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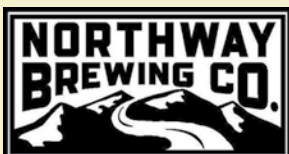
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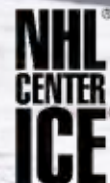


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Published by

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Printed locally and sustainably by
Times Union Press, Albany NY

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Unified Beerworks Brewed With Passion

By Erik Budrakey

I was recently involved a barroom discussion where a bunch of industry folks were sitting around talking shop and about how many new breweries were popping up in the Capital Region. I recall someone stating that “just because a brewery is new, doesn’t necessarily mean that their beer is great”. The conversations turned towards defining what makes a beer great in the first place. Sure, it must taste good, but what makes a beer truly great? For me, the passion and story that goes into a beer is a huge contributor towards what makes a beer great, or not.

I also live by the credo that “a beer should only be judged by the occasion at which it is being drank.” Sure, I love a big, juicy double IPA...when I’m eating tacos. But when I’m on the beach with the family, that might just be the worst beer in the world. Perhaps at that moment, playing frisbee next to the ocean in the heat of the summer, perhaps the best beer in the world might just be...Modello Especial. I love a big Russian Imperial Stout...when I’m next to the fireplace. But when I’m third row at a rock concert, banging my head and throwing horns to the air, perhaps at that moment, that stout might just be the worst beer in the world. Maybe, just maybe, Pabst Blue Ribbon might be the best beer in the world, at that moment. Either way, it’s all subject to opinion anyway.

Back to the conversation with my beer nerd friends, that same someone stated, “You know who is new and turning out some pretty good beers? Unified Beerworks up in Malta.” Naturally, I felt compelled to get their story. So, I arranged an early December meeting at the

brewery with the owners to get the scoop. And while I was there, I may have had the best beer in the world, for me, at that moment.



A SHORT DRIVE TO THE BREWERY

I pull up to their Malta location, which you really need to be looking for if you want to find it. **It’s tucked into a sort of industrial park that sits just off route 9 (between exits 11-12 on the Northway). It’s behind Minogues Beverages’ Malta location. So, if you plan your trip to the brewery carefully, you can hit Minogues as well and make it a righteous beer run.** Anyway, look for building number 7 and a small sign over an unsuspecting door that reads “Unified Beerworks”.

I am greeted with an enthusiastic smile by Co-Founder/Brewer Erika Anderson and we make our way over to one of the 9-10 tables that occupy the taproom. The space is grand. The

taproom bar cuts the large warehouse space in half while allowing for consumers to see past the bar and into the brewery itself. Their shiny brewing system fills the middle of the brew space while fermenting and aging tanks line the back and side walls. The taproom walls are lined with beautifully restored and stained wooden pallets. The lighting is soft, but the bright lights from the brewery illuminate much of the room. The bar is about 30 feet long and has seating for about a dozen patrons. You’ll find six of Unified’s tasty beers on tap with a friendly, educated staff behind the bar to pour you one (or four).

As Erika signals her husband and Co-Founder/Brewer Jeff to come join us, she offers me a beer. I start with a “Pretty Little Thing” pale ale. It’s a tasty New England rendition featuring Simcoe hops. The scent of fresh cut grass and honeydew melon hit my senses. I take a sip and am impressed by a pleasant, slightly sweet malt backbone that perfectly balances the hop character. At 5.8% ABV, it’s extremely drinkable. It’s good. Really good.

Soon, Jeff joins us, and I explain that I am “here to get your story and to tell it to the masses.” Jeff laughs and exclaims, “Well, we really don’t have much of a story yet. We are just getting started.” I counter, “No story? I’ll be the judge of that.” And with that, we dive in to what led them to open their own brewery.

“Tell me about your first experiences with beer, not just brewing, but was your earliest relationship with beer itself?” I ask.

Jeff notes that, “Growing up in rural Northwest New Jersey I was a bit of a hooligan

and Labatt Blue was the beer that we tended to drink. Still, even back then I gravitated towards more flavorful beers such as Bass Ale. If I was lucky enough to find it, I would drink brands like Pete's Wicked Ale and Guinness. My friends ribbed me about 'why would I pay \$4 for a beer when I could get a domestic beer for \$2.50 on tap?' The reason was that I liked flavor. I moved to Queensbury after I graduated high school. By then more flavorful imports were readily available, but the craft beer boom had not really caught on."

IT ALL STARTED WITH A HOMEBREW KIT

"So, when did you start actually brewing your own beer?" I ask. Erika - who was born in Troy, grew up in Castleton, and graduated from Holy Names before going on to study Computer Science at St. Rose -laughs and tells me, "It wasn't long ago at all! It was 2015 and by then we were both enjoying a lot of craft beer. Jeff had talked about brewing, but we had never tried it. For Christmas in 2015 I bought Jeff a Homebrew kit, complete with kettles and a burner." "She claims that



Co-Founder/Brewers Jeff and Erika Anderson

she bought it for me," Jeff chimes in with a smirk, "but we both know it was really for both of us, so that we could do something fun together" Erika shrugs and smiles, indicating that Jeff is probably right about that.

"The first beer we brewed was an extract Chinook IPA. It actually turned out pretty good." Jeff reveals. "We drank it and brewed one other batch of it before I decided that I wanted to brew all grain brews. About 50 batches later, we opened a brewery." "See!" I exclaim, "You do have a story!"

Erika confirms, "Once Jeff decided that he 'doesn't like kits', it allowed him to go off-script and make some really interesting beers. It took me a bit longer, mainly because I was working my day job so much. Jeff works in pharmaceuticals as a quality engineer, so his eye and palate for quality and consistency is sharp."

A flight of beer arrives at our table and I dive right in. The first one that I try is called "Come What May 2018 Crabapple Ginger". It's a 4.1% ABV Saison/Farmhouse Ale. This rendition tartly showcases crabapples and ginger. It is crisp and funky with notes of green apple and tropical fruit. "Mighty delicious!" I exclaim. "That's one of Erika's brews." Jeff announces. "Something that beer fans should know out there, is just how talented of a brewer she is. I am not the only brewer here. Usually when you come into our taproom, I will have 4 beers on tap and she will have 2. **Erika is super artistic and creative. Just take a taste of what she does with fruits and spices - It's magical! Dr. Seuss couldn't come up with some of the flavor combinations that she creates.**"

UNIFIED INDEED

It's at this point that I notice a charming chemistry between Erika and Jeff. As they tell their story, they sort of play off each other's words and comments. They smile at



each other a lot and you can see a real love between them that preexists their being business partners. And that love comes through in their beer as well as in the atmosphere that resonates in the taproom. Jeff jumps up and turns off the lights in the brewhouse. As the lights go down in the back, it really softens the glow in the taproom up front. I notice how beautifully the room is decorated for the holidays. It suddenly feels more festive. Could be that it is now past 6pm and the place has filled up around us, could be that I've nearly finished my flight. Guests stop by to chat with Erika and Jeff, most singing the praises of the beer that they just had. The interruptions certainly cause our conversations to be stunted but they are welcoming as I get to have a unique perspective on what consumers are saying about Unified Beerworks brews. Plus, it allows for me to start in on my last sample!

I turn to "All the Juicy Things." It is a well-balanced New England Style IPA, and at 6.8%ABV and 52 IBU's, it's a big one! "It's our flagship IPA!" Jeff explains as I take in notes of overripe pineapple and orange sorbet. "We use loads of our favorite hops from the Yakima valley." I notice that it has

a welcoming, unexpected smoothness to it and goes down way too easy. It's not a hop-bomb as I had expected. This beer has near perfect balance and, like the other beers that I've sampled at Unified so far, it's awesome.

"Tell me about the moment that you decided that you were going to open your own brewery." I prod. "It was in June of 2016," Erika notes, "We were at a mountain bike race in Lake Placid and we decided to take a trek up to Burlington, Vermont. We walked into Foam Brewery and that changed things for us."

Jeff continues, "Up to that point, most of the breweries that we had visited were either huge or had major backers. We didn't think that we could do that. Then, when we walked into Foam, it was the first time that I had seen a brewing concept that was not way over the top. The owner, Sam, looked exhausted but gave us a tour. What we saw was a totally manageable concept. **As we were leaving the brewery, we just sort of looked at each other and agreed, 'we can do this'!** At that point, it was on!"

We pause for a moment so that I can order a full pint of the Pretty Little Thing Pale Ale. It was the first beer I had when I came in and I was craving more. As our conversation rolls on, Erika and Jeff both take turns diving into their story. I learn all about them coming home from Foam and immediately putting numbers to a plan to open a brewery. Both immediately signed up for the Craft Beer Brewing class at Schenectady County Community College. It's a 12-16-week program where he honed his brewing skills and learned more of the ins-and-outs of operating a micro-brewery versus homebrewing. While there he also met and learned from brewers Rich Michaels (then with FX Matt Brewing) and Christian Ryan (Crossroads). After gaining his certification and learning key points from others, Jeff explains, "We were a definite go!"

By January of 2017 they were meeting with brewery consultants on the regular. "They would challenge us and ask us tough questions." Erika notes, "That experience certainly better prepared us for reality. We spent about 8 months learning, shaping our plan, tearing it apart and rebuilding it." Jeff cuts in with a laugh, "Yeah, and we spent about 8 months drinking our faces off – doing market research!" Erika rolls her eyes in agreement and continues, "Our first bank meetings were in August. We were told no twice but a 3rd bank meeting in November got us the verbal ok on the loan. We secured it in December."

"That's less than a year ago!" I exclaim, "The fact that we are drinking in your taproom right now is a major feat to pull off in that short amount of time!"



IT'S BEEN A CRAZY ADVENTURE

"Yes, it's been crazy and a great adventure." Erika continues, "We quickly sold our house and moved in with Erika's father while our new, much smaller, house was being build. We did this to save money and pay off debts. It seemed like forever, but after just a few months, we got our loan! We moved into our new house in December of 2017. We started construction of the brewery in April of 2018. We had our soft opening on October 5th and our grand opening on November 3rd!"

"Where did you come up with the name 'Unified Beerworks'", I ask.

Jeff dives in, "We were toying around with the name Good vs Evil. Kind of a theme playing off our two very distinct styles. But another brewery was using that in the name of one of their beers. We figured naming the actual brewery Good vs Evil would not be a problem, but it turns out copyright infringement is a delicate thing, especially in the beer world. Then, we thought about what we were actually doing together, and how unified we truly are as a couple and in the business. Hence, Unified Beerworks."



GETTING PERSONAL

At this point, we are about two hours into sitting down and sharing the Unified Beerworks story. We are pretty much done interviewing, but our conversations turn to other things non-beer related. We get to know each other more personally. Other guests/friends come and go from our table, laughing and sharing stories. I notice that there are no TVs in the taproom and very few guests have their phones out. The air is filled with laughter and people enjoying each other's company. Another hour later and I'm ordering another Pretty Little Thing. We're still talking, having fun. I note just how (expletive) good the beer is tasting. Damn good. I decide that Uber will be my friend tonight.

"Two more questions!", I declare, "I have to ask them now or I may forget. First, what are your expectations for 2019?"

"Just to keep riding the wave," Jeff comments, "but not too much. Instant success can be troubling and misleading. We'll let the consumers decide what is next for us. We'll keep making our beers and hope that consumers keep coming back while new ones keep coming in. That said, each batch of beer that we brew will be innovative. Consistently getting better. We'll learn as we grow."

"Last question: What would you like the Capital Region craft beer fans to know about Unified Beer Works"? I ask.

