fort Orange Brewing – Food: Plated Palette Food Truck 3pm

Bye-I Brewing – Trivia 7-9pm

Helderberg Mountain Brew - Music: 30 Rack. Food: Outdoor Eats 518. 4-7pm

Common Roots Brewing – Fritzi Feast. "Fritzi" Oktoberfest beer on tap Bavarian-inspired food specials

Frog Alley Brewing – Frogtoberfest! 2-8pm. Music: Gianna Robustiano 5pm, In the Dust 8:30pm

Paradox Brewing – Music: Joe DeFelice 4-8pm

Wayward Lane Brewing – Food: Muddaddy Flats 12-9pm

Wolff's Biergarten – Oktoberfest! Bavarian food, beer, culture, polka music 11am-6pm



# OCTOBER



**10/1**—Common Roots Brewing  
– Beat the Brewers: Disc Golf  
Challenge at the Crandall Park disc  
golf course.

Nine Pin Cider Works – Food:  
Cousin's Maine Lobster Pop Up 12-  
7pm

Wayward Lane Brewing – Music:  
F.A.R. Trio 1pm. Food: Sack O'Spuds  
12pm. Market in the Meadow

10/3—Nine Pin Cider Works – Drag  
me to Nine Pin Drag Show Event  
(free)

**10/4**—SingleCut North – Build Your  
Own Succulent Terrarium with The  
Planter LLC

Wolf Hollow Brewing – The Bonsai  
Bar 6pm

**10/5**—Great Sacandaga Brewing  
– Comedy Night w/ Erin Harkes &  
Friends 7pm. \$10

Bye-I Brewing – Trivia 7-9pm

Brown's Brewing (Waaloomsac) –  
Music: Lane Brothers 5pm

Indian Ladder Farmstead Brewery &  
Cidery – Bonsai Class w/ Bonsai Bar  
6pm, \$75

**10/6**—Fort Orange Brewing – Music:  
Pardon Me 4pm

SingleCut North – Food: Slidin' Dirty  
food truck

Lake George Oktoberfest 5-10pm

Bye-I Brewing – Music: Lesile

The Warbler Brewing – Music: Jack  
Kelle 5:30pm

Wayward Lane Brewing – Trike Night  
Championships! 6pm

**10/7**—SingleCut North – Food:  
Carmine's Wood Fired Pizzas

Upper Depot Brewing – 1st Hudson  
Oktoberfest 2-6pm. Street party w/  
multiple breweries & food trucks

Helderberg Mountain Brew - Music:  
Geo. Food: At First Bite. 4-7pm.  
Orange Street Cats Fundraiser  
3-7pm

Lake George Oktoberfest 12-10pm

Unified Beerworks – 5th Anniversary  
Party! Music: Sad Dads and more!

Wolf Hollow Brewing – Music: Gabby  
Eilers 6pm

Mean Max Brew Works (Glens  
Falls)– North Shore Animal League  
Cat/Kitten Adoption

Paradox Brewing – Music: Willie  
Playmore 5-8pm

Wayward Lane Brewing – Music:  
Tame the Roosters 3pm. Food: Slidin'  
Dirty Food Truck 12pm

**10/8**—SingleCut North – The Bonsai  
Bar 12:30pm

Paradox Brewing – Music: Switch  
5-8pm

Great Flats Brewing – Pints &  
Pumpkin Carving 12pm

**10/11**—June Farms – Dueling Piano  
5-10pm

**10/12**—Bye-I Brewing – Trivia Beer/  
Alcohol Themed 7-9pm

SingleCut North – Food: Two for the  
Road

Wolf Hollow Brewing – Trivia 6pm

**10/13**—Back Barn Brewing –  
Oktoberfest! German music, German  
food, and German Bier!!!

Bye-I Brewing – Music: Just Nate

The Warbler Brewing – Music: Blaine  
Phoebus 5:30pm

**10/14**—Mohawk Taproom –  
Blocktoberfest! 12-10pm. Music:  
Broke Down and 2096.

Unified Beerworks – Music: The  
Mopar Cams

Adirondack Pub & Brewery –  
Oktoberfest Charity Street Party.  
1-5pm. Portion of ticket proceeds  
benefit Big Brothers Big Sisters of  
the Southern Adirondacks.

SingleCut North – Food: Two for the  
Road

Back Barn Brewing – Oktoberfest!  
German music, German food, and  
German Bier!

Wolf Hollow Brewing – Pumpkin  
Carving 12pm Music: Shannon Tehya  
Trio 6pm

Indian Ladder Farmstead Brewery &  
Cidery – Hawaiian Oktoberfest 11am

Wayward Lane Brewing – Food: La  
Ruta Del Sol 12-8pm

**10/15**—Back Barn Brewing –  
Oktoberfest! German music, German  
food, and German Bier!

**10/18**—Wolf Hollow Brewing –  
BINGO 6pm

**10/19**—Bye-I Brewing – Trivia 7-9pm

SingleCut North – Food: Two for the  
Road

Wolf Hollow Brewing – Trivia 6pm

Brown's Brewing (Troy) – Music: Kev  
& Pete 5pm

Nanola – Blues Open Mic 8pm

**10/20**—Bye-I Brewing – Music with  
Musicats

SingleCut North – Food: Thick AF  
Taco Truck

Mean Max Brew Works (Glens  
Falls)– Music: Music: River Lynch  
Music 7-10pm

**10/21**—SingleCut North: ShakeCut  
Street: all-day concert and flea  
market 4pm. Food: Smith's  
Smokeshack & Nibble & Nosh. Music:  
Patch Road w/ Neon Ave

Fort Orange Brewing – Food:

Carmine's Wood Fired Pizza Truck.  
Music: Chuck Ayers 4pm

Unified Beerworks – Music: he Porch  
Rockers 4-7pm

Wolf Hollow Brewing – Pumpkin  
Carving 12pm. Music: Tops of Trees  
6pm

Paradox Brewing – Music: River  
Lynch 5-8pm

The Warbler Brewing – Music: J.T.  
Horne 5:30pm

Wayward Lane Brewing – Music:  
Becca Frame & The Tall Boys 4pm.  
Food: Sack O'Spuds

**10/22**—SingleCut North – Howl  
O'ween: pet adoption event. Yappy  
Hour w/ dog costume contest. Food:  
Cruet Pizza

Wolf Hollow Brewing – Pumpkin  
Carving 12pm. Music: Bale Kicker  
6pm

**10/25**—Wolf Hollow Brewing –  
BINGO 6pm

**10/26**—Bye-I Brewing – Trivia 7-9pm

**10/27**—Bye-I Brewing – Music:  
Jeeny and Calvin

**10/28**—Back Barn Brewing –  
Halloween Party! 6-9pm Food: Buena  
Comida 4-8pm

SingleCut North – Food: Cousins  
Maine Lobster food truck 12-7pm

The Warbler Brewing – Food:  
Muddaddy Flats 12pm

Wayward Lane Brewing – Food:  
Chris's Concessions 12-8pm

**10/29**—SingleCut North – Typhoid's  
Takeover Halloween brunch. Food:  
Smith's Smokeshack

**10/31**—Halloween



# WEEKLY EVENTS

## SUNDAYS

Indian Ladder Farmstead – Live Music 12-3pm  
Brewery Ommegang – Bunch BINGO 10:15am  
Hank Hudson Brewing – Live music 3:30pm  
Nine Pin Cider Works – Brunch 11am w/ Cider Mimosas  
S & S Farm Brewery – Live Music 5-9pm  
Old Factory Brewing - \$5 apps & \$.50 wings

## MONDAYS

Common Roots Brewing – Trivia 7pm  
Rare Form Brewing – Metal Mondays 7pm  
Bound by Fate – Trivia 6:30pm  
Nine Pin - Date Night  
Table 4 1 – Open Mic Night  
Bacchus – Pizza & Beer Specials

## TUESDAYS

Beer Bones Taproom Trivia 7:30pm  
Table 4 1 – Taco Tuesday  
Frog Alley Brewing – Line Dancing 7pm  
Rare Form – Vinyl Night 4pm

## WEDNESDAYS

Old Factory Brewing - \$6 burgers  
Mean Max Brew Works – Taproom Trivia 7pm  
(Glens Falls & Troy locations)  
Indian Ladder Farmstead – Bark & Sip 12pm, Happy Hour  
Rare Form Brewing – Game Night  
Nine Pine Cider Works – Moscow Mules  
Slickfin Brewing – Trivia 6:30pm  
Great Flats Brewing – Trivia  
Other One Brewing – Trivia w/ Trivia Guy NY 6:30pm  
Wolf Hollow Brewing – BINGO 2nd/4th week  
City Beer Hall – Trivia 7-9pm

## THURSDAYS

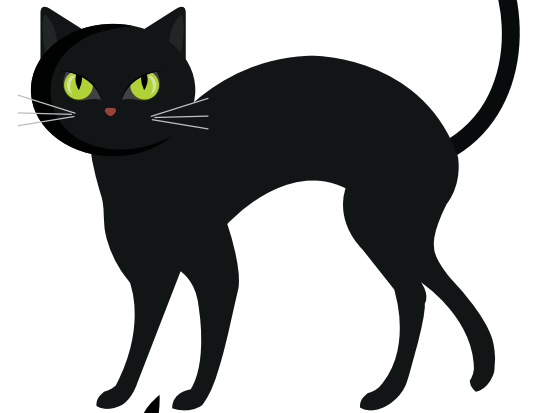
Indian Ladder Farmstead – Trivia w/ Ritz Carlton (2nd & 4th week)  
Fort Orange Brewing – Trivia 6:30pm  
The Warbler – Trivia 7pm  
Hank Hudson Brewing – Live music 6pm  
Northway Brewing – Trivia 7pm  
Wayward Lane Brewing – Open Jam, 1st, 2nd & 3rd week  
Slickfin Brewing – Karaoke 6:30pm  
SingleCut North – Trivia w/ Quiz Night America 6:30pm  
Wolf Hollow Brewing – Trivia 1st/3rd week 6pm  
Nine Pin Cider Works – Pretzel Thursday  
Old Factory – Thirsty Thursdays  
Nanola – Live music (most)