"We want them to know that we are a brewing team. We are not over here saying that we are the best," says Jeff, "we are just saying to come and check us out. You'll find a unique vibe and enjoy being social over a beer."

Well stated. I look around and realize that we are the only ones left in the building besides the bartender and two gentlemen that are finishing their beers at the bar. As Jeff and Erika get up and begin to shut the place down, I am left sitting with my beer, wrapping up my notes, and getting ready to jump in that uber. I have enough time to just sit back, smile, and enjoy the rest of my Pretty Little Thing Pale Ale. I ask the bartender for a growler of it to go. As I finish my pint off, I think to myself, "This beer, right now, might just be the best beer in the world."

Check out Unified Beerworks for yourself. Tell them True Brew Magazine sent you!

Cheers!





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STYLES OF THE SEASON



SWEET STOUT

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

ABV:
4.0-6.0%

IBU:
20-40



CLASSIC RAUCHBIER

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

ABV:
4.8-6.0%

IBU:
20-30



BELGIAN GOLDEN STRONG ALE

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

ABV:
7.5-10.5%

IBU:
22-35



DRY MEAD

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

ABV:
varies

IBU:
0



AMERICAN BARLEYWINE

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

ABV:
8.0-12%

IBU:
50-120



SCHWARZBIER (BLACK BEER)

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

ABV:
4.4-5.4%

IBU:
22-32

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Iron Heart—Canning the Revolution

By Korey David

When I call Joe Marston, he's on site for a job at a small brewery in Cape Cod. He tells me the name of the joint. I admit I'd never heard of them. "They're fairly new, but starting to get a lot of attention," he replies. That's kind of the norm. It's the nature of his business. Joe is the president of Iron Heart Canning Company. Iron Heart is a mobile canning business that travels the east coast packaging beer for breweries of all sizes. With the use of 43 mobile canning units spread out over 20 locations as far west as Ohio and straight down to Alabama, Iron Heart has established themselves as one of the largest, most reputable mobile canning companies in the country.

Top speed of the machine is 36 cans per minute.
We'll be packaging 300 cases today or 7200 cans.

Joe is too modest to say so but plain and simple, Iron Heart has helped to put some breweries on the craft beer map. Their current and former clients include prestigious brands like **Other Half, Finback, Threes, Trillium, Peekskill, Common Roots, and Suarez**, just to name a few. Those precious 16-ounce cans you camp out overnight for? There's a good chance Iron Heart was there only days beforehand. Rolling into town to get the job done, then heading on their way to the next stop. While the company has a carefree, Johnny Apple Seed kind of mystique to it, make no bones about it, it's strenuous work.

The reality is that brewing equipment, particularly packaging machines, can be very expensive and finicky. An in-house system can run upwards of \$150,000 for a reliable machine. However according to Joe, that doesn't cover the unseen costs. "By installing an in-house machine, you sacrifice things like speed and efficiency. This (packaging) is what we do. We're really good at it." Iron Heart works like a very specialized contractor that can be a great help and resource for brewers who might not know as much about running proper CIP (Clean-in-place) and minimizing oxygen pickup. "We're the staff. Yeah you pay us for the job but we're not salary. They would need to train a team in order to run their own machine. What's that cost? Wages, benefits, 401k. What's your retention rate?" The fact is that these are highly complicated pieces of machinery. You don't just pull them out of a box and plug it in like a microwave.

Mobile canning units are a true sign of the times. The fact that their services are so in demand speaks volumes regarding the shift in the



Mobile canning unit.

beer industry from the classic glass bottle to aluminum cans. "Most of the growth is coming from canning machines," according to Andrew Ferguson of Wild Goose Canning. The company based out of Boulder, CO manufactures both canning and bottling machines. Iron Heart is one of their largest customers. Wild Goose is seeing the change everywhere, including overseas. The European brewing industry has traditionally always done things...well...traditionally. "Three years ago, at SIBA BeerX in England I was almost laughed out of the room. This



Thousands of empty cans ready to be filled.

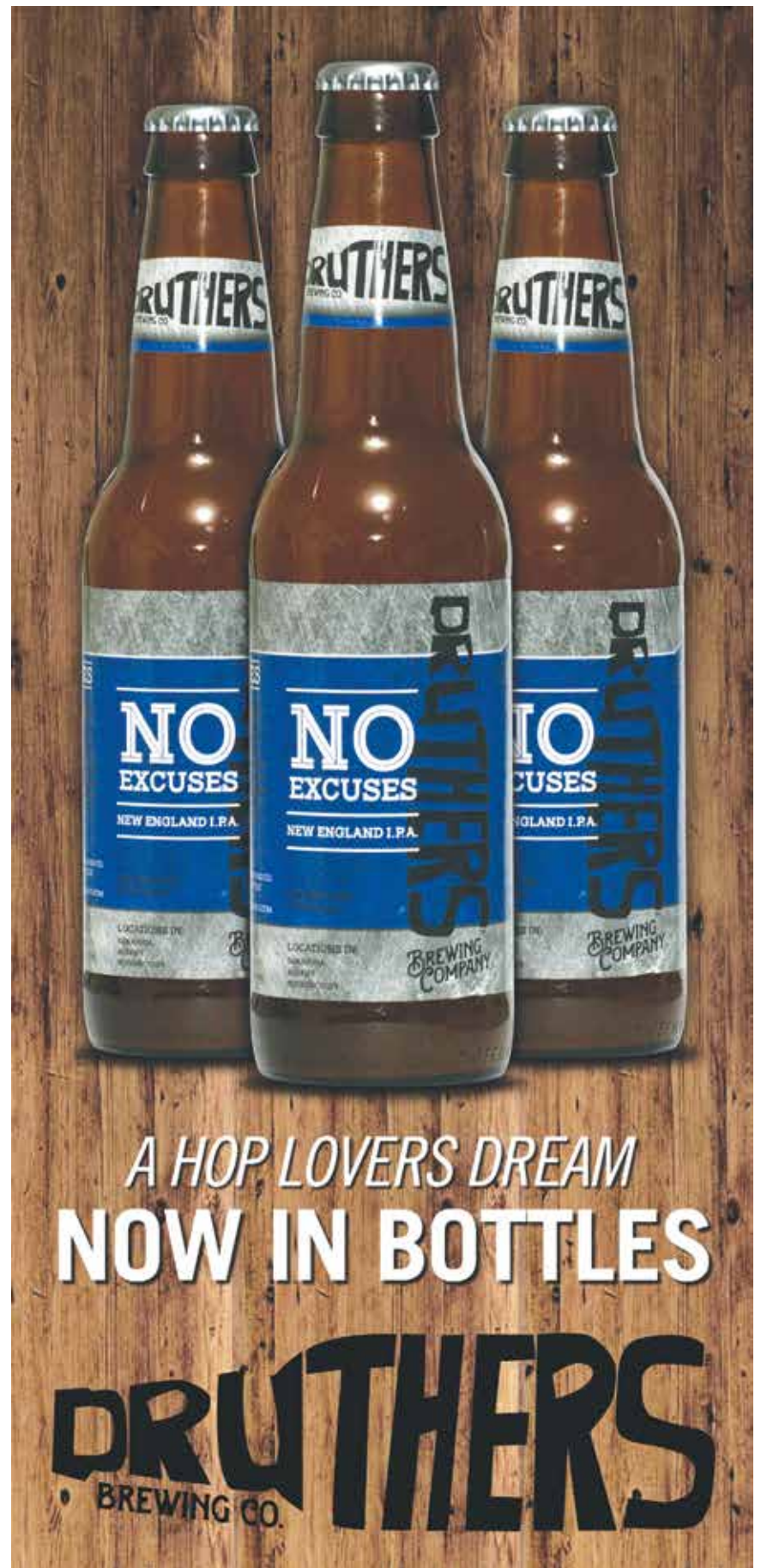


Cans twist in like a serpent.

past year 80% of our interest was in cans.” While their primary business is still stationary machines, the mobile business for Wild Goose is growing rapidly. “Most mobile companies will buy their second machine within a year in order to keep up with demand,” says Ferguson. “We released our Evolution series this past year at the Craft Brewers Conference. New five head fillers, as opposed to the standard four head, increases the filling speed of every mobile machine by 25%.” The efficiency of these machines makes them compelling to use as they continue to evolve and innovate.

Iron Heart and Wild Goose have a very close relationship. According to Ryan Calvert, Connecticut Regional Ops Lead for Iron Heart, they even help loyal customers like Trillium and Other Half with the install process when they eventually buy their own systems. “Even if we aren’t packaging the beer for (the brewery) anymore, we’ll typically send someone out to the site to help them with the install.” Based on a few stories he told me, you’d be amazed with what people try to do on their own. “We had one client schedule a job with us without revealing that they’d already purchased their own system. They were just waiting for it to arrive. That, in and of itself, isn’t a problem. What they didn’t tell us was that they planned on cancelling the appointment if their system arrived in time. So, they bailed on our appointment, tried to assemble the machine on their own, and wasted a ton of beer in the process because they weren’t properly trained.” Oops. **The truth is that packaging is a very complicated process. Being an excellent brewer doesn’t automatically make you a packaging guru.**

CONTINUED...





Cans are piled almost as high as the door!

The big takeaway from Joe and Andrew is a word that resonates throughout the beer industry. Quality. Whether it's the staff, the equipment, or the customer service, when your beer is on the line, you want the best team working for you. "Quality is so important," says Joe. "We've learned so much over a lot of jobs and repetition."

Joe and Ryan were nice enough to let me shadow one of their crews for a day on a job at Peekskill Brewery. The work starts early and goes all day.

7:00 am-The crew arrives. Set up takes about an hour. There are lots of moving parts. Pro tip: If you're the new guy or girl to the equation, bring bagels or donuts. I stopped at Beacon Bagel in Beacon, NY.

8:00 am-This job at Peekskill is a little more unorthodox than usual. They're running the system through the taproom front door and down a hall way. Ryan is training a new guy. New guy is booming with enthusiasm. It's the only job this three-man crew will do today. Crew is typically just two people. Ryan bounces between teams depending on need.

8:30 am-Calibrating temperatures, pressure, gravity in order to minimize dissolved oxygen. Very meticulous process that varies from job to job. Depends a lot on the specific beer they'll be packaging.

8:40 am-Ryan asks Amit Ram (Peekskill Head Brewer) what the canning date line should say. "Happy birthday Lisa." A tribute to one of Ram's favorite shows, The Simpsons.

8:45 am-Canning begins. Amit claps his hands loudly like he's



MARCH 2ND

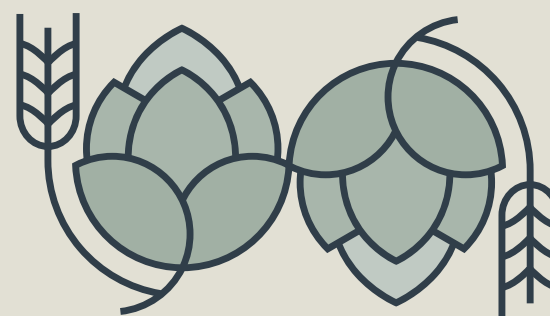
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walking out of the tunnel for a prime-time football game. Top speed of the machine is 36 cans per minute. We'll be packaging 300 cases today or 7200 cans.

9:00 am-*Bouncing Souls* is playing over the speakers. It's a tribute to the beer we're packaging for their 10-year anniversary, The Good The Bad The Argyle. I dig it. Packaging crew is outpacing canning crew. Must be the energy from the bagels they ate this morning! Once we're rolling it's not set it and forget it. Beer temperature changes as the fermenters are depleted so tinkering with the system is continuous.