## FRIDAYS

Allied Brewing – Live music (most)  
Brewery Ommegang – Summer Disc Gold League & Firepit Fridays (Through Sept)  
Great Sacandaga Brewing – Hoppy Hour 4-7pm  
Indian Ladder Farms – Live music 6pm  
Bolton Landing Brewing – Live music  
Nanola – Live music  
Other One Brewing – Live music 6:30pm

## SATURDAYS

Mean Max Brew Works – Troy Taproom Open 10am with drink specials  
Great Sacandaga Brewing – Live music 4-7pm  
S & S Farm Brewery – Live music 5-9pm  
Roe Jan Brewing – Live music (most)  
Beer Diviner – Live music 6pm  
Allied Brewing – Live music (most)





# ROE JAN BREWING C<sup>o</sup>



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## 16 Beers & Cider on Tap



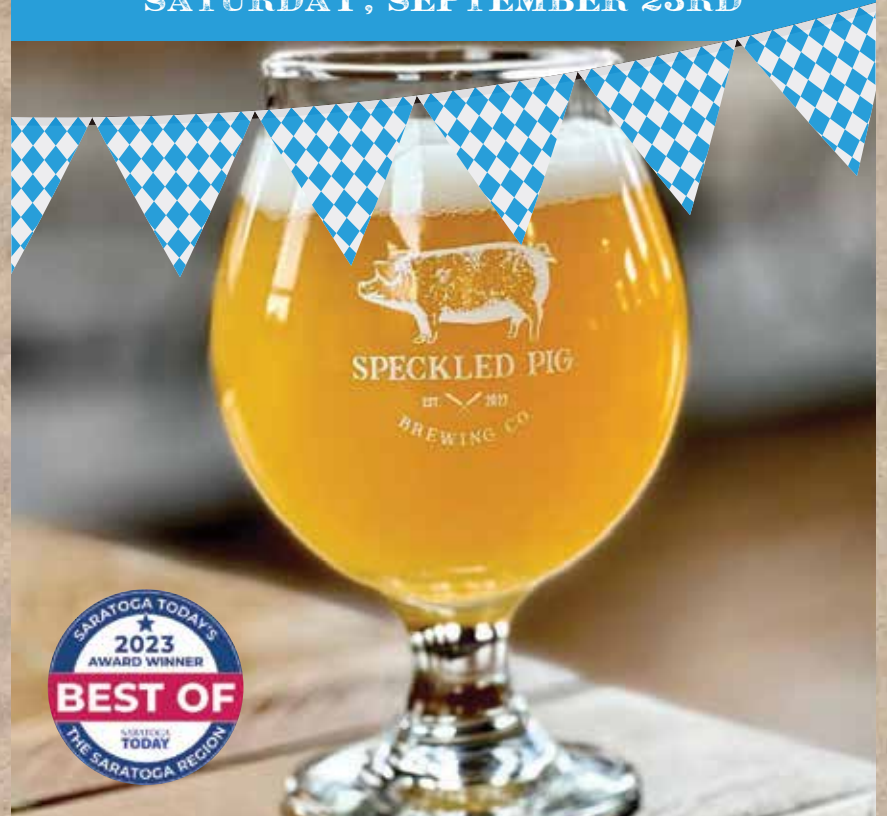
# Beer Bucket & Draft Specials

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# FIRST ANNIVERSARY OKTOBERFEST SATURDAY, SEPTEMBER 23RD



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 MONDAY 4 TO 9  
 CLOSED TUESDAY & WEDNESDAY





# 7 QUESTIONS WITH BYE-I BREWING'S ROBERT NEWBERRY

By Erik Budrakey

Bye-i Brewing has been brewing up great beer, serving Cohoes and the entire Capital Region, since July of 2020, right as the Covid-19 Pandemic was picking up steam. Now, having recently celebrated their 3 year anniversary, Robert Newberry and his crew at Bye-i Brewing is looking forward to welcoming patrons down to their

brewery/taproom to enjoy their delicious beers, a new food menu, and their upbeat atmosphere. While we do enjoy their beer and the taproom quite often, we wanted to know more about who is behind it. So, we decided to cruise down to the brewery to sit with co-Founder, Robert, indulge in their beers, and ask him- 7 QUESTIONS:

**TBM: When beginning to develop your passion for brewing, was there a brewer, brewery, or beer that inspired you to go for it?**

**ROBERT:** I think it was like 10 years ago a friend of mine asked if I wanted to go on a road trip to VT to grab some beer. I didn't understand why we had to go all the way to VT when we could have just gone around the corner to the beer store but I was always down for a road trip. The first brewery that we stopped at was Fiddlehead. We got there early before they were open and waited for other people to show up before we got in line. We were out there for about an hour and this older woman came out from the side of the building with this awesome pizza which she was handing out. I mean I had to grab a slice because pizza is my "Death Row Meal". As we stood there waiting for the doors to open I noticed that there was a trailer on the other side of the building and I could see that they were canning "Second Fiddle". As the doors opened we went in and there was a little counter that they were selling cases from. I bought one of the first cases sold that day and as we got into the parking lot my friend already had a can open for us. I can remember the taste of that first sip. It was the freshest beer that I had ever had. There is nothing like fresh beer. It was not long after this that George and I started to brew our own beer.

**TBM: We are heading out for a 3-hour road-trip to a beer and music festival. You're driving. What albums are we listening to on the trip?**

**ROBERT:** Well, this is an easy question because I just got back from a 3 hour road trip down to MetLife to see Metallica. There is nothing like being in a stadium with 80,000 other fans of your favorite band and everyone is signing along and you can actually hear an echo.

**TBM: Outside of brewing, what other hobbies/interests do you enjoy?**

**ROBERT:** Well, I think all of the other brewers in the region can agree with me, once you open your brewery

you don't get much time outside of the brewery. That said, when I do get a break, I enjoy spending time with family and friends next to the water. This could be either on the shores of the Outerbanks, on the water of the Chesapeake Bay fishing for Striped bass, or at our favorite resort in Riviera Maya Mexico.

**TBM: What non-BYE-I Brewing beers are in your fridge on the regular?**

**ROBERT:** I think from the answer of the first question— one can guess it would be Second Fiddle, but Whirlpool from Nightshift Brewing is always a favorite too.

**TBM: If you could sit down and share a beer with 3 historical or iconic characters, who would they be, and why?**

**ROBERT: 1. – King Leonidas from "300".** Who better to kick off this crazy crew than the ultimate Spartan warrior? Just imagine him sitting there in his leather loincloth, sipping a beer with a steely gaze. He'd regale us with tales of his epic battles and fearless speeches, all while keeping an eye out for any Persian messengers trying to crash the party. Plus, he'd make sure no one's hogging the nachos.

**2. – The Three Stooges: Moe, Larry, and Curly** (or Shemp, if you prefer) – the masters of slapstick comedy! I can picture sitting at a table with them, and every time someone raises a glass, they all accidentally bonk heads or trip over their chairs. The sheer chaos and physical humor would have everyone in stitches. Plus, who wouldn't want to see Moe attempting to keep order with his classic eye-poking antics?

**3. - Ren & Stimpy... Why???** Oh boy, now things are about to get bizarre! Ren, the neurotic Chihuahua, and Stimpy, the goofy cat, would turn the bar into a sideshow of slapstick comedy. Ren would be ranting and raving about everything under the sun, while Stimpy would be laughing at his own tail. Between the two of them, they'd manage to spill more beer than they actually drink, and I always thought I could be an awesome rubber nipple salesman.

**TBM: What's one thing about you that people would be surprised to know?**

**ROBERT:** I seem to surprise a lot of people with my past, but I think the one thing that would be most relevant here would be how Geroge and I became friends. I had just purchased my first motorcycle and started looking for people to ride with. I had met up with a few people that were working on creating a motorcycle forum for local motorcycle enthusiasts. During one of our rides, we started talking about how they were creating this forum and with my background in web development I let them know that if they needed any assistance to let me know. I didn't know at this time, but this would be the start of many rides, late nights at bars, and plenty of days nursing a hangover.

**TBM: If you had one message that you'd like to get across Capital Region Craft Beer Enthusiasts, what would that message be?**

**ROBERT:** If there's one message I could emphasize, it would be this: Embrace the Power of Fresh Beer! Craft beer is an art form, and just like any masterpiece, it's at its peak when it's fresh. That hoppy aroma, the crisp finish. So, whenever you see that post from your local brewery about their new beer, make sure you seek it out for that just-brewed/just-poured goodness. Whether it's a NEIPA, a stout, or a sour, let's support our local breweries and relish in the joy of sipping a beer that's bursting with life.







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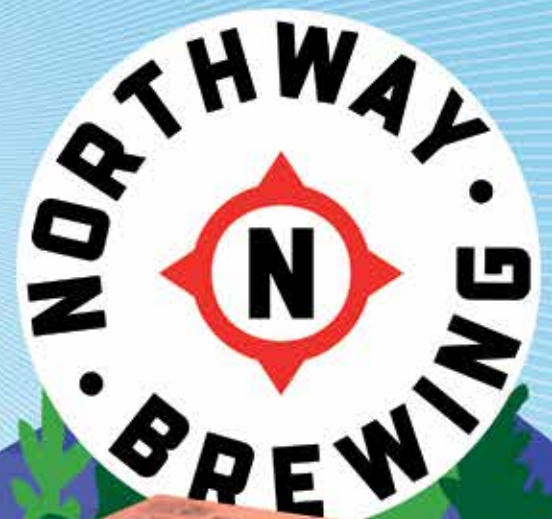


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## OLLIE - The Brewers Blog

The latest news, trends, and resources for professional brewers and members of the beer community.

# THE KEYS TO CREATING A WELL-BALANCED, DRINKABLE TRIPLE IPA



Image courtesy of @blackstackbrewing

### By: Giovanni Albanese

We know that IPA is king in the craft beer industry. Last year's Untappd check-in data revealed that IPAs were the top-four checked-in styles in the app. In 2021, IPAs were the top three checked-in ones, with five in the top ten. Suffice it to say not much is changing in the interest of the craft beer consumer.