9:15 am-We pull a beer off the line to taste. You know...for quality control. It's a delicious IPA. As fresh as it gets.

9:30 am-The guys talk about the Yankee game from the night before. Standard water cooler talk around a not so standard water cooler. This makes what's become such an automated process more human again.

11:00 am-Tank 1 is empty. Break time!

11:40 am-Canning resumes for the brewery's flagship Eastern Standard. These guys are dialed in like a NASCAR pit crew. They're so familiar with the system that they know how to troubleshoot things quickly and anticipate potential issues.

1:30 pm-Tank 2 is empty. Success! Time to break down the system and load up the truck.

2:30 pm-The machine comes apart and goes back on the truck like a carnival ride. Ready to hit the road. We all share a meal and a cold beer which we'd packaged together. The experience brought a very humanizing element to an industry that's become so automated and mechanical. Fatigue sets in as we reflect on the day. Table talk slows as we gobble down food.

"We sat and drank with the sun on our shoulders..."

Red (Shawshank Redemption).



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CRAFT YOUR SUPER-SUNDAY PARTY

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

So, why so much beer? Well it's likely because beer is delicious! But we also need all that beer to wash down the more than 1.3 billion Chicken Wings, 14 billion hamburgers, 11 million pounds of potato chips, 4 million pounds of pretzels, 8

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

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

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

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

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

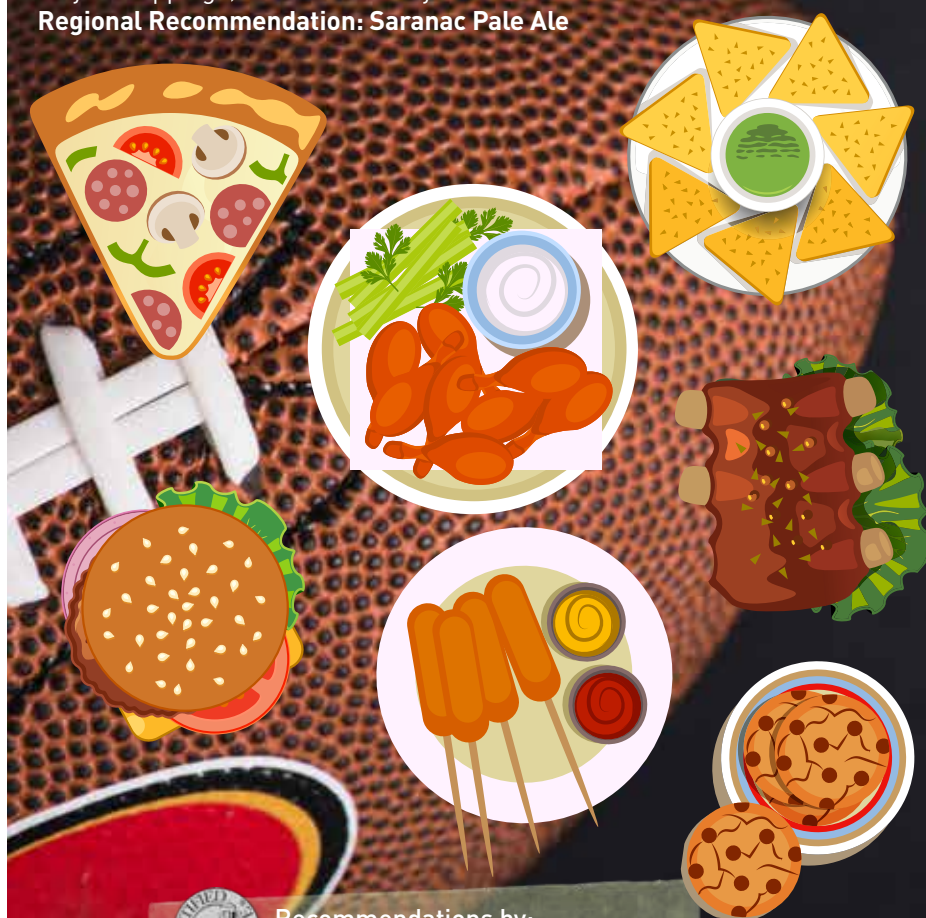
CORN DOGS: Recommended Beer Pairing: **Standard American Lager** – Come on man! It's just a corndog. Let's not over think it here! Keep it simple with a crisp, tasty American Pale Lager. **Regional Recommendation: Utica Club**

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

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

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

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



Recommendations by:
Erik Budrakey, Certified Cicerone



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JANUARY CALENDAR OF EVENTS



January 2

Unified Beerwork Winter Indoor Putting League 6:00-8:00pm (also on 1/9 & 1/16)

January 4

City Beer Hall Equilibrium Beer Release

January 5

Siena Craft Beer Night at the Times Union Center 6:30pm

Blue Moon Paint the Pint at West Mountain 3:00 – 5:00pm

Sam Adams Sampling at Hunter Mountain 4:00-6:00pm

Unified Beerworks Food from Given to Fry 12:00 – 5:00pm & Music by Jim Ardle 4:00 – 7:00pm

January 10

Fort Orange Disney Trivia with Grafoodi food truck 6:30pm

January 12

Unified Beerworks – Food from Burger 21 & Sweet Bacon Therapy 11:00am – 5:00pm

Peroni Photo Booth at West Mountain 3:00pm

Saranac Sampling (Legacy IPA) at Hunter Mountain 4:00pm

January 13

Fort Orange Brewery – Taproom Yoga 11:00am-12:00pm

January 18

New Belgium Glass Etching at West Mountain 5:00pm

S & S Farm Brewery – Food from Burger 21

January 19

Unified Beerworks – Food from Given to Fry Food Truck 12:00pm-5:00pm & Music by Swing Men 4:00-7:00pm

Saranac Pours for Paws Pub Crawl in Saratoga 12:00pm-5:00pm

S & S Farm Brewery – Food from Burger 21

January 20 – 24

Wolf Hollow Brewing Company – Food from Burger 21

January 25

Adirondack Brewery – Funky Ice Fest 4:00pm

January 26

Adirondack Brewery – Funky Ice Fest 3:00pm

Northway Brewing Co. Broken Resolution IPA Fest 5:00pm - \$30

Hunter's on Jay Schenectady Soup Stroll 11:00am- 4:00pm

Unified Beerworks – Food from Elictrick Eats 1:00-5:00pm

PBR Snowboard Giveaway at West Mountain 4:00pm

Blue Moon Sampling at Hunter Mountain 4:00pm

Sam Adams Glass Etching at Windham Mountain 4:00pm

January 27

Wolf Hollow Brewing Company & Riverside Maple Farms – See How It Works Sunday 12:00pm – 5:00pm

January 28

Wolf Hollow Beer Company – food from Burger 21

January 29

Wolf Hollow Brewing Company Winter Beer Dinner 6:00pm - \$59.99

Whiskey vs. Beer at Forno Bistro (Brooklyn Brewery vs. Albany Distilling Co.) 6:30pm - \$65

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FEBRUARY CALENDAR OF EVENTS

February 1

Adirondack Brewery – Funky Ice Fest 4:00pm

February 2

21st Annual Saratoga Chowderfest – multiple locations
11:00-4:00pm

Adirondack Brewery – Funky Ice Fest 4:00pm

Unified Beerworks – Nosh Food Truck – 1:00-5:00pm

February 9

Unified Beerworks – Music by Midnight Radio 4:00pm

Brooklyn Brewery Glass Etching at Windham Mountain
4:00pm

Blue Moon Paint the Pint at West Mountain 3:00pm

February 16

PBR Sampling Event at West Mountain – 4:00pm

Peroni Photo Booth at West Mountain 3:00pm

PBR Sampling at Hunter Mountain 4:00pm

February 17

Guinness Glass Etching at Windham Mountain 4:00pm

February 20

Nanola Beer & Whiskey Dinner 5:00pm - \$45

February 22

Saratoga Cider Night 6:00pm

New Belgium Glass Etching at West Mountain 5:00pm

February 23

Saratoga Beer Summit 1:00-4:00pm or 5:00-8:00pm

Unified Beerworks – Nosh Food Truck 1:00-5:00pm

Fiddlehead Keep the Pint at Windham Mountain 4:00pm

GET YOUR TRIVIA ON

Tuesdays

The City Beer Hall - 9pm

Saratoga City Tavern - 8pm

West Mountain featuring Sam Adams

Wednesdays

Common Roots Brewing Company 7pm

McAddy's Pub 7pm

Forty One Sports Bar 7pm

Artisanal Brew Works 7pm

Great Flats Brewing 7pm

LT's Grill 7pm

Rare Form Brewing Company 7pm

Thursdays

Fort Orange Brewing 6:30pm

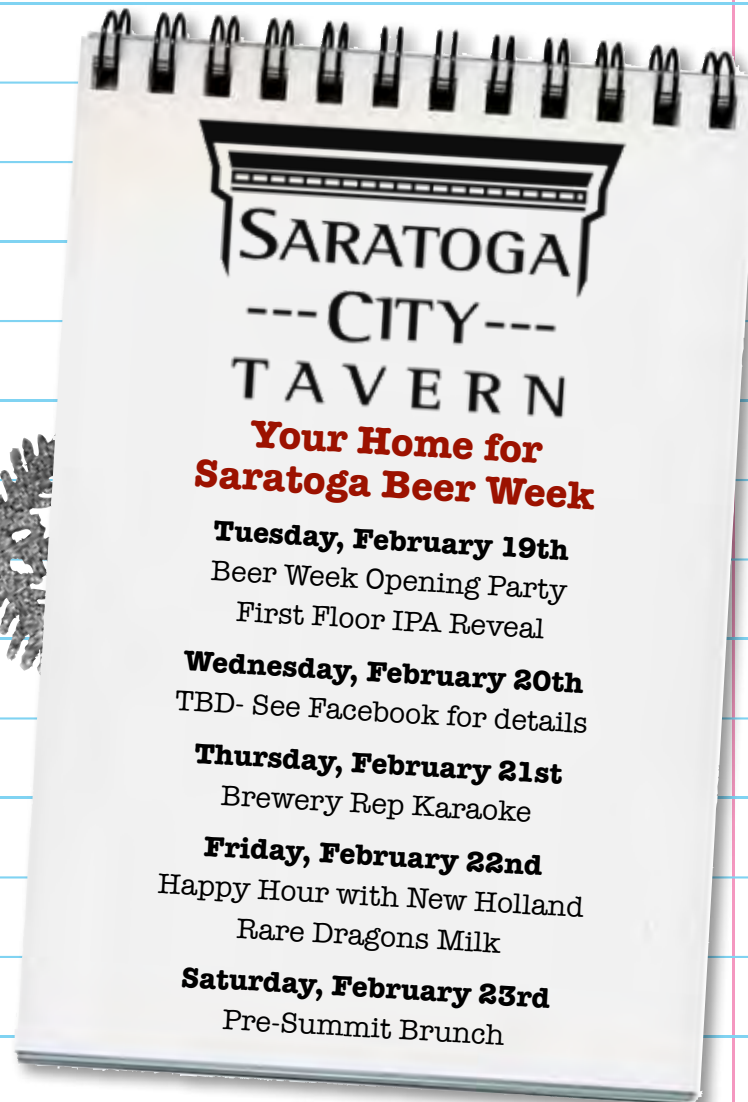
Indian Ladder Farms Cidery & Brewery 6:30pm

Shmaltz Brewing Company 6:30pm

Mohawk Taproom & Grill 8pm

Chatham Brewing 7:30pm

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This year for Valentine's Day, give your love what they really want. **A BOX OF CHOCOLATES!** By that we mean, a mixed six pack of delicious beers that have rich, chocolatey flavors. Best bet is to hit up your local beverage center where you can make your own six packs. Compliment this gift with an actual box of chocolate candy and you both win! Here's some suggested beers to get you going:



BROOKLYN BLACK CHOCOLATE STOUT - Brewed since 1994, Brooklyn Black Chocolate Stout has become a modern classic, heralded the world over. It achieves its dark chocolate aroma and flavor through the artful blending of six malts and three distinct mashes. Properly kept, it will improve in the bottle for many years. This stout is the toast of the winter season in many countries, and there is nothing better to enjoy with chocolate desserts.