We've covered many an IPA in this space, including how to nail a solid session IPA, your flexibility when brewing an American IPA, and how the double IPA might just be the sweet spot of the hop-forward beer.

Triple IPAs are a different ball game. As you creep into those higher ABV ranges, things can get finicky if you aren't careful enough. Brewers at BlackStack Brewing and Burial Beer broke it down for us on how to walk that tightrope of malts and hops to concoct a killer triple IPA.



### About The Author

*Giovanni Albanese*

Giovanni is a content writer for Next Glass, contributing to the Ollie blog. He is a writer by day and a brewer/business owner by night, owning and operating Settle Down Brewery & Taproom in Gilroy, California.

Giovanni is passionate about a number of things, including history, documentaries and sports, but none more than reporting/writing and brewing beer. After receiving a radio broadcasting degree then a journalism degree from Salem State College in his home state of Massachusetts, he relocated to California in 2008.

Then, his writing career kicked off – covering sports, business, politics and more along the way – while concurrently dabbling in home brewing. The home brewing turned pro in 2021 when he launched SDB Brewing Company. Settle Down Beer officially opened in February.





One of the most iconic examples of a triple IPA, Russian River's Pliny the Younger | Photography courtesy of Russian River Brewing Company

## HOW DO YOU DEFINE A TRIPLE IPA?

In some cases, the triple IPA is not a thing. For instance, neither the Brewers Association nor the Great American Beer Festival have triple IPA as a style. The BA's closest category is an imperial IPA or double IPA, which they say spans up to 10.6% ABV. The GABF has two styles that fall into the realm of a perceived triple IPA: imperial IPA and experimental IPA, which both have high-end ABVs of 10.6 percent.

But plenty of brewers would disagree.

"Triple IPAs are heavy hitters," Burial Brewing Head Brewer Alia Midoun says. "One of the most important aspects of making a good triple IPA here at Burial is keeping it from being overly boozy while having a medium-full body, smooth mouthfeel, and a pungent hop aroma and flavor."

When it comes to triple IPAs, BlackStack Brewing Founder Murphy Johnson has specific notes he's trying to reach.

"Bright, vibrant, oil-saturated celebrations of fruit-forward hops that are full-bodied," he says, adding, "without being cloying or boozy."

## WHAT CONSIDERATIONS TO MAKE WHEN BREWING A TRIPLE IPA?

Johnson says it's all about hitting the perfect finishing gravity when brewing a solid triple IPA. For BlackStack, that's in the four to five Plato range.

"Fermented too far down, you can take away a lot of the body that the hops need for a balance to not come off as aggressive or angular," Johnson says. "Not fermented far enough, they can present as a sweet, cloying mess."



Hoof Hearted \$120 Nachos triple IPA | Photography courtesy of @hoofheartedbrewing

Midoun focuses on overall drinkability as well.

"Making sure the beer is smooth, still pleasant to drink," she says of Burial's top consideration when brewing a triple IPA. "And finding a way to balance out the weight of the beer to prevent the high ABV from impacting the flavor profile negatively."

Johnson adds that tight practices in the cellaring process can help you avoid oxidization and recommends unitanking to aid in the process.

## WHAT DOES A TRIPLE IPA GRIST LOOK LIKE?

Midoun and Johnson stress the importance of grains in executing a solid triple IPA.



Photography courtesy of @blackstackbrewing



“Keep the Lovibonds extremely low across the board in the grain bill,” Johnson says. “In our experience, more highly kilned malt can lead to fresh hoppy beer tasting less bright or older.”

BlackStack shoots for between sixty and seventy percent of a highly light base malt—think Pilsner malts. They throw in thirty to forty percent of higher protein or less modified malts like wheat, oats, spelt, or chit.

“We typically tend to keep the flaked portion fairly low, usually in the range of five percent to ten percent,” Johnson notes. “We’ll typically use a small portion of dextrose or brewer’s crystals and a hefty dose of rice hulls if we have any substantial amount of flakes.”

Burial doesn’t have a specific grist they go with every time, with Midoun saying they play around a bit with it while regularly implementing oats and pale malts no matter what. That said, they don’t take the grist lightly.

“The grain bill becomes just as important as the hop bill to make these beers smooth, soft, and enjoyable to drink,” she says.

They mash it around 151 or 152 degrees Fahrenheit resulting in a higher finishing gravity that lends a sweeter flavor profile.

“We keep IBUs low to avoid amplifying the beer more than it already is. This contributes to the overall juicy, fruity, and smooth, easy-drinking aspect,” Midoun says.

## HOW MANY HOPS SHOULD YOU USE IN A TRIPLE IPA?

BlackStack uses a minimum of one pound per barrel of T-90 hop pellets during the whirlpool and dry hop charges that start at about four and a half pounds per barrel.

“We’re trying to get as much oil into solution as possible,” Johnson says. “So both those can increase substantially depending on what we’re going for with the beer.”

With the beers heavily hopped, Johnson says that the total time to turn around the beer from brew to packaging is a month to allow it to mature.



BlackStack Brewing TFree HBC 586 triple IPA | Photography courtesy of @blackstackbrewing



"The hop loads are so heavy for these beers that they tend to take quite a bit for greenness or hop bite to dissipate," he says.

Midoun says their hops, like the grist, vary.

"Hot side completely depends on our choice of hops and their individual characteristics or alpha acids," she says. "Cold side is also variable and dependent on the bouquet of hops we choose to showcase."

Generally, Midoun says, Burial charges five to six pounds per barrel on the cold side.

## IS THERE A SPECIAL YEAST STRAIN FOR A TRIPLE IPA?

You really don't want your yeast to struggle when fermenting out a high-alcohol beer. A healthy pitch is vital to strong fermentation. As to what yeast to use, Johnson plays around with a few.

"Typically London Ale 3 or a thiolized version of it," Johnson says.

"We also enjoy playing around with Kölsch yeast and more fruit-forward strands of Kveik."

He adds, "Sometimes we co-pitch with Chico to help it finish fermentation strong."

## WHAT IS A TYPICAL TRIPLE IPA ABV?

Right around 10% ABV seems to be the sweet spot for triple IPAs. But not all high-ABV beers are created equal. The challenge is to make it palatable.

"Not only are they generally targeting a 10-10.5% ABV, but they're going to pack a lot of punch when it comes to flavor," Midoun says. "We want our TIPAs to be so silky smooth, so you'll question whether the ABV is actually that high."

Johnson agrees on the ABV but says there is room to play.

"Depends on what you're going for, but for us, our happy place tends to be in the 10-10.5% ABV range," he says.



BlackStack Brewing Mothership Connection: MOSAIC triple IPA | Photography courtesy of @blackstackbrewing

## TWO EXAMPLES OF A GREAT TRIPLE IPA

Burial just dropped a new triple IPA that Midoun is really proud of, called I Don't Know Me. The 10.5% ABV beer has 29 IBUs and is hopped with a combination of Simcoe, Strata, Mosaic, and Sabro.

"The intention behind it was to create a crushed pineapple tiki spiced cocktail-like beverage," Midoun says. "And it did a good job of executing those targets while remaining a smooth, drinkable beverage."

Johnson says the first thing that comes to mind as a great BlackStack triple IPA is Free HBC 586. The beer is 10% ABV and loaded with HBC 586 and HBC 586 Cryo hops.

"It's a series we do with some of our favorite varieties on a clean but full-bodied malt bill," Johnson says. "We spend so much time creating hop blends based on terpenes and oil percentages, so it can be extremely refreshing to taste an unfettered expression of what one hop is capable of."



Burial Beer I Don't Know Me triple IPA | Photography courtesy of @burialbeer





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# 12 QUESTIONS WITH TWO TALENTED BREWERS FROM SUNY SCHENECTADY'S CRAFT BEER BREWING PROGRAM

**Alumnus at Dogfish Head Craft Brewery and student at Speckled Pig Brewing Company share how learning the science behind brewing, hands-on experience prepared them for the industry.**

By: Heather Meaney

Equally as exciting and satisfying as trying a new beer for the first time and quickly discovering it's now in your list of favorites is "talking beer" with talented brewers, all of whom have different stories about how they entered the \$28.4 billion craft beer industry. Students and alumni from SUNY Schenectady's Craft Beer Brewing degree and certificate programs are no exception, gaining invaluable experience at breweries in New York's Capital Region, and working in breweries all over the country.

James Hanley, who graduated in 2018 with his associate degree in Craft Beer Brewing, and Pete Woznick, a second-year student currently in the program, were both working in careers that left them wanting more when they decided to switch gears and enroll in the SUNY Schenectady's Craft Beer Brewing degree program. Hanley is now a Brewer III at Dogfish Head Craft Brewery in Milton, Del., and Woznick is the Assistant Brewer at Speckled Pig Brewing Company in Ballston Spa, N.Y., while he finishes his degree.

After earning his degree in Engineering Science, Hanley was working for a small engineering firm in upstate New York. After two years, he "fell out of love with engineering" and was searching for something that would make him feel energized about going to work every day. Through a fortunate stroke of serendipity, his next engineering project focused on developing energy improvements for a local brewery. He spoke with the owners about their beers and business, and was hooked.

A home brewer for several years, James decided to switch careers. After graduating from SUNY Schenectady's program, he worked as the Head Brewer at Old House Vineyards in Culpeper, Va., a 10-barrel brewhouse. In October 2021, he started as a Brewer at Dogfish Head, a 200-barrel brewhouse, affiliated with the Boston Beer Company, and was promoted to Brewer III in June 2023.