FOUNDERS BREAKFAST STOUT - The coffee and chocolate lover's consummate beer. Brewed with an abundance of flaked oats, bitter and imported chocolates, and two types of coffee, this stout has an intense fresh-roasted java nose topped with a frothy, cinnamon-colored head that goes forever. At 8.3% ABV, it won't take many to get you going.

SAM ADAMS CHOCOLATE BOCK - Brewed with Cocoa nibs used in from Madagascar, Ghana, and Ecuador, allow for notes of honey, chocolate, and vanilla. With a sweet malt flavor and added vanilla, this beer definitely takes on a milk chocolate quality. Add that to the crisp lager character of Samuel Adams' bock beers and this is definitely a beer to try at least once.

ROGUE CHOCOLATE STOUT - Rogue Ales is known as one of the most prestigious beer companies in America, and its Chocolate Stouts is one of the few American beers to win an award at the Mondial de la Biere Festival in Strasbourg, France. This beer, ebony in color with a rich, creamy head and flavors of oats, hops, and a rich chocolate truffle finish makes for the perfect beer geek's chocolate beer.

OMMEGANG CHOCOLATE INDULGENCE - Few things are more indulgent than Belgian beer and Belgian chocolate. Chocolate Indulgence is a brew that combines both. Introduced at the Ommegang Brewery's 10th-anniversary party back in 2007, Chocolate Indulgence is probably the most indulgent chocolate beer on the market.

YOUNG'S DOUBLE CHOCOLATE STOUT - Based out of England, Young's Brewery produces a Double Chocolate Stout that perfectly combines a roasted malt with cocoa in the style of a sweet stout by using a proprietary blend of sugars instead of lactose. This results in a richer, sweeter beer with sharp chocolate and vanilla accents.

WWW.TRUEBREWMAZINE.COM

Beer of the month January - Oatmeal Stout

By Dom Weisberg

Oatmeal Stout's history dates back to the mid-to-late 1800s. The first recorded additions of oats in a stout recipe are from either the Maclay Brewery of Scotland or the Rose and Wilson of Grimsby and Hull in England. Rose's version was known as the most nourishing and strengthening. It was strongly recommended for Invalids. At the time, it was thought that adding oats to beer made it healthier and it was prescribed to nursing mothers, ailing children, and believed to be a remedy for sickness in general. For decades, this style was lost in history until 1980 when the Samuel Smith Brewery in England brewed up this classic style. What separates the Oatmeal Stout from other Stouts is a simple addition of oats and sweetness. Oats add a silky creaminess to this beer, and the sweetness level is boosted by the addition of more grains as well as a yeast that leaves more residual sweetness behind. The combination of the sweetness and roastiness, combined with a fuller body from the oats, make this quite a delightful beer to drink. Most examples are around 5 percent in alcohol, but some can go as high as 7%.

Notable commercial examples are **Samuel Smith's Oatmeal Stout**, **Young's Oatmeal Stout**, **Harpoon Oatmeal Stout**, **Ipswich Oatmeal Stout** by Mercury Brewing.

The Emporium Farm Brewery in Rensselaer, NY recently brewed a Chocolate Oatmeal Stout, which is currently on tap in their taproom. The following is a 5-gallon version of that recipe. It is full bodied, creamy, chewy and malty ale with a good amount of chocolate and roasted flavor notes. The pronounced chocolate flavors in this beer come completely from the grains and no actual chocolate is added in this recipe.



5 Gallons All Grain recipe

Original Gravity: 1.062

Final Gravity: 1.019

ABV: 5.7%-IBU: 32-SRM: 36

8 lb 11 oz 2-Row malt

1.0 lb flaked oats

12 oz Victory malt

8 oz 80° L caramel malt

8 oz black patent malt

6 oz chocolate malt

4 oz carafa I dehusked

2 oz pale chocolate malt

2.0 oz Golding pellet hops,

4.8% (60 min)

Safale 04 Ale yeast

Mash at 154 F for 60

minutes. Sparge and proceed with boil, adding hops at specified intervals.

Chill to 70°F, aerate or oxygenate well and pitch ale yeast. Ferment at

68°F until final gravity

is reached. Bottle with 5oz corn sugar.

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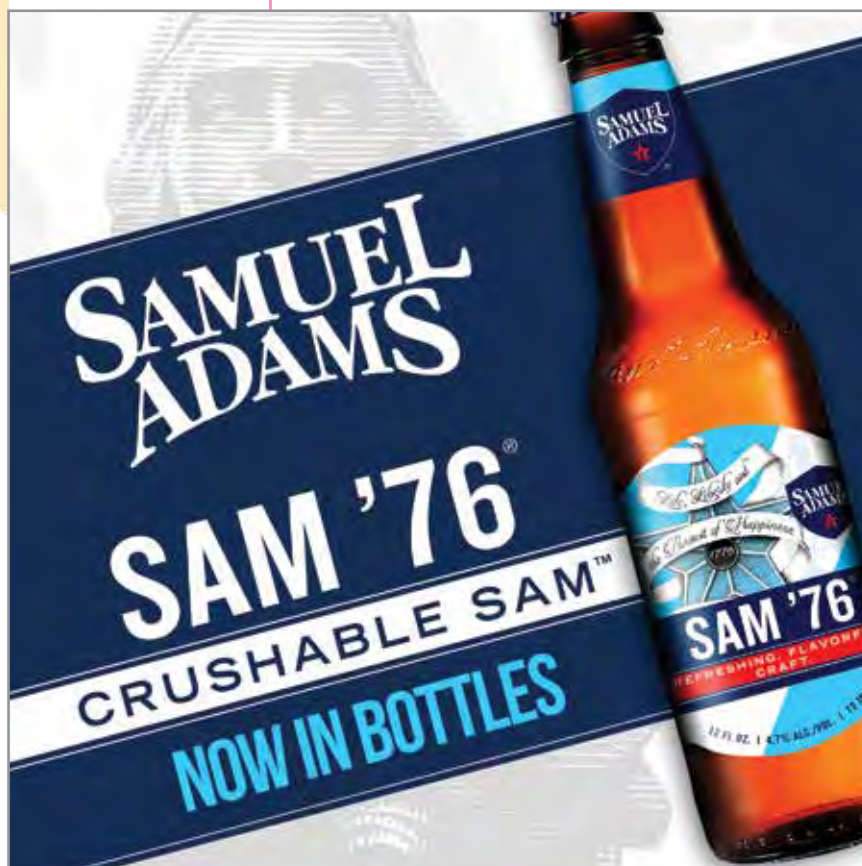
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Beer of the month February - Munich Helles

By, Roger Savoy



Helles or Hell, meaning “bright”, “light”, or “pale”, is a traditional German **pale lager** beer, produced chiefly in Southern Germany, particularly **Munich**. They are typically full-bodied, grainy and mildly sweet, gold-colored, and have low bitterness. The beer is a clear golden beer with a persistent creamy white head. Helles are brewed with **bottom-fermenting** yeast, and use bittering hops such as **Hallertau**. The subtle spicy, floral, or herbal hops and restrained bitterness help keep the balance malty but not sweet, making this beer a refreshing, everyday drink. It is between 4.5 and 6% abv. Helles is a malt-accentuated beer that is not overly sweet, but rather focuses on malt flavor with underlying hop bitterness in a supporting role.

Munich Helles was created in Munich in 1894 at the Spaten brewery to compete with pale Pilsner-type beers. Currently it is the most popular style in Southern Germany. Until the 1960s, Helles were universally available in German-speaking regions, but they have been slowly replaced by Pilsner-style beers. In regions outside of Southern Germany, Helles are regaining popularity, particularly in Berlin, where the beer’s traditional image has become trendy.

Characteristic Ingredients: Continental Pilsner malt, traditional German Saazer-type hop varieties, clean German lager yeast.

Helles is similar in malt balance and bitterness to Munich Dunkel, but less malty-sweet in nature and they tend to be pale rather than dark. There is more body and malt presence than a German Pils, with less hop character throughout.

Commercial Examples: **Augustiner Lagerbier Hell, Bürgerbräu Wolznacher Hell Naturtrüb, Hacker-Pschorr Münchner Gold, Löwenbräu Original, Paulaner Premium Lager, Spaten Premium Lager, Weihenstephaner Original.**

OG: 1.044 – 1.048 IBUs: 16 – 22 FG: 1.006 – 1.012

SRM: 3 – 5 ABV: 4.7 – 5.4%

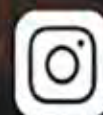
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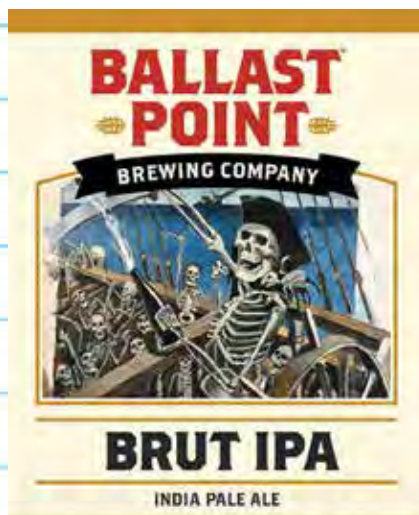
THE BIRTH OF THE BRUT IPA

Contributed by [Gotbeer.com](http://gotbeer.com)

With competition comes innovation, and the American IPA knows this phrase too well. Over the last twenty years American breweries have been constantly broadening the parameters of this hop forward beer, resulting in the emergence of styles such as the Double IPA, Black IPA and the currently trending Hazy/Juicy IPA. Most recently, hailing primarily from breweries on the West Coast, a new style has been born: the Brut IPA.

The Brut IPA is brewed like a traditional American IPA, however, brewers use the enzyme amyloglucosidase within the mash to break down complex sugars. This process makes the sugars highly fermentable, creating a beer that finishes bone-dry with no residual sweetness. The brewers then partner this method with high carbonation, mimicking traditional dry champagne, which warrants the name Brut. The hops shine in a wholly unique way, creating an excellent counterpoint to the traditional IPA.

A few breweries have already begun developing their own versions of the Brut IPA. Here are a few of our favorites:



Ballast Point Brut IPA – This bone-dry IPA features a light body matched only by its light bitterness. At 7% ABV and 25 IBUs, this beer is exploding with a juicy, citrus hop character in what is undoubtedly a fantastic voyage into unknown waters. Now available throughout the Capital Region in 6-pack bottles.

Ommegang Brut IPA – Weighing in at 6.3% ABV and 49 IBUs, Ommegang's Brut IPA is dry-hopped with Mandarinina Bavaria, Calypso and Citra hop varieties, followed by a two-week bottle conditioning process to achieve high levels of carbonation. Aromas of dank, resinous pine, grapefruit and pineapple precede a lively effervescence body and bone-dry finish. Now available throughout the Capital Region in 4-pack bottles.

New Belgium Brut IPA – Bubbly, dry, crisp and refreshing, this effervescent brew pours platinum blonde with white grape and tropical fruit aromas. This beer offers a crisp alternative to haze New England IPAs. At 6.7% ABV and 55 IBUs, New Belgium's Brut IPA starts sweet but ends with a slight bitterness, a very light body and a refreshingly dry finish. Now available throughout the Capital Region in 6-pack bottles.