**1** Take us inside Dogfish Head Craft Brewery and what it's like working there as a Brewer.



There are benefits to working in a production brewery. Working on a team is a lot different than being one person wearing a lot of hats. It was a big change at first. You collaborate with people and work with other people to fix problems. In terms of production, we have a mix of automated and manual processes, such as adding ingredients to brew during the process. For example, for our Sea Quench Ale, it is blended sour ale with limes and sea salt, and a lot of that is all manual adds. We are running a tight shift over here, five days a week. We are there 24/5. On low volume weeks we are making 20 brews a week. During peak season, it's 40 to 45 brews a week. There is no time for empty vessels. Being able to come in, start the process from grain into the brewhouse, into the cellars, through filtration and then into a final product and seeing that on the shelves is a nice feeling. Being able to see people enjoy the product in our tasting room and knowing that I had a hand in making it is great.

**2** What beers have you worked on?

There are so many: Blue Hen Pilsner, Sea Quench, Citrus Squall, Punkin' Ale, Hazy Squall, Namaste, Crimson Cru, 60 Minute IPA, 90 Minute IPA, and Slightly Mighty, to name a few.

**3** How did the degree program at SUNY Schenectady and internship prepare you for your career?



I learned about the brewing side of things with courses like Fundamentals of Beer and Brewing, but then I gained much more of the technical knowledge from the courses about the science behind brewing. The classes helped me understand the business and inventory side of the industry and that set me up with knowledge of how to manage inventory. I did an internship at Rare Form Brewing Company in Troy for six months. That gave me a really strong foundation and showed me that in the brewing industry, you're not brewing all the time, but you always have a task to do whether it's related to the production or to housekeeping regarding the equipment.

**4** You started as a home brewer and then decided to pursue brewing as a career. Tell us about how you first got into brewing.

I started like a lot of people do, as a home brewer who picked it up from my Dad. He had the equipment sitting in the basement, so I decided to try it. My first batch didn't go well, but it was fun. I built upon it as a hobby. I joined one of the local home brew clubs in Saratoga and got really into it. There's chemistry in everything and creativity which really piqued my interest. I looked around at where I could use my skills. I joined the SUNY Schenectady program and here I am today.





**5** What would you say to someone who wants to follow their passion for brewing as a career choice? Take the leap! Go for it.

Like James, Pete Woznack decided to switch careers after several years in customer service and as an Area Manager for a home improvement vendor. After working through the pandemic and realizing he wanted a change, he decided to follow his passion for “all things beer” and go back to school for a degree

in Craft Beer Brewing. He’s now in his second year at SUNY Schenectady and working as an Assistant Brewer at Speckled Pig Brewing Co. in Ballston Spa, N.Y., after starting there as an intern. He plans to graduate in May 2024 and continue attending SUNY Schenectady to pursue a second degree in Craft Spirit Distillation.

**6** First things first, we heard that you recently had your own solo beer debut at Speckled Pig Brewing Co. What is it and tell us how it felt to have it featured? I made a Lemonade Shandy for the summertime, something light and crisp. They let me design, brew, and market the whole thing from start to finish. We just rebrewed it for the second time. We got seven kegs out of our first brew and it was gone in a month and a half. It turned out to be really popular in our tap room and rooftop bar. My mother, who doesn’t even drink beer but once or twice a year, loved it.

**7** Do you have another one in the works? I’m a little biased, but the Speckled Pig has really good beers for any occasion and any mood you’re in. I’m always coming up with ideas. I’m the new guy who wants to try everything and try making something new. As soon as they give me the go ahead, I’m going to come up with something good.

**8** How did you become interested in the brewing industry? My brother bought me a home brew kit. When you start out, you don’t have the experience or knowledge, but I’ve been growing and learning ever since. I started out with little things on the stove and now I have a nice home brew kit. It’s just fun. It’s about giving people good beer to drink.

**9** What have you liked about the Craft Beer Brewing degree program at SUNY Schenectady? Everybody in the program is extremely knowledgeable and I like the fact that the professors are involved in the industry. Everyone I’ve been learning from has been doing it for a long time. They know everything and more about beer, customer service, and sales, and they are great at linking people up for internships and employment. I’ve had hands-on experience. Our classes are upstairs at Frog Alley Brewing Co. in Schenectady and they are a fountain of knowledge. They go above and beyond to help us learn how to make beer. Anytime we want to go down and watch them do something, they welcome us and say, “Jump on in.”

**10** What are the important things to remember as a new brewer? Once you get the process down, it’s kind of universal. Then, you’re just working on learning equipment at different stages at different breweries.

**11** You obviously have a passion for brewing. What do you especially like about it? The social aspect is wonderful. I love meeting new people. I want to talk to people about beer. The tap room with people gathering together to enjoy something together is amazing. I love hearing people say, “This is good.” And then I get to tell them I made it, and it adds another element to it. My family is sick of hearing me talk about beer and brewing all the time. (Laughs) The local community has been very supportive of the Speckled Pig. The craft beer scene in general is very community based. People in your neighborhood are coming in and enjoying the beer. It’s very nice to know that my family is here (in our tap room), and my friends are here and they’re going to try something that I’ve made.

**12** What’s next for you Pete? I plan to continue working at the Speckled Pig which has been amazing. I also work at The Albany Distilling Company on the weekends. It’s brought about another interest in me to continue with the spirit making as well as the brewing, so I’ll be going to SUNY Schenectady for their degree in Craft Spirit Distillation.

The paths that lead students to SUNY Schenectady’s Craft Beer Brewing program are as diverse as the beers they produce through hands-on learning and internships. Alumni of the Craft Beer Brewing degree, certificate, and apprenticeship training programs are sharing their love for the industry, brewing skills, and knowledge in breweries across the country. If you are interested in learning more about SUNY Schenectady’s Craft Beer Brewing program, please contact Admissions at 518-381-1366 or [admissions@sunysccc.edu](mailto:admissions@sunysccc.edu). Note: Most courses in the Craft Beer Brewing degree and certificate programs are available in the evening. Fall 2023 classes start on Monday, Aug. 28!

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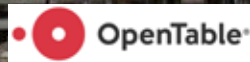
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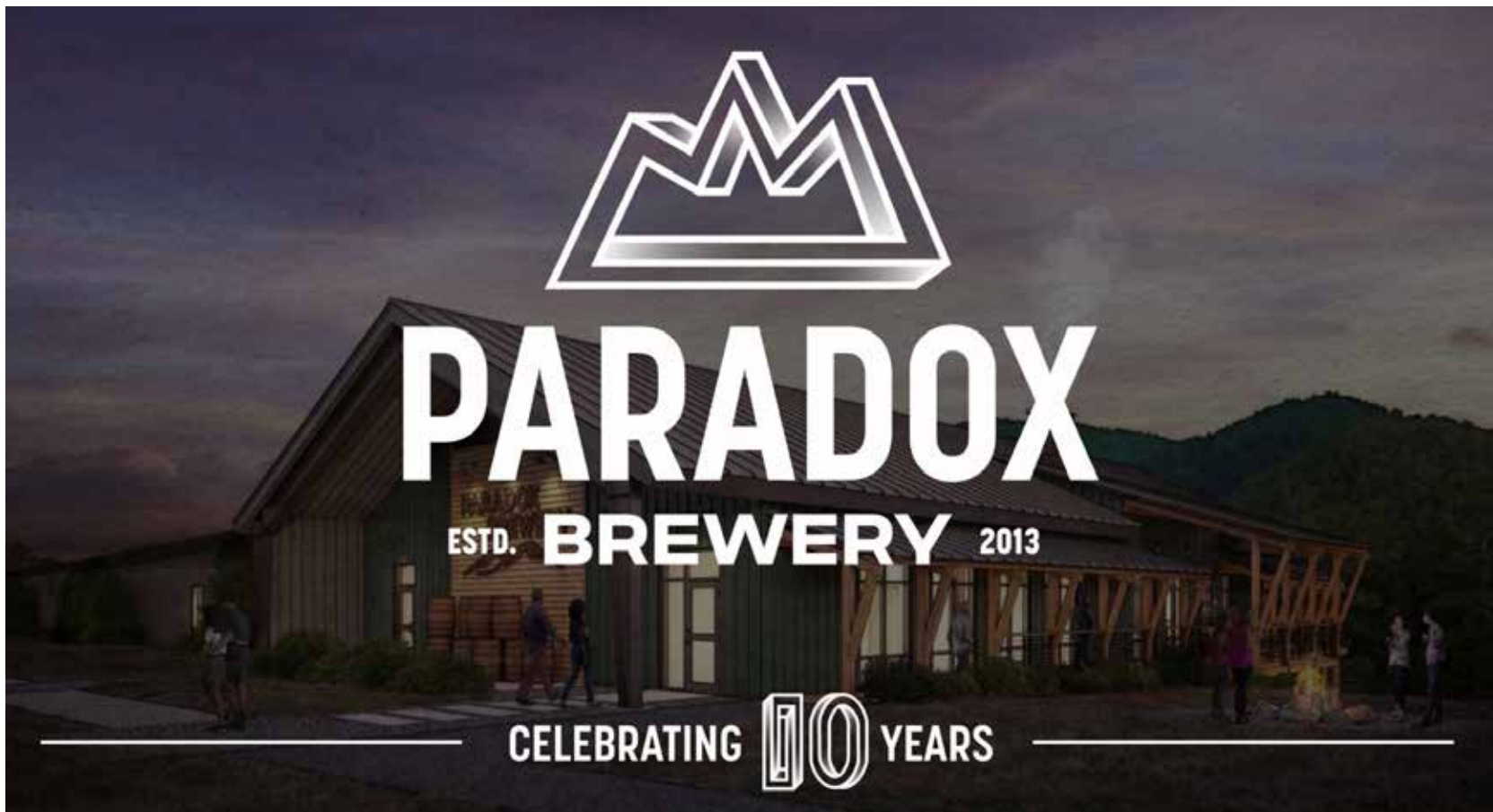
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# ROUGHLY REFINED™:

## *A New Brew for Paradox Brewery*



**By Trampoline Advertising and Design Co.**

Paradox Brewery, an independent, veteran-owned craft brewery, specializes in brewing innovative beer out of its state-of-the-art facility in the mountains of the Adirondacks. Utilizing the naturally-filtered water flowing through the granite below the brewery, the beers are clean, crisp, smooth, and, no matter your preferred style, highly drinkable and balanced.