Sierra Nevada Brut IPA – This new spring seasonal from Sierra Nevada is as intriguing as it is drinkable. With an ABV of 6.2% and only 25 IBUs, this Brut IPA is brewed for a bone-dry, champagne-style finish. Late hop additions give the beer balanced bitterness and a bright pop of citrus flavor. Now available throughout the Capital Region in 6-pack bottles.

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Brewmaster's Cellar

Brewing-The Greatest Hobby Ever!

By George de Piro

The holidays have passed. Even though the solstice was back in December, it still gets dark very early. What can one do for amusement in the cold, monotonous days that stretch ahead like a dull Nevada highway? Learn how to make your own beer!

Home brewing is a great hobby: I liked it so much, it morphed into my career. Some might ask, "There's so much beer out in there these days, why would I make my own?" There are many good reasons.

Brewing beer at home will yield a much deeper understanding of the commercial beers you drink. Like cooking, there is a lot to be learned by tasting the ingredients and sampling the product at each step in the process. Nothing you read can improve your understanding of beer flavors like getting your kitchen dirty while brewing a batch of beer.

Brewing attracts many different kinds of people, from artistic types to scientists and engineers. Its broad appeal stems from the fact that many different disciplines are combined to make a good brewer. One needs a good sense of taste and smell, with an inherent gift for flavor formulation. At the same time, good engineering and scientific knowledge are necessary, especially when taking the hobby to deeper levels. There are people who spend as much time engineering their home brewery as they do brewing in it.

There is also a great social aspect to brewing beer. Hobby brewers gather at home brew club meetings and contests. Enjoying a beer or two with other enthusiasts can improve your own brewing and lead to fun times.

Sharing beer with your friends at parties is a great way to impress people. They'll be grateful for your generosity and be amazed that you can turn simple ingredients into a tasty alcoholic beverage. Unlike cooking, not many people have any idea how beer is made. A brewer is seen as a sort of magician.

The last but perhaps best reason to take up hobby brewing is that great beer can be made at home. Two of the best beers I have ever made were brewed in my kitchen; considering that I've won a bunch of national and international awards for my commercial beers, that's saying something.

Of course, you can also make wretched dreck that you wouldn't even use as paint remover. The key to avoiding that outcome is to educate yourself about the brewing process prior to putting the kettle on the stove. There are myriad quality books about hobby brewing available.

It is relatively inexpensive and easy to get into homebrewing. A good homebrew shop will have everything you need to start. Don't get one of those goofy kits that promise great beer without boiling and use only one container. While they will make an alcoholic liquid, it won't taste good. Brewing isn't hard to do, but it is more complicated than baking. Kits that promise to simplify the process will yield inferior results.

Almost every hobby brewer starts by making beer from *malt extract*. This is much easier and faster than starting from scratch. Malt extract is made by putting malt through a process called mashing and then concentrating the resulting *wort* into syrup or powder. Malt extracts come in different brands and colors, but the best will tell you what kind of malt was used to produce them. You will want to use malt extract with no hops added so that you have more control over your beer's flavor profile.

As an "extract brewer," you'll need the following equipment beyond what you already have in your kitchen to get started:

- **Large pot (this seven gallon enamelware is cheap and easily procured)**
- **Kitchen scale with 1 gram resolution**
- **Some nylon or cotton mesh bags (for holding specialty malts)**
- **Copper coil immersion chiller (optional but highly recommended)**
- **Six-gallon glass carboy (for use as a fermentation vessel)**



George de Piro



- Five-gallon plastic bucket with spigot
- Racking cane
- Food-grade vinyl tubing
- Bottle filling wand
- Three cases of beer bottles
- Crowns (aka, caps)
- Bottle capper

I don't recommend using any sugary adjuncts when brewing with malt extract because you really don't want to dilute malt flavor (malt extract flavor is already somewhat compromised). Starchy adjuncts, like oats, don't work at all. There are sound scientific reasons for this so don't use them even if some beginning recipe says to.

The last thing you'll need is a good home-brewing book. Look through some at the local homebrew shop or bookstore and choose the one that fits your learning style best.

All of the above stuff can be procured at a good homebrew shop. I recommend shopping at a local business for several reasons. Aside from supporting your local economy, you'll be able to ask for tips and advice. You'll also be able to smell and even taste some ingredients before you purchase them, which is pretty critical to getting high quality goods.

It's beyond the scope of this article to tell you what to do with the above equipment and ingredients to turn them

into beer, but I will offer the following to help you succeed in making every batch great: pay special attention to fermentation management.

I'm a Master judge in the Beer Judge Certification Program. This means I did really well on an exam and have judged at a lot of beer contests. I write this not to brag but to tell you that I have a lot of experience tasting home-brewed beers. The number one issue with the subpar examples is poor fermentation management.

A good recipe and great ingredients are wasted if the yeast are not properly looked after. As a beginning home brewer, you should use quality dry yeast. Liquid yeast offers more variety but is not inherently better and it is much harder to use properly. Until you graduate to making starter cultures, use dry yeast. Your tongue will be glad you did.

Also be sure to aerate your cool wort. There are many ways to do this, some much more effective than others, but do something to get air into the cool wort.

You'll also need the following ingredients:

1. Malt extract
2. Specialty malts (optional)
3. Hops
4. Yeast
5. Potable water

Please note that the only time you want air in your wort is just before adding yeast. At no other point in the process do you want oxygen in contact with your wort or beer.

If you treat your yeast well, it will take two to three weeks from brew day to "have a homebrew" day. If you read up on proper brewing procedures and used quality ingredients, your first brew will be more than passable; it will be good! Such quick success is likely to lead you deeper into the hobby. You may find that what starts as a way to beat the winter doldrums becomes a year-round passion.



MAD JACK GEARS UP FOR SCHE- NECTADY BEER WEEK AND MORE -SCHENECTADY, NY



According to Mad Jack's Brewer, Brian Conley, "We're getting pretty excited for the upcoming 'Schenectady Beer Week' which runs from February

4th-10th. Sponsored by the county tourism board, we'll be doing several beer related events around Schenectady that week, and we'll also be teaming up with our fellow Schenectady County breweries to make a few unique collab beers! We collaborated with Great Flats and Wolf Hollow last year for Beer Week to make a beer, but since that time we've added 3 new breweries to the mix here in the county, with Druthers, Frog Alley, and the brand new "Back Barn" brewing out in Duanesburg (opening in February I believe). Breweries will be pairing up into teams of two and brewing separate recipes for the event and should have them all available at participating bars and restaurants around town starting that week. Here at Mad Jack specifically, we're excited to be increasing our distribution footprint in general in 2019 as well as starting to offer several new unique one-off brews for distribution along with our core brands. First up is our new Amber IPA, chock full of caramel malts, and piney Chinook hops. It's a perfect bittersweet type of IPA for the winter months. We're also going all-in on a New England "inspired" beer, a hazy IPA heavy with oats and wheat, and packed full of Citra, Centennial, and Falconers Flight hops. Both should be available in early to mid-January. February is a packed month here at Mad Jack. In addition to Schenectady Beer Week, we'll also have some recurring events here at the pub. Every Friday here in February we'll be hosting a "Dueling Pianos" event, and every Saturday we'll be hosting comedy nights, with some local and some national comedians. Finally, we're accepting new members for our 2019 "Mug Club." For only \$40 for the year, you get a 20 oz mug of beer every visit instead of our guest standard 16 oz, access to extended happy hours and discount growler fills, 2 free tickets per member to each of the above mentioned comedy nights and dueling pianos (\$60 value!), free menu items and flight on your birthday, early sign-up and discount tickets for our TAP NY bus trip, and an annual "Mug Club" members party!

INDIAN LADDER FARMS REPORTS WINTER HAPPENINGS -

ALTAMONT, NY - Brewmaster and



Handsome Guy Scott Veltman tells TBM about upcoming winter activities at the brewery/

cider: "We'll be doing another canning run on Jan 3rd when we'll be canning up Dry Hard Cider, Bosbesboom & Lavender Honey--releases probably that day or the 4th (stay tuned to our social media platforms for release dates). We'll also be releasing a handful of new beers: Geosyncline is a 100% Estate IPL brewed using Tinka barley, oats & 100% hopped with Helderberg hops. Grendel's Neighbor will be a Norwegian Farmhouse Ale made with Kvieik. Making a traditional farmhouse ale fermented with Norwegian Kvieik and juniper branches. It can fully ferment a batch in just 3 days. Naughty Farmer (version 2) is a Sour Ale fermented on pineapples inoculated with wild yeast from the farm. The Hell You Say - Belgian-Style Triple will be made with NYS Synergy Malt & 100% hopped with our Brewers Gold. Homie Haulers - NYIPL (we aren't puritans) made with NYS malt & hopped with NY & tropical west coast hops. Ready for distribution in the middle/end of January. Short, Tart & Handsome: Name TBD ready to be released shortly. (Reminder) 8th Collaboration with Crossroads this time we used Fuyu Persimmons. More sour ale projects coming up soon including a new solera series. That should keep your willy wet!

CH EVANS TO RELEASE NEW BREWS/OLD FAVORITES RETURN- ALBANY, NY



Head Brewer Sam Pagano reports that CH Evans will be releasing a handful of new brews and old favorites to come out this winter: Jessie

Grey is a 6% ABV Saison brewed with fresh zested lemon, ginger and Earl Grey tea. Capital Light will be a 3.8% ABV American-style Lager. It's brewed with imported German Malts/Hops and American-grown corn for a light and refreshing, yet full-flavored lager beer. Troublesome Teri Tripel is Belgian-style Tripel brewed with Belgian Pilsner malts, candi sugar and bitter orange peel. Crisp, dry and dangerously drinkable. Be careful though, it clocks in at 9% ABV! Big Crane Pale Ale makes its way back to the taps. Brewed with huge additions of

Citra and Comet hops, this beer comes in at 6% ABV. We named it in honor of the, well, big cranes that hang from our ceilings! Lastly, 2019 C.H. Evans Tasting Panel Membership opens on January 1st, 2019. \$55 includes a 20oz glass to take home and one for the bar, annual dinner, discounts on food, beer and events. We will cap this at around 120, so don't hesitate!

A MESSAGE FROM BERT AT COMMON ROOTS - SOUTH GLENS FALLS, NY



Just before the holidays, Common Roots Co-Founder, Bert Weber posted a message on the company's website. We felt that the message was worth sharing. Here's what it read: *"The Holiday Season is upon us and, like most businesses, we are busy trying to meet the demands of this special time of the year. What is often forgotten in the rush to purchase and party are some of the simpler things that truly bring us joy and fulfillment. The opportunity to be with loved ones and perhaps bring some joy to our fellow citizens that struggle in life...especially during this time of year, is critically important. I believe we all know someone or some organization that could use some extra help or some companionship. One of the joys of being part of our Common Roots family has been our focus on helping various charities throughout the year. We have sponsored or donated product to countless fundraising initiatives for local organizations and community members. We often joke to visitors and friends that "we're making beer and saving the world!" While that may be a comical stretch on our part, the truth is, that making beer can be a vehicle for doing much good in the community and the world. On that note, thank you for bringing Common Roots products into your homes and enjoying them at your favorite tavern or eatery. We know you have many choices in the market right now and choosing to support a local company that is honestly trying to make a difference is much appreciated and humbling. On behalf of the entire Common Roots family, we wish you and your family all the joys and comforts of this special season."*
Editors note: We'll drink to that! Cheers to Bert and the Common Roots family!