The team of brewers puts a modern twist on their beers (and seltzers), infusing passion and quality into each product with eye-catching

branding and playful specialty releases. At Paradox Brewery, the beers are brewed for the most distinguished of palates—mountain bikers, skiers, hikers, weekend warriors, adventurers, young parents, grandparents, and everyone in between.

From the mountains to the city, Paradox is brewing high-quality beer that can keep up.

As the brewery geared up to celebrate its 10th anniversary, the team wanted a new look to welcome the next chapter. The goal was to



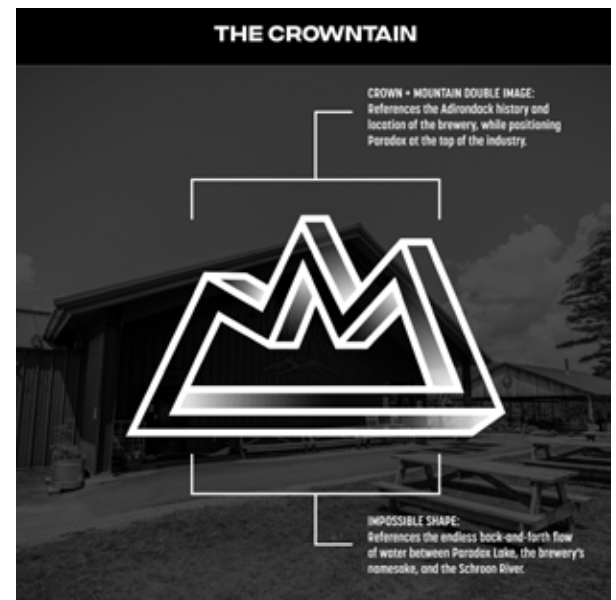
part with the ADK aesthetic and introduce a more universal look for national distribution and beyond.

The previous Paradox mark and message were often confused with other brewers in the region, and their draft and package sales were impacted—leaving them with a need to stand out on crowded shelves in an entirely new way. The existing brand identity, built around the NYSDEC brown-and-yellow signage color palette, resonated with locals but failed to connect with consumers in the downstate and Mid-Atlantic markets.

After investing in a new brewery and tasting room, it was time to try a fresh approach to marketing: a strategy to create demand and present the product with an updated shelf presence, brand language, and design overhaul.

“Our vibe needed to change a little bit. Now that the market is getting a little tougher, we really put a lot of thought into what customers we want to target and need to target for the longevity of the brewery...Some of the things that aren't changing are the way we produce beer.”

— Devon Hamilton, Director of Operations



## The Crowntain

In response, our design team created the “crowntain,” a nod to the mountains and the history of place, but with a modern spin—the crown as a sign of quality ingredients and incredible beer. The “impossible shape” references namesake Paradox Lake and its endless back-and-forth flow with nearby Schroon River.

While a departure from the trail marker logo that put them on the map, Paradox's new brand upholds its roots and preps it for new adventures. As the saying goes, “in a time of rapid change, standing still is the most dangerous course of action.” Paradox is forging ahead with a bold new look sure to win over even the toughest internet critics. [See Video Here](#)








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# LOCAL BEER LOVERS REACT TO PRICE CHOPPER & MARKET 32 FALL BEER NEWS

With the cool and beautiful autumn months now upon us, regional craft beer lovers are looking forward to more than just football, foliage, and Halloween parties. They're also looking forward to indulging in the vast array of beer styles that become available each fall.

And, while Price Chopper & Market 32 has been long known to have all a superior meat department, fresh, locally-grown produce, and all of your football party fixin' needs, they are also now well known for having a wide variety of your favorite local, regional, and national beer brands.

Whether you are into classic American Light Lagers, such as Miller Lite, Bud Light, or Coors Light, or into the latest, hard-to-get local craft brew, and everything in between, Price Chopper & Market 32 has a selection for you.

Since the early/mid 2010's Price Chopper has stepped up big time in the beer game as they greatly shifted the dynamics of their store layouts, added more space for beer, and fully embraced national, regional, and local craft beer. At the time, they expanded many of their beer departments to include a "Pick 6" section, which allows consumers an opportunity to piece together their own mixed 6-packs, in turn allowing them to explore more local beer options. They also began offering local beer options on draft through their Growler Station departments that are featured at a handful of stores.

As for fall seasonal beer styles at Price Chopper & Market 32, they've got them all covered. You'll find the latest Oktoberfest style beer from nearly a dozen different brands. Pumpkin beers and other styles such as Maple Porter, Harvest Ale, Brown Ale and Marzen lagers are plentiful.

Look for offerings from the national craft darlings such as Samuel Adams Oktoberfest, Sierra Nevada's new Oktoberfest Festbier, Founders All Day Chill Day, Leinenkugel's Oktoberfest. Of course, each of these brewery's flagship beers are also available.

While regional favorites from breweries such as Great Lakes Brewing Company, Brooklyn Brewery, Harpoon Brewery, Sloop Brewing, Fiddlehead, Saranac and many others line the shelves, Price Chopper & Market 32 is truly focused on promoting their local breweries.

***"We partner with more than a dozen local brewers in the Capital Region and in communities throughout Upstate New York, each with their own awesome offerings of brewed-close-to-home creations,"*** explains Tyler Blance from the corporate marketing team, "We are always looking for the next best craft brew, and our selection is always evolving. This autumn, look for a wide array of great beer from local players such as Druthers Brewing's The Dare Strawberry Gose, Brown's Brewing Company's Nigel NEIPA, Common Root's Good Fortune IPA, Frog Alley Brewing's NY Lager, and many, many more!"

"Representing and supporting local farmers, artisans and producers is important to us," Blance continues. "We're proud to work with a many of craft breweries in our local areas, to bring our shoppers the region's best brews. Whether you want to pair your classic autumn chicken pot pie with the perfect wine or beer, try




something new or stock up, you'll find it here. Explore our ample selection of fine vintages and all the lagers, ales and ciders on your wish list."

Of course, aside from your favorite local breweries, you'll also see the leading imported brews as well as hard ciders, flavored malt beverages, hard seltzers, and non-alcoholic beer. There is literally something for everyone.

So, whether you're hosting a football gathering, an Oktoberfest party, or just firing up barbeque this fall, find a Price Chopper or Market 32 on your adventure route and grab your beer, ciders, snacks and everything else you'll need. Check out their Beer Finder to find the location nearest you. Or save time this season by ordering local craft beer online for pickup or delivery at [shop.pricechopper.com](http://shop.pricechopper.com)







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# OKTOBERFEST...SHOULDN'T IT BE "SEPTEMBERFEST"

By Erik Budrakey

When it comes to our treasured beer drinking holidays, Oktoberfest is a favorite. But it struck me a few years ago, as I was enjoying a liter of Spaten Lager at Wolff's Biergarten's annual Oktoberfest party in Albany, that I really didn't know what we were celebrating. I knew that we were celebrating something, and I knew that we were pretty good at it....I just didn't know WHAT it was that we were celebrating.

You've probably noticed the selections in the stores and beer bars shifting over the past couple of weeks from light, crisp, sometimes fruity Summer Seasonal Brews to a multitude of Oktoberfest offerings. Well, that's because Oktoberfest is right around the corner! But what is this Oktoberfest?? Why is it celebrated? And should I spell it with a "c" or a "k"? Let's dive in shall we?

Basically, on October 17, 1810, the Crown Prince of Bavaria was married to a Princess (never mind their names, not important for this drill) and all of the citizens of Munich were invited to attend the weeklong festival to celebrate. They were held in a field in front of the Munich city gates. That same field, known to the locals as the "Weis'n," is where the festival is still held every year. As the Prince required, only beer brewed under the German Purity Law called "Reinheitsgebot" (can only be produced with barley, hops, water,) and only beer brewed within the Munich city limits may be served at the festival. Technically, only these beers should have Oktoberfest spelled with a "k." Other beers of this style, typically a Marzen Style Lager, should spell Oktoberfest with a "c." (Although many American craft breweries spell it with a "k," and I really don't hear any complaining)

To make a 200+ year old story short, Oktoberfest became an annual tradition and the entire city of Munich rallies around it. Eventually they prolonged the festival and moved it ahead to September to take advantage of better weather conditions. Today, the festival lasts for 16 days with the last day always falling on the first Sunday in October. Tourists flock from all over the planet to attend, dressing in Lederhosen and Dirndls, drinking great German beer, and basically "getting' their German on" for a hell of a party.

I have had the luxury of attending the festival 2 times over the past few years and I can tell you....if you have to spend the rest of your life trying to get there...GET THERE! It will be an experience that you will never forget. In the meantime, be sure to check out this issue's Calendar of Events for the schedule of upcoming local festivals....so you can get your German on!

## 2022 MUNICH OKTOBERFEST BY THE NUMBERS

- 5.7 million visitors
- 5.6 million liters of beer is consumed
- Food Consumed:
  - Oxen – 124
  - Calves – 29
  - Roast chicken – 509,420
  - pork sausage – 122,658
  - knuckles of pork – 80,259
- Festival stewards took back 112,551 stolen beer mugs from souvenir hunters
- 3,500 Lost & Found items, including 930 IDs, 380 items of clothing, 570 wallets, 630 bank cards, 420 smartphones and cell phones, 180 keys, 150 pairs of glasses, 70 bags, backpacks and pouches, 80 umbrellas, and 70 pieces of jewelry.
- Some of the most unusual items found were a crime novel, some bathing slippers, and a set of dentures.





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## ADIRONDACK PUB & BREWING FALL EVENTS – LAKE GEORGE, NY -

Adirondack is looking forward to welcoming beer lovers to their fall events. The brewery tells us, "Lake George Oktoberfest" is Columbus Day Weekend, Hours: Fri 10/6 5p-10p, Sat 10/7 12p-10p & Sun 10/8/23 12p-5p, Shepard Park and Canada St in front of Shepard Park between Amherst and Montcalm. The following weekend will be 'Adirondack Oktoberfest - Charity Street Party'. The party will be on Saturday, October 14th from 1pm-5pm. Here at the Pub, 33 Canada St, Lake George. Portion of ticket proceeds benefit Big Brothers Big Sisters of the Southern Adirondacks. Tickets are \$55 in advance, \$60 the day of the event. A link to purchase tickets can be found on our social media. Lastly, our annual Pumpkin Chunkin event will be Saturday, November 4th from 1pm-5pm. The event will be held at the Event Field behind 1 Canada Street, Lake George.