NYS BA PLANS 6TH ANNUAL BREWFEET IN CAPITAL REGION ALBANY, NY



The New York State Brewers Association is proud to announce the sixth annual New York Craft Brewers Festival taking place on

Saturday March 9, 2019 at the Desmond Hotel in Albany, New York. The New York Craft Brewers Festival brings together Over 60 New York Breweries (and brewers) from every region of the state featuring up to 150+ hard to find and award-winning beers. This is a great opportunity to meet the NYS brewers that make the beer, and the owners of the local food scene in the Capital District that are such an important part of the community. VIP tickets allow access to the festival one hour earlier and access to enjoy specially selected beer not available to the general public throughout the event. Festival Details: Saturday, March 9, 2019, VIP 4:00-8:00 PM, GA 5:00-8:00PM. Ticket Prices: (sold on-line only) General Admission: \$35 Early Bird| \$40 Jan 1st | \$50 at the door (if available). VIP Admission: \$55 Early Bird| \$60 Jan 1st | \$75 at the door (if available). Designated Drivers: \$15. Tickets Include: Event admission, A 7-ounce souvenir tasting glass (yes glass), Freedom to enjoy unlimited 3-ounce beer samples, Limited food sampling from local restaurants and NYS food vendors (included in ticket price), The opportunity to meet the brewers making your favorite beers. VIP Tickets Include: Early entrance one-hour access (4pm), Opportunity to meet and talk with brewers from around the state enjoying VIP only beers, Exclusive VIP beers - breweries bringing special and one-off beers including (list TBD). Special food sampling designed for food pairing from local Albany restaurants including: The Desmond Hotel, Browns Brewing taproom, Adirondack Pub, Albany Pump Station, Druthers, Chef's Consortium, The Mohawk Taproom, The Ruck, The Hollow Bar + Kitchen, 20 North Broadway, City Beer Hall and Allie B's Cozy Kitchen! The Warehouse on Wolf Road. This is a 21+ event. All attendees must show valid photo ID at the door. All attendees, including designated drivers, must be 21 or over to attend this event.



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SWITCHBACK -VERMONT'S FAVORITE BREWERY WASN'T BUILT OVERNIGHT BURLINGTON, VT



We know what you're thinking, and no, this isn't another New England style juice bomb. Switchback IPA is all about pushing the boundaries of IPA flavor and freshness. Sliding in at 5.9% ABV and 74 IBU, our IPA is formulated specifically to maximize a fresh-hop character and flavor that lasts throughout its shelf life. Utilizing a generous blend of Centennial, Amarillo, Cascade, Chinook and Simcoe this brew is bursting with citrus and floral hop character and a light malt touch. We're excited to welcome Switchback IPA alongside Switchback Ale as our only two beers available in cans. It's also our second ever IPA, next to Connector. "Switchback IPA and Connector are two different takes on IPA flavor," says our Brewery Founder and Brewmaster, Bill Cherry. "Connector was not developed to deliver its popular flavor profile of citrus, tropical fruit and pine characteristics in a can. To can it now would irrevocably change the flavor fans have come to love. Switchback IPA gives IPA lovers and those new to IPAs a deliciously fresh, premium beer that travels anywhere." Look for Switchback IPA cans in all your favorite stores, bars and restaurants throughout Vermont. The rest of New England and New York will be seeing them come January 2019. Enjoy!

SLOOP TOUTS UPCOMING COLAB BREW WITH MIKKELLER - EAST FISHKILL, NY



Sloop Sales Manager extraordinaire, Joe Turco tells TBM "We are going to be collabing with Mikkeller out at their brewery in San Diego. We'll be heading out to their place in January to brew it. They are a really cool brewery with a great vision that we can relate to." That vision? According to the Mikkeller website, their vision states: "We aim to brew beer that challenges the concept of good beer and moves people. We do this by using the best ingredients and work with the most talented and creative minds around the world. We also aim to make quality beers a serious alternative to wine and champagne when having gourmet food. We fail to calm down. We are always thinking in new ways and ideas, always working on the next project. Sometimes it's hard for people to keep up. We also fail to make beer that is watery and tasteless. In our world beer chal-

lenges people's taste buds - whether it's in a bitter, spicy, sour or fruity manner. We love to explore the existing beer genres by using the best raw material available. The refined product is the aim - not to keep down costs. This leads to very special brews by Mikkeller: Stouts with Vietnamese Kopi Luwak coffee, chipotle chili, lychee fruits - just to name a few. We also love to cooperate with other breweries around the world, who inspires us and teach us new ways of doing things. We hate to work with people that don't give a damn. There are so many wonderful, passionate and honest people in the beer world, why spend time on the rest?" At time of print, no word from Turco on when/if the collab brew will be available in NY. Stay tuned to their social media for updates.

SKewed BREWING ANNOUNCES DISTRIBUTION -LOWVILLE, NY



In December, Skewed Brewing told TBM that they are now offering two new beers to the Capital Region through their distributor Craft Beer Guild. The Juice, an award winning American Pale Ale, is crisp and full, amber in color, with grape-nut malts and bold, juicy hops. Skewed's flagship beer is aggressively hopped and is named "The Juice" for its citrus notes (from Cascade hops) and inherent feelings of invincibility (from a 6.2% abv). The Juice is always loose at Skewed Brewing. The other beer that they are releasing is called Raging Pineapple. They describe this Hefeweizen as a classic German wheat beer, unfiltered, with biscuity malts and soft banana esters balanced with a tropical pineapple finish. At just 4.7% ABV, this beer goes down smooth and is incredibly drinkable. Ask for Skewed brews at your favorite beer bar.

ITHACA BEER CO. RELEASING PLATONIC LOVE & NEW PULP ADDICTION IPA SERIES - ITHACA, NY



Ithaca Beer Company will kick off 2019 with the first of several limited release IPA's available in 16 oz. 4-pack cans and draft. Platonic Love Double IPA is Ithaca Beer's first new brand of 2019, releasing on February 14. Named for their Head Brewer's love of meticulously measuring liquid plato gravity and for sharing great big juicy IPA's. This citrus-forward IPA packs a healthy amount of Citra hops, but the secret star is a unique and carefully selected lot of Cascade hops. These Cascade

hops add a distinct tropical note that pairs beautifully with the addition of grapefruit purée, lemon and orange zest. HOPS: Citra, Cascade, Amarillo. MALTS: 2-Row Pale, Oats, Wheat, Honey. ABV: 8.0%. Then, Pulp Addiction 2: More Citra He Said will be the next episode in Ithaca's Pulp Addiction series. Releasing on February 21, Pulp Addiction 2: More Citra He Said picks up from the popular 2018 pilot and leads a series that features the same core hazy New England IPA with one prominent hop and a new can design for each episode. As its name implies, More Citra He Said is brewed with a heavy hand of Citra hops, boasting juicy qualities of orange, grapefruit, lemon and lime, along with a tropical, floral finish. A supporting role of Galaxy hops boosts the tropical notes with unmistakable passion fruit. HOPS: Citra, Galaxy. MALTS: 2-Row Pale, Oats, Wheat, Honey. ABV: 7.0%. Future episodes in the series include: Pulp Addiction 3: From a Galaxy Close, Close Nearby; Pulp Addiction 4: Mosaic to My Ears and Pulp Addiction 5: A Visit from Mr. Nelson.

BROOKLYN BREWERY LAUNCHES SPECIAL EFFECTS ALCOHOL-FREE BEER IN SWEDEN - NEW YORK, NY



Brooklyn Brewery has announced the launch of their first alcohol-free beer, Special Effects. The beer, a hoppy lager with an ABV of 0.4%, launched exclusively in Sweden with plans to expand to other markets throughout 2019. Brooklyn Special Effects is a hoppy lager with an unexpected piney aroma and pleasantly bitter finish. The beer gets its rich hue and bready sweetness from a blend of pale, caramel, and dark roasted Munich malts, and its surprising nose from dry-hopping with Mosaic, Citra and Amarillo hops—a technique rarely used in alcohol-free brewing. It tastes just like a regular beer, but therein lies the special effect: it's not. Special Effects is the first alcohol-free beer to ever be released by The Brooklyn Brewery. "If you look at Europe, where customs and attitudes towards alcohol are much more progressive, you see consumers appreciating the role of non-alcoholic beer as an everyday component of healthy lifestyles and responsible drinking," says Eric Ottaway, CEO of Brooklyn Brewery. "We set out to brew a beer for more places, more occasions, and more people. The goal was to brew something that could find its place during midday lunch breaks, work happy hours, pre-workouts, post-workouts, watching the kids, very late nights at the bar,

and so on." In some countries the alcohol-free beer segment is approaching 10% market share. With Sweden in particular, every tenth beer sold in the grocery store is alcohol-free, which is one of the reasons the company looked to the country as their initial launch market. "The request was a surprise to me, as alcohol-free beer doesn't have a such a positive connotation in the United States. So, my main concern was that our version was genuinely worthy of our reputation. A Brooklyn AFB needed to be really nice and flavorful," says Garrett Oliver, Brooklyn Brewery's Brewmaster. "We wanted to develop a recipe where the drinker might not know that it was an alcohol-free beer unless someone told them. And also, a beer that someone would want more than one pint of." Brooklyn plans for Special Effects to roll out in the UK, France, and most of Europe in 2019. In the US, development and testing of non-alcoholic offerings began in 2018 and will continue into 2019. Want to chat more about Alcohol-Free, Non-Alcoholic, or alternative-beer? Contact Samantha Itzkovitz (sitzkovitz@brooklynbrewery.com).

BLUE POINT BREWING COMPANY AND TACO BELL LAUNCH BIG CITY BELL PILSNER - NEW YORK, NY



Making spirits bright three years since revealing plans to enter urban markets nationwide, Taco Bell will officially be opening three of its famous Cantina restaurants in Manhattan at 840 8th Avenue, 224 7th Avenue, and 500 8th Avenue by the end of 2018. The brand has also partnered with New York's Blue Point Brewing Company for the launch of Big City Bell Pilsner, which will be available in all three locations in the coming months. Entering the Big Apple with Cantina restaurants is a major milestone for the brand, as Taco Bell has historically focused its development efforts in suburban areas with its traditional drive-thru concepts. However, metropolitan cities such as New York, Chicago, and Los Angeles are now seeing Cantina and Urban In-line restaurants popping up throughout those communities. Since announcing the urban concepts at the end of 2015, the brand has opened 19 Cantinas and 16 Urban In-Line concepts across the country. Earlier this year, Taco Bell opened six new urban restaurants - three Urban In-Line and three Cantina- in the boroughs of New York. Ten additional urban concepts were opened in cities across the country in 2018

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SIERRA NEVADA BREWING TO BREW RESILIENCE IPA FOR CAMP FIRE RELIEF - CHICO, CA



Brewing Co. announced in December that the company will brew Resilience Butte

County Proud IPA to raise funds for those impacted by the Camp Fire. Sierra Nevada will donate 100 percent of Resilience IPA sales to Camp Fire relief and is asked every other brewery in the country to brew the beer and do the same. Sierra Nevada brewed their version of Resilience IPA on Giving Tuesday, November 27. The company asked other breweries to create their own versions of Resilience on that day and donate 100 percent of the sales to Camp Fire relief. Sierra Nevada worked with hop and malt suppliers to secure ingredient donations to participating breweries nationwide. "Although Chico and the Sierra Nevada brewery were spared, the Camp Fire has devastated neighboring communities where many of our friends, families, and employees live," said Sierra Nevada founder and owner, Ken Grossman. "This community has supported us for 38 years and we're going to do everything we can to support them back." The Camp Fire, now the deadliest and most destructive wildfire in California history, started on November 8 in the hills above the brewery's Chico facility. At the time of this release, the fire had burned 142,000 acres, killed more than 60 people and left hundreds missing, destroyed more than 9,700 homes, and displaced nearly 14 percent of Sierra Nevada's Chico employees. Days after the fire, the brewery established the Sierra Nevada Camp Fire Relief Fund, which will provide much-needed long-term support for community rebuilding efforts. All donations from Resilience IPA will go to this fund. Sierra Nevada will release their version of Resilience IPA in early January with limited distribution in cans and on draught. Editors Note: Several local breweries participated in this program. Check with your favorite brewery and share your experience and photos with True Brew Magazine on Facebook or Instagram.

BEER ADVOCATE AND DOGFISH HEAD TO RELEASE DOUBLE NEW ENGLAND MAPLE PASTRY BLACK COFFEE MILKSHAKE IPA - BOSTON, MA & MILTON,



DE — Don't call it an Imperial Stout. On Friday, February 1, at the Extreme Beer Fest in Boston, Dogfish Head Brewing &

Eats in Rehoboth Beach, Del. and Dogfish Head Tasting Room & Kitchen in Milton, Del., BeerAdvocate and Dogfish Head will simultaneously release their latest collaboration, possibly the Next Top-Rated Beer on BeerAdvocate, a Double New England Maple Pastry Black Coffee Milkshake IPA. Brewed with maple syrup, toasted coconut, lactose, vanilla beans, cocoa powder, and cold-pressed coffee, this style-defying beer represents the 11th time BeerAdvocate and Dogfish Head have collaborated on a beer for the annual event. Weighing in at approximately 10 percent ABV, and heavily hopped with HBC-472, an experimental variety known to produce a woody, coconut-like, or bourbony character in darker beers, Possibly the Next Top Rated Beer on BeerAdvocate will also be served to festival attendees with an extra dash of off-centered flare: hops-infused glitter whipped cream created by Brewings & Eats head chef, Lou Ortiz. "Dogfish Head has been the presenting sponsor of Extreme Beer Fest since 2009," explains BeerAdvocate founder Todd Alström. "Since then, my brother and I, along with members of our staff, have traveled to Delaware to make a boundary-pushing fest beer with Sam and his brewing team. It's always a ton of fun and we've come up with some truly mind-bending beers. This year we took our inspiration from ingredients in some of the top-rated beers on our site." "Extreme Beer Fest is an event I look forward to year after year," said Dogfish Head founder and CEO, Sam Calagione. "There's just something thrilling and awe-inspiring about a room full of brewers sharing their craziest ideas with thousands of adventurous, thirsty fans. Dogfish Head has been experimenting with extreme beers dating back to the beginning of our journey when we first brewed beers like Chicory Stout, Immort Ale, and Raison D'Etre in 10-gallon batches, so sponsoring Extreme Beer Fest was an easy decision. Plus, collaborating with the Alström's for over a decade now has been a blast. I think we've really challenged taste buds with fest beers like Wrath of Pecant! Dirty Fermentini, and Puddin' Wine." Introduced in January 2004, Extreme Beer Fest has become BeerAdvocate's largest and longest-running event. Presented by Dogfish Head and sponsored by the Brewers Association, the 16th annual Extreme Beer Fest will be held on February 1 & 2, 2019 at the Seaport World Trade Center in Boston. Featuring more than 120 brewers pouring samples of over 400 beers across two days and three sessions, this will be the biggest and most diverse lineup of extreme beers ever. Each attending brewery has been challenged to bring at least one beer

that is exclusive to the fest, as well as one extremely sessionable beer (5 percent ABV or less). Dogfish Head will celebrate EBF weekend in Delaware by offering Possibly the Next Top-Rated Beer on BeerAdvocate on draft at both Dogfish Head Craft Brewery and Dogfish Head Brewings & Eats beginning Friday, Feb 1. There will also be a limited 750ml bottle release on Saturday, Feb 2 at the Milton Brewery. Limited tickets are still available via Eventbrite. For more information about Dogfish Head Craft Brewery, Extreme Beer Fest and Possibly the Next Top-Rated Beer on BeerAdvocate, visit dogfish.com.

LEFT HAND BREWING ANNOUNCES 2019 BEER LINEUP - LONGMONT, CO



Left Hand Brewing Co., a pioneer in craft brewing celebrating 25 years of righteous independence, has announced its 2019 Beer Lineup. Famous for its nitro innovation and flagship Milk Stout Nitro, Left Hand is introducing Flamingo Dreams Nitro, a new nitro perennial that brings the "yin" to Milk Stout Nitro's "yang". Flamingo Dreams Nitro is a blonde ale with raspberries and blackcurrants that pours a striking pink. At 4.7% ABV, it's super smooth and refreshing with a berry burst, frisky zing and nitro glide that will bring out your vibrant side, especially poolside. Joining Left Hand's year-round lineup also includes Wheels Gose 'Round, a 4.4% ABV lemon and raspberry gose that was brewed to raise awareness for Bike MS, Team Left Hand and to support the National MS Society. Wheels Gose 'Round was first introduced as a limited beer in 2018 but will be a new addition to Left Hand's perennial beers because of its overwhelming popularity and community support. Team Left Hand is a group of employees and friends that are dedicated to solving the riddle that is Multiple Sclerosis. Through biking and fundraising in rides across the country, this team of over 600 riders and volunteers has raised more than \$3.5 million dollars for the National MS Society. Left Hand's 2019 seasonal nitro line includes fan favorites and two new styles. The year will kick off appropriately with Hard Wired Nitro, a coffee porter featuring Allegro coffee beans, available for the first time in 13.65oz nitro widget cans. Rounding out the year will include Push Pop Party Nitro, a hazy citrus ale, White Russian Nitro, the dude's beer of choice, and Chai Milk Stout Nitro. The coveted Wake Up Dead Nitro also will be available on a limited basis in the fall. Left Hand also will be expanding its award-winning Milk

Stout CO2 with two new seasonal line additions – Raspberry Milk Stout in Q1 and Peanut Butter Milk Stout in Q4. Beer is not the only thing Left Hand will brew up this year. The employee-owned company will continue their mission to change the world one pint at a time and inspire a greater community built on better beer. Through the Left Hand Brewing Foundation and the brewery's signature events including Leftapalooza, Longmont Oktoberfest, and Nitro Fest, more than \$200K has been raised for local nonprofits. 2019 event dates have been announced and include: Leftapalooza – Saturday, May 19, Roosevelt Park, Longmont, CO - Longmont Oktoberfest – Friday, Sept. 20 & Saturday, Sept. 21, Roosevelt Park, Longmont, CO - Nitro Fest – Saturday, Nov. 9, Left Hand Brewing, Longmont, CO. In addition, Team Left Hand will participate in five Bike MS rides across the country in 2019 and will host several fundraising events throughout the year to surpass the \$3.5 million already raised for the National MS Society.

ROGUE ALES TO RELEASE STRAIGHT OUTTA NEWPORT, OREGON DOUBLE IPA - NEWPORT, OR.



Thirsty hop-heads looking for an unforgettable drinking experience can celebrate as Rogue Ales & Spirits' massively hopped Straight Outta Newport...Oregon double IPA returns in January for a limited time. With the ABV amped up to 8.7%, this uncompromising beer bursts out of the can delivering intense notes of tropical fruit and citrus. "This is our biggest and boldest IPA packed with ridiculous amounts of Citra, Mosaic and Comet hops," says Innovation Brewer Michael King. "The beer upends expectations for double IPAs—it has huge hop character and flavor but is surprisingly easy to drink." Straight Outta Newport's label art pays homage to Newport's iconic Yaquina Bay Bridge and the Rogue brewers who collaborated on crafting this beer. "By looking at the Straight Outta Newport can, you can see exactly what matters to us: our coastal roots and the brewers who create the incredible beers we drink," says Rogue General Manager Dharma Tamm. The West Coast-style double IPA clocks in at 8.7% ABV, 73 IBU. Straight Outta Newport...Oregon will be available in January nationwide for a limited time in 16-ounce four pack cans and on draft.

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Knickerbocker Battle of the Brews

A Recap by John Lee

For the past 22 years, the local Homebrewing community gathers for the **Knickerbocker Battle of the Brews**. This homebrew contest was initially run by the Saratoga Thoroughbrews, but recently they've shared the responsibility with the Albany Brew Crafters.

This year there were 216 individual entries coming from all over the Country, but mostly here in the Northeast. We were able to spread the judging out over two days on Saturday and Sunday, October 27th and 28th at Racing City Brewing in Saratoga. Judging was split into two sessions, and each featuring a few different categories. On Saturday afternoon we judged strong British and American beers consisting of Old Ale, Wee heavy, English Barleywine, Double IPA, American Strong Ale, and American Barleywine. There was a total of 15 entries in that category, judged by 3 pairs of judges picking their favorites, then the **BJCP** judges picked the best from that group. The best of show consisted of 24 different styles of Beer, Cider, and Mead. When the smoke cleared, the winner of this year's Knickerbocker Battle of the Brews was **Matt Priaulx of Boston, Mass.** His wee heavy was delicious and the judge's voted it best beer. The rest of the results are available to view at kbotb.org/#

The judging was followed by a ceremony where 1st, 2nd, and 3rd place were awarded. Those in attendance not only received their medal, but also some great prizes such as brewing ingredients and if you were first in your category, an etched glass commemorating the contest. It was quite a successful event. We had a good number of entries and the AHA rally was well attended. We're excited to take this idea of a homebrew contest followed by rally and run with it. Keep your eyes open in November 2019, as we're to be doing it again. Cheers!

kbotb.org/#



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**Kim_Conners**
#showusyourcans





📌

♥ 101 Likes

Lupulin Mutant_Sloop Brewing

**abduktionsphanomen**
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♥ 202 Likes

Trouble In Paradise | 3 Stars Brewing Company

**scooterloveslocal**
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♥ 303 Likes

Pabst Blue Ribbon

**Barbara Jones**
#showusyourcans





📌

♥ 404 Likes

Orbital Elevator_Burlington Beer Co.

**Olmstead_71**
#showusyourcans





📌

♥ 505 Likes

Down Under Bomb NEIPA_Sloop Brewing Co.