## EMPORIUM FARM BREWERY LATEST OFFERINGS - RENSSELAER, NY -

Emporium Farm Brewery has two new summer beers. Russell's 1911 Light Ale is based on a historical British recipe from 1911. It's straw colored, light in body and balanced with just enough fuggles hops, a great thirst quencher.

Another seasonal summer beer is our Belgian lime Wit, which uses lime, lemon grass and coriander for a refreshing experience. We're planning a historic Porter from 1886 for the fall and have a small test batch for tasting and feedback. Emporium also offers some new additions to its offerings. First is four varieties of Nine Pin Cider, Pink Lemonade, Ginger, and a limited amount of their seasonal Sangria Cider in 12 ounce cans. Also new are Albany Distilling Co.'s 5% abv vodka cocktails. These also come in 12 ounce cans: Raspberry Lime, Black Cherry, Strawberry Smash, Knickerbocker (green and black teas) and Wolf Bite, blueberry lemonade. Emporium Farm Brewery is offering Beer Judge Classes taught by George DiPiro, Master Judge and original head brewer at the Albany Pump Station. Classes will run for 8 weeks with one hour for each class. The class will cover all aspects of brewing and judging beer, water chemistry, malt, hops, yeast, of course, but also evaluation of beer, including off flavors. We will provide numerous samples of beer for evaluations every week. Be ready for homework too, more beer evaluation. These classes prepare you to take the test to become a certified judge. Call 528 283-7094

## UPPER DEPOT BREWING TO HOST 80'S NIGHT AND OKTOBERFEST BLOCKPARTY - HUDSON, NY -

Co-founder, Monty Bopp tells TBM, "We'll be hosting an 80s night party at Upper Depot with live music from The Squids!! The party

starts at 6pm on September 9th at the brewery. We encourage everyone to show up in their dopest 80's garb. We'll award the best 80s outfit wins a gift card! Then, we're hosting the first Hudson Oktoberfest here at Upper Depot Brewing Co. on October 7th from 2-6pm. We'll be closing down state street in front of our brewery and will also have Hudson Brewing Co., Return Brewing, Union Street Brewing Co., and Old Klaverack Brewery in attendance. We'll also have live music, food trucks, and contests throughout the event. This will be a ticketed event for 21+, with free admission for under 21 and designated drivers."

## MEAN MAX BREW WORKS OPENS TROY TAPROOM - TROY, NY -

Mean Max Brew Works (MMBW) opened a second taproom in Troy, NY on July 21, 2023, and celebrated their grand opening from August 17-20, 2023. MMBW's flagship brewery and taproom is in Glens Falls, NY. This means that Mean Max Brewery

is ready for you to come on down to their new location at 251 River Street in Troy. The brewery features its fresh brewed beer along with wine from Adirondack winery, and spirits from local distilleries. The taproom does not have its own kitchen, however they do offer a variety of snacks, or guests are welcome to bring in food from other local restaurants. Similar to its location in Glens Falls - the Troy location will host trivia nights, have live music, and special events. Weekly on Wednesdays they host Taproom Trivia at 7pm at either taproom location (listed above). Weekly on Saturdays during Troy Farmers Markets - MMBW Troy taproom opens at 10am and offers drink specials. The Troy spot will be open Wednesday's through Sunday's. Editors note: Welcome to Troy!

## HELDERBERG MOUNTAIN BREWERY FALL SEASON IS HERE - EAST BERNE, NY -

Brewery co-owner Mike Wenzel explains, "Our 2023 fall season is here already. The hill towns of western Albany County are a great destination during the autumn leaf season with

spectacular colors, warm afternoons, and crisp evenings! Whether you are driving around leaf peeping, visiting Thacher State Park, or hiking in our many scenic local parks, you can make our Tap Room a stop on your itinerary! We are open Wednesday 5 - 7 PM, Friday 5 - 8 PM, and Saturday 3 - 8 PM. Swing by and enjoy all that our neck of the woods has to offer! On the beer front, we have our Wendelstein Oktoberfest on tap and ready to enjoy! Guaranteed to put you in the festive fall state of mind. We also just introduced our newest 100% NY malt and 80% NY hopped IPA called Binn's Grove IPA! This American IPA has a nice citrusy bitterness with juicy melon and fruit notes in the nose and finish. Our 78% NY malt and hopped Wagner's Vienna Lager is in the fermenter as well as a nice crisp Gristmill Lager made from 100% local malt and hops! Look for them in late October. We have a total of 12 beers on tap which range from blonde ale, amber ale, Irish red ale,

brown ale, For Paws Porter™, and oatmeal stout to name a few. We carry NY crafted wines and ciders so there is something for everyone. We offer 32 oz. crowler can fills to go and offer growler fills of your personal 32 oz. or 64 oz. glass growlers. We are a family and pet friendly venue, only 10 minutes from Thacher State Park. After a day of hiking, biking, and taking in the beauty at one of our local state parks, swing by our place to complete your day!"

## UPCOMING ACTION AT ACTIVE INGREDIENT - MALTA, NY -

Co-owner, Nathan Rogers tells True Brew, "Our helles lager "Through the Prism" is out on tap on September 1st in our efforts to begin our countdown to our 3rd Annual Oktoberfest, where we will be releasing our festbier "Theory of Festivity". Oktoberfest will be held at our brewery on September 30th. Tickets are now available on EventBrite.

Keep your eyes peeled to our social media for updates. Events include all German food and beer, axe throwing, pictures in costumes, cornhole, stein hoisting competition, stein chugging competition. Also in the taproom, we have a new seltzer called "Standard Solution" which is now on draft. 4.3% and completely crushable. It can be enjoyed solo or with a multitude of flavor syrups/extracts. New beer release, Chaos Variable #3, is the latest iteration of our experimental NEIPA session line. It should be out sometime in early October, as well as our coveted pumpkin ale, "pumpkin pi". Looking for a laugh? Come see us on November 4th when we will be hosting a comedy show through Cricket Comedy in our taproom from 8:30-10pm. The show features comics Steve Bickel, Shana Harton, and Eddie Gallagher. Tickets available @ cricketcomedy.com! Also, we will be adding ambiance and warmth to our patio this winter by putting in a Solostove smokeless firepit and adirondack chairs! Lastly, We will be hosting the tasting/demonstration portion of the Cicerone training program at our taproom on Tuesday, November 28th at 10am. Sign up online at cicerone.org if interested.

## REIFENBERG BREWING TO HOST OKTOBERFEST CELEBRATION - VALATIE, NY -

Owner Michael Rivenberg tells TBM, "Our Oktoberfest is scheduled for Saturday, September 16th. Our famous Oktfestivus Marzen style beer will be on tap and a 10 piece brass band will be performing on Main Street across the street from our brewery. There will be delicious bratwurst and sauerkraut wood fired pizzas and soft pretzels with homemade beer cheese using our beer. Our friends from Old Klaverack Brewery and other vendors will be on the street. Festivities start at 11:00."

## COMMON ROOTS BREWING UPCOMING EVENTS - SOUTH GLENS FALLS, NY -

Common Roots' Jess Mead lays out their upcoming events. "On Friday, September 1st at 5pm we'll host Scoops, Floats & Brews- Adirondack Creamery popup at the Common Roots Taproom for local ice cream and specialty Beer Floats. On Sunday, September 10th from 1pm-4pm it's Baked Goods & Beers - Simpatico popup at the Common Roots Taproom for home-made cookies, brownies, scones, pop-tarts and more. Then, starting Friday September 29th we'll host Fritzi Feast - Our "Fritzi" Oktoberfest beer will be flowing and the kitchen will be serving up Bavarian-inspired specials for a weekend-long celebration at the Common Roots Taproom. Lastly, on Sunday, October 1st its our Beat the Brewers event - Disc Golf Challenge hosted by Common Roots Brewing Company at the Crandall Park disc golf course. Check out commonrootsbrewing.com/beat-the-brewers/ for more info.

## OLD KLAVERACK BREWING UNVEILS HIGHLY ANTICIPATED OKTOBERFEST LAGER - HUDSON, NY -

Old Klaverack Brewing, name synonymous with quality, innovation, and community engagement in the brewing industry, thrilled to announce the release of its newest masterpiece: the Oktoberfest Lager. Renowned for its diverse range of meticulously handcrafted beers, Old Klaverack Brewing has once again raised the bar by capturing the essence of tradition while embracing innovation. Nestled in the heart of the Hudson Valley, Old Klaverack Brewing has garnered a well deserved reputation as a trailblazing pioneer in the craft beer scene. From its hopforward IPAs that awaken the palate to its barrel-aged stouts that tantalize the senses, the brewery's commitment to pushing boundaries has captivated beer enthusiasts throughout the region. Old Klaverack Brewing's dedication to excellence has been recognized with accolades such as the prestigious "Matthew Vassar Cup" and multiple Gold and Silver medals in their already impressive repertoire. These achievements not only reflect the brewery's unwavering commitment to producing exceptional brews but also solidify its position as an industry leader. The unveiling of the Oktoberfest Lager marks a significant milestone for Old Klaverack Brewing, as it pays homage to the rich brewing traditions of Oktoberfest while infusing a touch of contemporary craftsmanship. This limited-edition lager boasts a harmonious blend of time-honored techniques and innovative brewing practices, resulting in a beer that captures the spirit of celebration and camaraderie. "We are excited to introduce our Oktoberfest Lager to beer enthusiasts who share our passion for both tradition and innovation," said Erik Bell, Brewmaster at Old Klaverack Brewing. "This beer is a testament to our dedication to delivering an authentic and memorable experience with every sip."





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## GENESEE RELEASES FALL BEERS IN LATE SUMMER AND ENCOURAGES BEER DRINKERS TO TAKE A STAND - ROCHESTER, N.Y.

Ready or not, here they come! Genesee is bringing on the fall vibes early this year with the return of two Specialty beers: Oktoberfest and Cran

Orange Kellerbier! Both beers will be on retail shelves next week. “There has been an ongoing debate for years about when we should release our fall beers,” said Tiffany Benning, brand manager for Genesee. “So, we decided that it’s time to let the fans have the floor. We want to hear if people are ready or not!” Fans can message Genesee directly on Twitter, Facebook or Instagram @geneseebrewery or use #gennyfallrant to weigh in on this debate. Let it fly or give the brand props! All rants, good or bad, are welcome here. Some rants might even be featured on Genesee’s social channels. “As soon as we get that first cool day, I know Genny drinkers will be eager to reach for a can of Oktoberfest or Cran Orange Kellerbier,” said Benning. “I also know that some fans aren’t above cracking one of these when it’s 80-degrees outside. Who are we to judge? Either way, it’s the perfect way to get excited for fall!” Oktoberfest purest or Cran Orange Kellerbier enthusiast? Both beers deliver big autumnal flavors. Oktoberfest: Genesee Oktoberfest is a recipe inspired by centuries of brewing and Genesee’s proud German heritage. Oktoberfest is a deep-golden lager, big on malt flavor and complimented by subtle herbal notes of noble hops. Cran Orange Kellerbier: Kellerbier literally means “cellar beer” because it referred to any beer being aged under the brewery and served straight from the lagering vessel. First introduced in 2021, Genesee Cran Orange Kellerbier is brewed with both Genesee’s German heritage and the beer’s history in mind, but with a modern twist: the addition of natural cranberry and orange flavors. The result is a bright, refreshing lager with a perfect addition of cranberry and orange flavors to complement a light malt body.

## SAMUEL ADAMS CELEBRATES 15 YEARS OF BREWING THE AMERICAN DREAM AND \$100 MILLION IN SMALL BUSINESS FUNDING - BOSTON, MA

As Brewing the American Dream celebrates 15 years supporting small food and beverage businesses across the U.S., Samuel Adams today announces that its priority philanthropy program has surpassed \$100 million of funding. This milestone commemorates the program’s dedication to uplifting devoted craftspeople everywhere in partnership with nonprofit lenders like Accion Opportunity Fund. Established in 2008, Brewing the American Dream was born out of the same passion that led Sam Adams founder and brewer, Jim Koch, to start the craft beer revolution. Koch recognized that despite being the heartbeat of our country, food and beverage entrepreneurs are often underrepresented and underfunded. He set out to support them with valuable resources and much-needed access to capital. 15 years later, Brewing the American Dream celebrates \$100 million in loan funding to more



than 4,200 small business owners, with coaching and mentorship provided to 14,000 entrepreneurs who have created or retained more than 11,000 local jobs nationwide. Moreover, identifying the unique barriers they face, Brewing the American Dream has proudly championed a network of businesses that are 76% BIPOC-owned and 63% female-owned. “There could not be a better way to celebrate our 15th year than with this incredible milestone. How time flies when you are doing what you love and get to help others do the same,” said Jennifer Glanville Love, Director of Partnerships & Collaborations at Boston Beer Company. “We are immensely grateful to have supported so many deeply impassioned entrepreneurs who fearlessly chase their dreams each day—and that’s really what \$100 million represents for us, more dreams realized.” Amidst the current economic landscape, access to affordable capital is critical for aspiring food & beverage entrepreneurs. Yet, the program’s impact stretches well beyond funding. It boasts a dynamic breadth of initiatives that offer business advice and discipline-specific education to equip participants with the knowledge and skills to run a healthy, growing enterprise. Brewing the American Dream’s unique program roster retains year-round efforts like Speed Coaching and Pitch Room Competitions, the latter of which has awarded a total of \$500,000 to finalists in various markets across the country. Another program staple, the Brewing & Business Experienceship, is now in its 12th year of selecting one lucky craft brewer to work side-by-side with experts at the Samuel Adams Boston Brewery. Showing no signs of slowing down, the program saw a 25% increase in coaching and event attendance in the last year alone. Through years of successfully executing signature programs and working hand-in-hand with entrepreneurs, Brewing the American has maintained a keen pulse on the evolving needs of today’s small business owner. This experienced insight and demand has led to recent program additions such as food styling and photography coaching in 2022 and an inaugural Bootcamp intensive that launched in May of this year. “Samuel Adams has been a steadfast supporter of small food and beverage businesses over the past 15 years,” said Luz Urrutia, CEO of Accion Opportunity Fund. “Working creatively alongside a variety of local non-profit partners over that time, they have expanded access not only to critical capital that these businesses need to grow, but also to valuable learning, networking, and promotional opportunities to support their success. We at Accion Opportunity Fund are grateful for their partnership and look forward to continued collaboration.” As the food & beverage community remains a powerful thread in the country’s DNA, Brewing the American Dream is committed to being an ever-evolving resource for the dreamers that make it stronger each day.

## FIRESTONE WALKER’S OAKTOBERFEST IS BACK - PASO ROBLES, CALIF.

Firestone Walker’s fall classic is back with the 2023 edition of Oaktobefest, an oak-inspired homage to the iconic “festbiers” that are synonymous with Munich’s legendary Oktoberfest celebration. The 2023 Oaktobefest Oak Aged Lager (5.2% ABV) begins rolling



out to all Firestone Walker markets this week in 6-pack (12-oz cans) and draft formats. The name “Oaktobefest” is a riff on Firestone Walker’s longtime commitment to brewing beer in oak barrels. “Oaktobefest is a beer that has stood the test of time,” said Brewmaster Matt Brynildson. “In fact, I believe that more and more craft drinkers are yearning for beers like Oaktobefest. There’s a certain nostalgia to the style—smooth, sessionable, flavorful and malt-forward. It’s the kind of beer that you naturally crave as summer turns to fall.” Oaktobefest has been a seasonal staple at Firestone Walker dating back to the inaugural release in 2007. The recipe has evolved over the years, but recent tweaks have taken the beer to new heights. A portion of the beer is lagered in French oak barrels inherited from one of Napa Valley’s top cult wineries. The barrels are stored at a temperature of 3°C for optimal lagering conditions. Meanwhile, the ingredients are decidedly German: Weyermann Vienna malt, Weyermann pilsner malt, noble German hops (Tradition and Spalter Select) and classic 34/70 Weihenstephan lager yeast. Oaktobefest’s light amber color foreshadows its toasty, biscuity flavor. The oak-barrel lagering allows for an even smoother texture, all while remaining true to the beer’s crisp malt profile and hints of noble hops. “Oaktobefest is rich in flavor but also light-bodied and easy to drink,” Brynildson said. “Which makes it enjoyable on warm and cool days alike.”

## ANCHOR BREWING TO CEASE OPERATIONS, LIQUIDATE BUSINESS - SAN FRANCISCO, CA

Anchor Brewing, the nation’s oldest craft brewery, has ceased operations and the business will be liquidated, the company’s public relations firm announced in July. The San Francisco craft brewery, which was acquired for \$85 million by Sapporo in August 2017, cited “a combination of challenging economic factors and declining sales since 2016.” Ultimately, the company said the economic pressure “made the business no longer sustainable.” Vine Pair reporter Dave Infante first reported the possibility of Anchor ceasing production or being sold Tuesday evening. Workers at Anchor were given 60 day’s notice today “with intent to provide transition support and separation packages in line with company practices and policies,” according to a press release. Production has ceased at the brewery, but packaging and distribution of remaining beer on hand will continue through the end of July. Anchor’s Public Taps taproom will temporarily remain open to sell through remaining inventory, including a small batch of 2023 Anchor Christmas Ale that was brewed prior to the decision to cancel the ale’s national release. “Repeated efforts” to sell the business fell short over the last year, per the release. A buyer could potentially emerge as part of the liquidation process. However, the company is entering a process in which an assignee will liquidate the business’ assets to pay off creditors as part of a California Assignment for the Benefit of Creditors, which is an alternative to filing Chapter 7 or 11 bankruptcy. “This was an extremely difficult decision that Anchor reached only after many months of careful



evaluation,” Anchor spokesperson Sam Singer said in the release issued Wednesday morning. “We recognize the importance and historic significance of Anchor to San Francisco and to the craft brewing industry, but the impacts of the pandemic, inflation, especially in San Francisco, and a highly competitive market left the company with no option but to make this sad decision to cease operations.” The news follows Anchor pulling back its national distribution to just California and cutting production of Christmas Ale, the 49th release of the seasonal offering. Those cost cutting measures were part of what the company termed “final attempts . . . to evaluate all possible outcomes” but “expenses simply continued to outstrip revenues, leaving the company with no other viable choice.” Production under Sapporo’s leadership declined in every other year with the exception of 2021, when volume increased +45%, to 72,500 barrels, its highest point since the 89,612 barrels produced in 2018, according to the Brewers Association’s New Brewer Magazine. In 2022, Anchor’s volume declined -10% in 2022, to 65,000 barrels. Craft Beer insiders publication, Brewbound, had previously reported that Anchor employees were uncertain about their fate since parent company Sapporo reached a deal to acquire Stone Brewing in June 2022, citing a “lack of transparency” in Sapporo’s plans with Stone and how it affects Anchor.” Union negotiations were delayed at Anchor earlier this year, although a second contract has been ratified. Anchor was established in 1896, making it the nation’s first craft brewery. The brand received a revival in 1965 under Fritz Maytag’s ownership and Steam Beer was established as an iconic craft brand.