**Matthew Smith**
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♥ 606 Likes

Arrogant Bastard Ale_Stone Brewing

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SNOWBALL
SNOWBOARD
TOBOGGAN
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WINTER

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T	S	A	K	D	G	K	H	P	Z	K	Z	L	V	Y	K	H	B	B	P	A	E	U	G	D	Z	H	T	W	R
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B	Z	H	L	H	M	R	X	I	U	N	K	I	N	H	J	Z	W	J	Y	V	N	P	L	J	C	C	O	R	O
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Y	E	M	X	D	L	Y	L	K	R	L	N	N	E	O	E	M	R	I	V	B	O	E	A	P	X	O	S	F	H
U	F	D	K	E	F	I	H	T	V	G	C	U	P	Q	J	N	K	M	Z	L	S	O	Y	G	L	I	B	P	H
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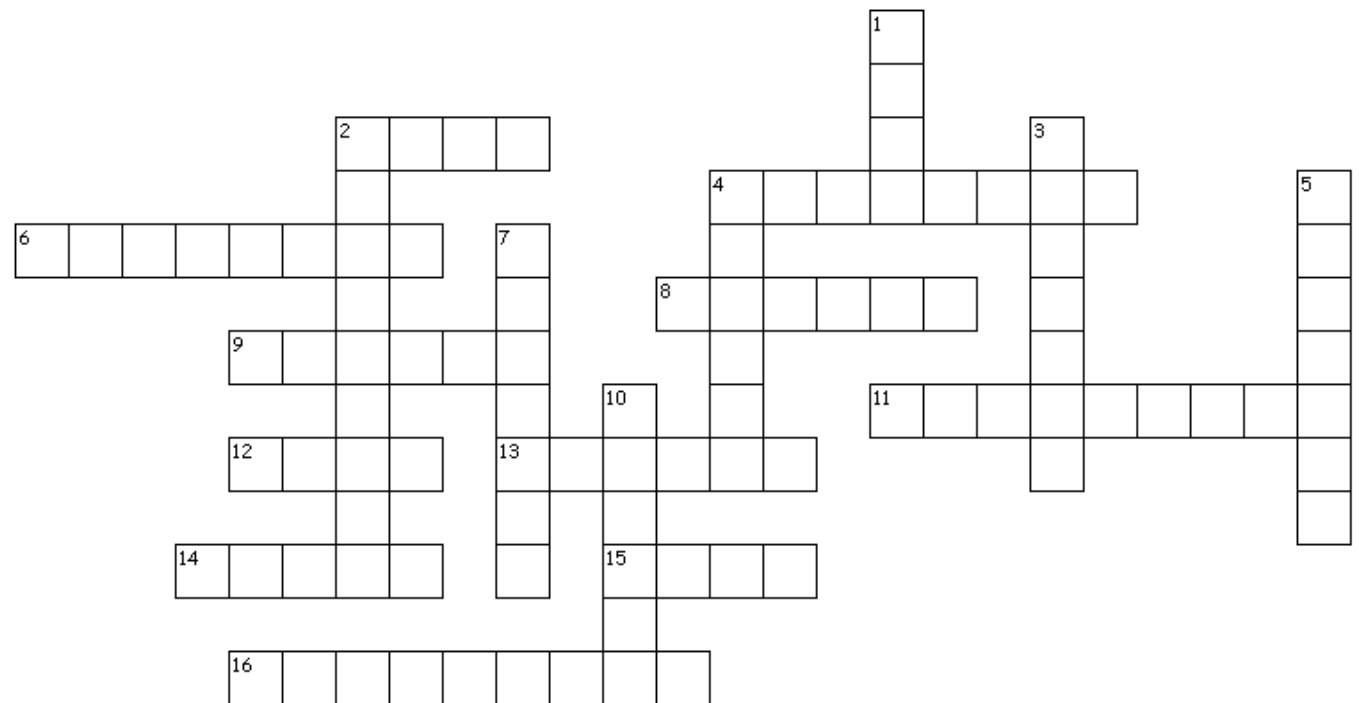
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2. WINTER WEATHER
4. _____ FIGHT
6. SLED FOR MANY
8. PHYSICAL WINTER SPORT
9. PERFECT WINTER BREW
11. THROW A LOG IN
12. BOARDS ON YOUR FEET
13. HANGS FROM THE ROOF
14. KEEPS FEET DRY
15. COLD WEATHER HAT
16. DOWN THE MOUNTAIN

DOWN

1. TO CLEAR THE ROADS
2. UP THE MOUNTAIN
3. WARM SHIRT
4. TO CLEAR THE SIDEWALK
5. FINGERLESS GLOVES
7. CANADIAN PASTIME
10. _____ WONDERLAND



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LOCAL NEWS CONTINUED

FROG ALLEY BREWING OPENS TEMPORARY TAPROOM, BEGINS SELF-DISTRIBUTION – SCHE-NECTADY, NY



Schenectady County's newest brewery has opened up their temporary taproom so that consumers can come in and enjoy their tasty brews. The Temporary Taproom located on the back end and underneath of the now-under-construction massive brewery project. The temporary taproom entrance is located on South Ferry Street, right off of State Street. They do have a large parking lot located behind the building, on South Ferry Street as well. The taproom is currently open Thursdays and Fridays from 4pm to 10pm and Saturdays from Noon to 10pm. At time of print, Frog Alley was offering 5 of their beers on tap. 1903 Vienna Lager is a moderate-strength amber lager with a soft, smooth maltiness and a moderate bitterness. Brewmaster Rich Michaels explains, "This 6% ABV amber lager has a clean malt flavor that is breadly-rich and somewhat toasty, with an elegant impression derived from quality base malts and process – not specialty malts and adjuncts." Also, on tap is Captain Ellis Porter, F'in A West Coast IPA, and Re4resh IPA. Re4resh IPA is a classic American IPA that is light in color and refreshingly dry-hopped with Centennial and Citra Cryohops. The mash bill includes North American grown two-row barley malt, Munich malt and a touch of wheat malt. It clocks in at a satisfying 6.1% ABV and 45 IBU's. The brewery also announced that they have started to self-distribute their draft beer. Look for Frog Alley on tap at your favorite establishment. If you don't see it there, ask for it.

REGIONAL NEWS CONTINUED

alone. Development growth is not the only thing the brand is proud to announce. There is a new partnership following the success of Taco Bell's first local beer at their Newport Beach Cantina in California. This time the brand teamed up with New York's Blue Point Brewing Company to create Big City Bell Pilsner. This brand-new beer is brewed with a blend of hops for lime and citrus fruit aroma. It has a crisp and balanced body that pairs perfectly with Taco Bell's Mexican-inspired flavors. "We're so excited to be part of the Cantina launch in our hometown," says Blue Point President, Jenna Lally. "We're looking forward to New Yorkers relaxing and enjoying some tacos with the new Big City Bell Pilsner." Like all urban Taco Bell restaurants, the new Cantinas were designed with the local consumer in mind. All three of the new Manhattan restaurants offer features tailored to the fast-paced lifestyle of the typical New Yorker. Technology offerings such as mobile ordering, self-service kiosks, and the brand's delivery partnership with Seamless (owned and operated by Grubhub) allow fans to access their favorite Mexican-inspired food whenever, and wherever, they want.

EMPIRE LAUNCHES THEIR 'FRENCH KISS' BARREL AGED SERIES – CAZENOVIA, NY - If you haven't



been to the Empire Farm Brewery in Cazenovia, you might already expect an impressive production facility, but you might be surprised by what you'd find in the cellar. Lined in bricks salvaged from the original Syracuse Haberle brewery, the cellar of the Farm Brewery in Cazenovia,

NY is home to over 50 oak barrels. Vineyards typically burn their wine barrels after 3-5 vintages, but Empire's oak barrels were saved from the Burgundy region of France to refurbish their 'French Kiss' cellar beer program. The first barrels were filled with beer back in 2016, and the Empire brewers have been experimenting with the complexities of barrel aging ever since. The first release from the 'French Kiss' series is a mixed fermentation Russian Imperial Stout, aged for two years in five-year vintage Echezeaux Grand Cru Burgundy Red Wine French Oak Barrels. Echezeaux Grand Cru vineyards are esteemed for the highest classification and favorable reputation in wine production. Additions of rich Belgian dark chocolate and chilies give this limited release a dark, rich wine flavor with a tart, dry finish. A new format and fresh look distinguish the premium brand, wax dipped in 22 oz bomber bottles you can pick up just in time to ring in the new year! Look for them at both Empire locations and select bottle shops in Syracuse, NY. Brewmaster Tim Butler discusses his plans for the French Kiss series, adding that he looks forward to barrel aging a big, rich, Brown Ale. "The wine characteristics pulled from our Burgundy oak barrels will blend really nicely with dark, 'roasty', strong beers." Market research and the production team's personal preference dictate which beers are destined to be a part of Empire's cellar aging program. Tim explains the learning curve is infinite. "Each individual barrel has its own set of variables, constantly changing with time." The team is careful to maintain the barrels at a steady temperature and moisture level, sampling regularly. "I'm incredibly proud of this first release from the 'French Kiss' series. It's very exciting for me to wrap up 2018 with an elevated brand that we've been slowly maturing for over 18 months. Not to mention my signature is on the label."

NATIONAL NEWS CONTINUED

FOUNDERS BREWING RELEASES 2019 AVAILABILITY CALENDAR GRAND RAPIDS, MI –



Founders Brewing Co. announced their 2019 availability calendar today, confirming changes and additions to the brewery's lineup, including the return of a couple of fan-favorites. To view the 2019 Availability Calendar, check out their website. Beginning in 2019, Founders will be adding the following Solid Gold package types to their lineup:

- Solid Gold 19.2 oz cans
- Solid Gold 12-pack cans (replacing 15-pack cans)
- Solid Gold 24-pack cans national distribution
- Solid Gold 12-pack bottles

"Solid Gold has more than doubled our first-year expectations and has driven us to meet an ever-growing demand," says Co-Founder and CEO Mike Stevens. "We'll be adding additional pack sizes to accommodate more occasions and will continue to push into the American domestic premium lager space with a brand that consumers can connect with." After successful pleas from fans, the following beers will be added/return to the lineup. Blushing Monk, a Belgian-style ale brewed with raspberries, kicks it off in January 2019:

- Blushing Monk 4-pack bottles
- Imperial Stout 4-pack bottles
- The return of Green Zebra to the Limited Series

"We've featured a lot of beers in our lineup over the years and, as a result, have had to bench some favorites to make room for new styles," said Co-Founder and President Dave Engbers. "The silver lining is that we then get the opportunity to reintroduce some of these beloved styles. Most often it's because we listen to you, our fans, who lobby for us to bring something back. Well, your voices have been heard and we're happy to share that Blushing Monk and Imperial Stout will return to the Limited Series in 4-pack bottles. Plus, CBS will return in 2019! As always, enjoy, share and celebrate their return with a friend." The 2019 calendar also reflects the addition of 12-pack bottles of All Day IPA. Those will start shipping in late January/early February. Additional beers, including the remaining Barrel-Aged Series beers, the third Limited Series beer and all taproom Mothership Series beers will be announced throughout the year, closer to their release dates.

SHINER BEERS APPOINTS THE RICHARDS GROUP AS LEAD CREATIVE AGENCY - SHINER,



TX— Spoetzl Brewery, brewer of Shiner Bock, announced the appointment of The Richards Group as lead creative agency partner for the brand. The Richards Group will oversee creative for Shiner Beers which is the oldest independently owned Texan craft brewery. Shiner is an iconic Texan brand with 110 years of heritage and wanted to ensure their new agency partnership was sensitive to the loyalty of their fans in Texas and beyond. The brief was to deliver creative ideas that maintain the brand position of being independent, humble and enduring while supporting the market position of the number 1 craft beer in Texas. After a competitive pitch process, the brand confirmed The Richards Group to assume the role of Agency of Record. Gregor Mina, Director of Marketing for Shiner said, "We are delighted to have selected The Richards Group as our agency partner following a successful and competitive pitch. The Richards Group showed throughout the process that they had engaging and memorable creative ideas that were grounded in solid insights and a thorough understanding of the beer category. We are very much looking forward to maintaining Shiner's position as the No.1 craft beer in Texas and growing the business exponentially outside of the home market, together." Based in Dallas, The Richards Group will be responsible for all Shiner's creative with the lion's share of the media buy in TV – their investment in cable and sports networks accounts for about 80% of the mix. Gregor Mina went on to say, "Having a Texas position from a brand perspective is not limited to just location, The Richards Group did a first-class job of showing us how 'Texas' is also a state of mind that can be appreciated and relevant across the US." Pete Lempert, Principal at The Richards Group said, "We've admired the Shiner brand for a long time. We feel like we have a lot in common. We are both fiercely independent Texans who take their work very seriously. Shiner has a long history of brewing quality beer and they also have a long history of creativity in their products and marketing. We respect that and are proud to carry the brand forward."

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