## TRÖEGS HOP CYCLONE DELIVERS HOP WAVES OF EPIC PROPORTIONS - HERSHEY, PA

Tröegs Independent Brewing announces the release of its once-a-year hazy double IPA, Hop Cyclone. Hop Cyclone’s haze starts with a grain bill of pilsner malt, Vienna malt, and wheat, which helps prop up hop oils that would normally fall out during fermentation. The hop combination of Citra, Sabro, Simcoe, and Sultana delivers notes of ripe pineapple, soft citrus, and juicy peach, while London 3 yeast ferments this big double IPA and bolsters its tropical notes. Hop Cyclone takes its name from a dry-hopping system the Hershey, PA-based brewery has employed for a decade. This custom piece of brewing equipment vigorously circulates hops through the fermenter to ensure the hop oils hit every last drop of beer. The art for Hop Cyclone was designed by Art of Tröegs alum Devin Watson. “For the Hop Cyclone label, I imagined these groovy 60’s hop graphics and seeing them swirl all around the can,” said Watson. Weighing in at 9% ABV, Hop Cyclone Hazy Double IPA is available on draft and in 16oz cans everywhere Tröegs beer is sold.







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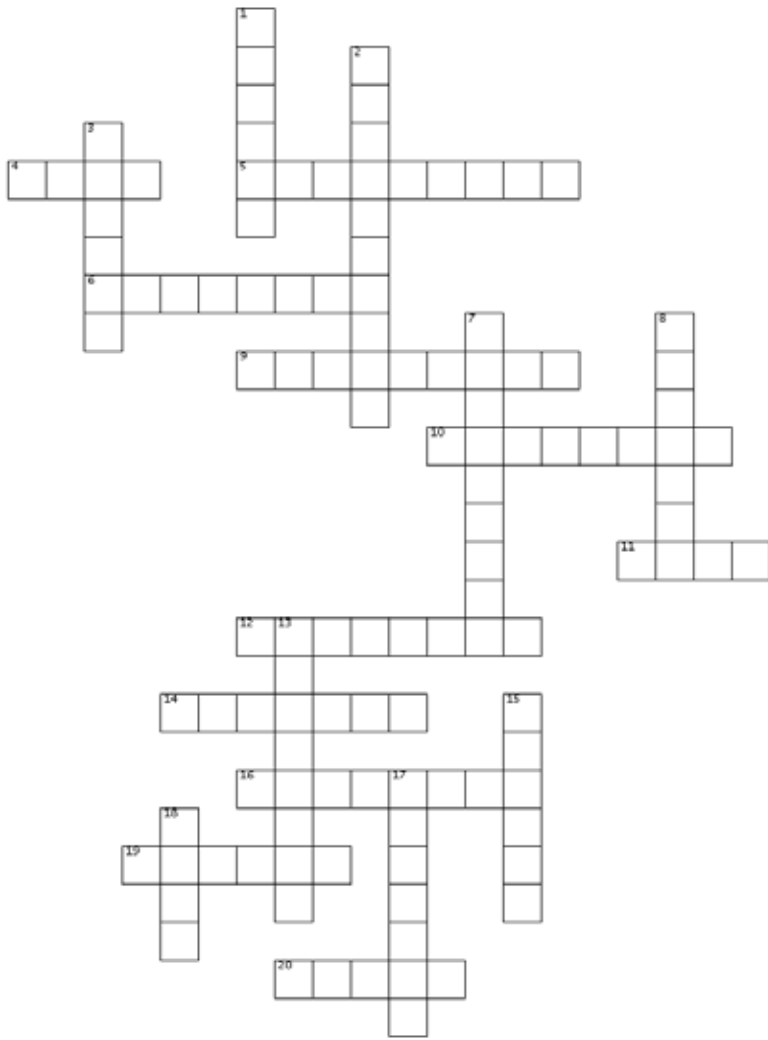
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Now serving pizza



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ALBANY

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ACROSS

- 4. TOM BRADY
- 5. SIX POINT SCORE
- 6. PARTY IN THE PARKING LOT
- 9. FAKE GRASS
- 10. GOES LONG FOR THE CATCH
- 11. BEST SERVED COLD
- 12. SPIKED AFTER TOUCHDOWN
- 14. BILLS COUNTRY
- 16. PLAY-IN GAMES
- 19. PROTECT YOUR HEAD
- 20. SCREAMING FROM THE SIDELINES

DOWN

- 1. NY BIG BLUE
- 2. DEFENDING CHAMPS
- 3. DEFENDER OR 2 POINTS
- 7. CHAMPIONSHIP GAME
- 8. BLIND AS A BAT
- 13. JUMPED TOO QUICK
- 15. ALL \_\_\_\_\_ TEAM
- 17. UNSPORTSMANLIKE ACTIVITY
- 18. SUCKY NJ TEAM

Answers are in word search



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WHITE**

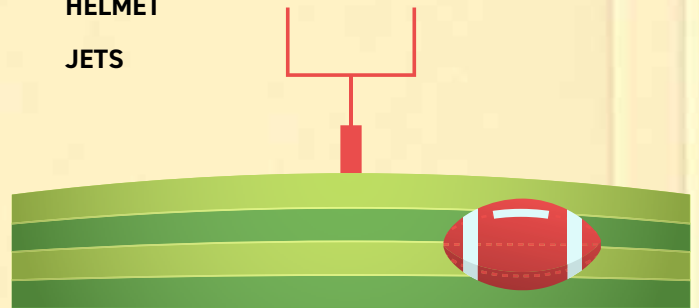
**CITRUS, ZESTY, SESSIONABLE**





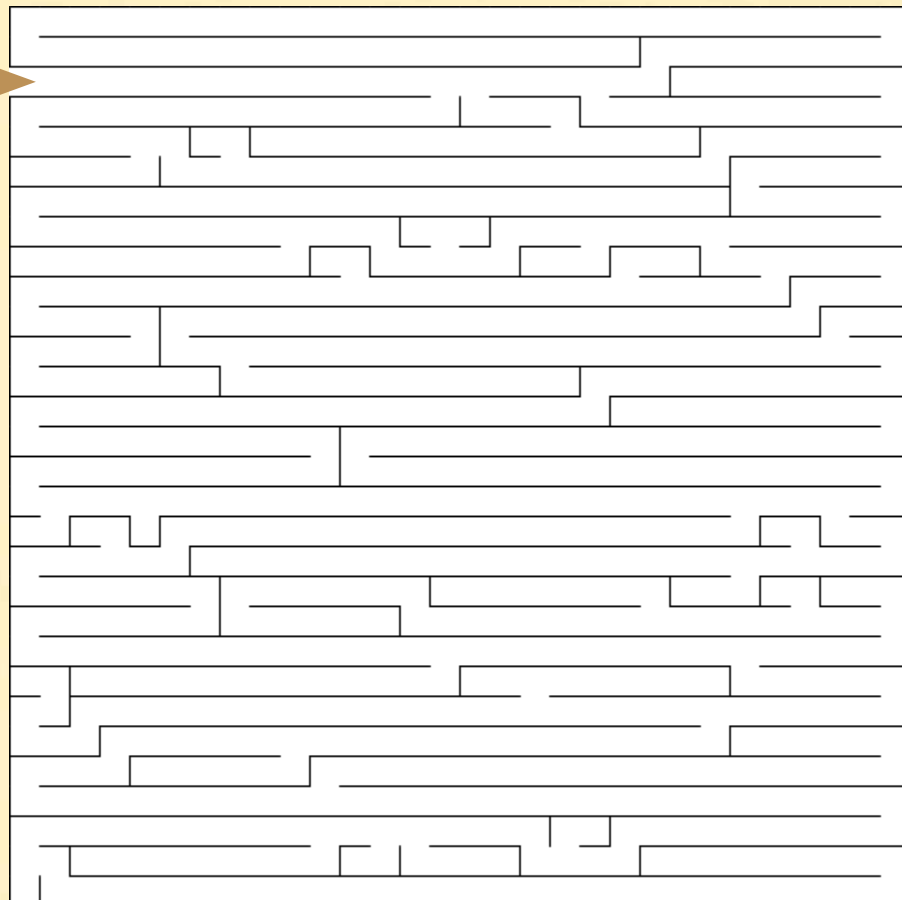
L W O B R E P U S O V Y G S T G N Y N B M G M P F  
 Y K V F U F J F L L P S Z I A S W G D W Q C U W F  
 C I K B R G B O M A N H H D C V O P Y R T D J S U  
 R F C Q G U Y K H F A I X T C U D N O C Z W J E U  
 O I S W D T T H M F O I X T U W H Z S P A G M J U  
 C P L T E R H O Z U K H Y L C P C W Q M G X B O O  
 L E D F E S E F R B F A V M F N U R Y B T R Y I D  
 J L A J N J L D V T P X M W M R O E J D J Y O X J  
 K S A R K I M O L O S M S I O N T C Q S Z Z O A E  
 L K E B B E E E O W S A B C M I U E D L J T J I E  
 J E K Y T C T R P Z J B I B L V M I J L E S E M T  
 B N P Y Z O R M O Q U F P A O E F V C D R Q J R N  
 W E M Y F X O F H I F P I J O R M E M A D D E N T  
 S I W X U L F F H Q A W H A E O D R Z F U D S C W  
 Q Y L H S S Y C N V A P B K P C S Z C J E N A X P  
 U Z R D I F Q B I H Q B W C V R O C M V T G P O A  
 P H E D C E S Q F Z I H H Y E Q O T P L A F J F G  
 T Z E K D A C Z Q Y K E S E C R G J D P G U S W L  
 Z S H S H T R W U F K R N Q A J J N B U L D U A D  
 U T V I T R L D L H X A L P G Q P B I D I M R F B  
 E I L G I G B U M J C K I M E W O S C L A O U E F  
 J E O U W R R L D C C Y D O Z O M L G O T G G H I  
 V A S T N A I G U T W Y V R E F E R E E A X H Z N  
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- ASTROTURF
- MADDEN
- BEER
- OFFSIDES
- BUCCANEERS
- RECEIVER
- BUFFALO
- REFEREE
- COACH
- SAFETY
- CONDUCT
- SUPERBOWL
- FOOTBALL
- TAILGATE
- GIANTS
- TOUCHDOWN
- GOAT
- WILDCARD
- HELMET
- JETS



Find the word in the puzzle. Words can go in any direction. Words can share letters as they cross over each other.

Help the Running Back find the End Zone





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