

JULY-AUGUST

# True Brew

A Craft Beer Lifestyle Magazine

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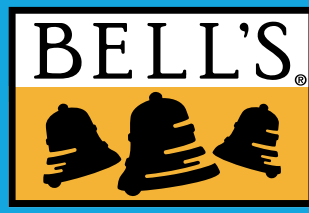
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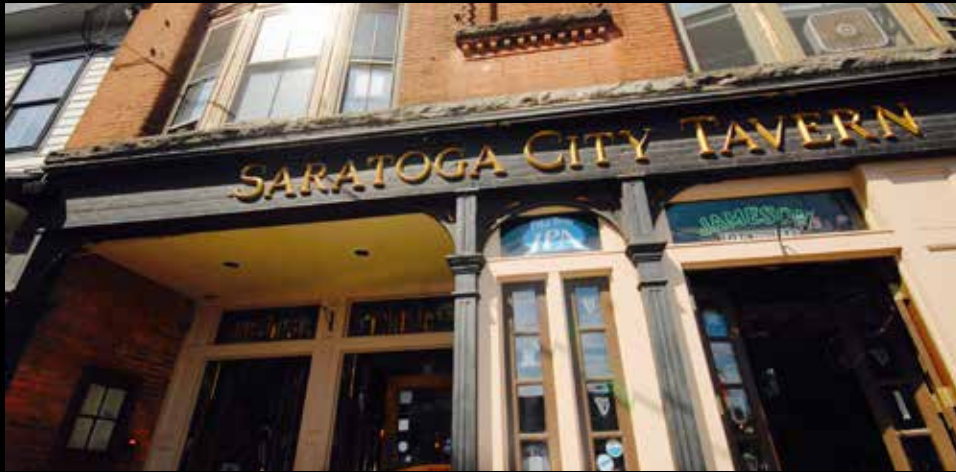


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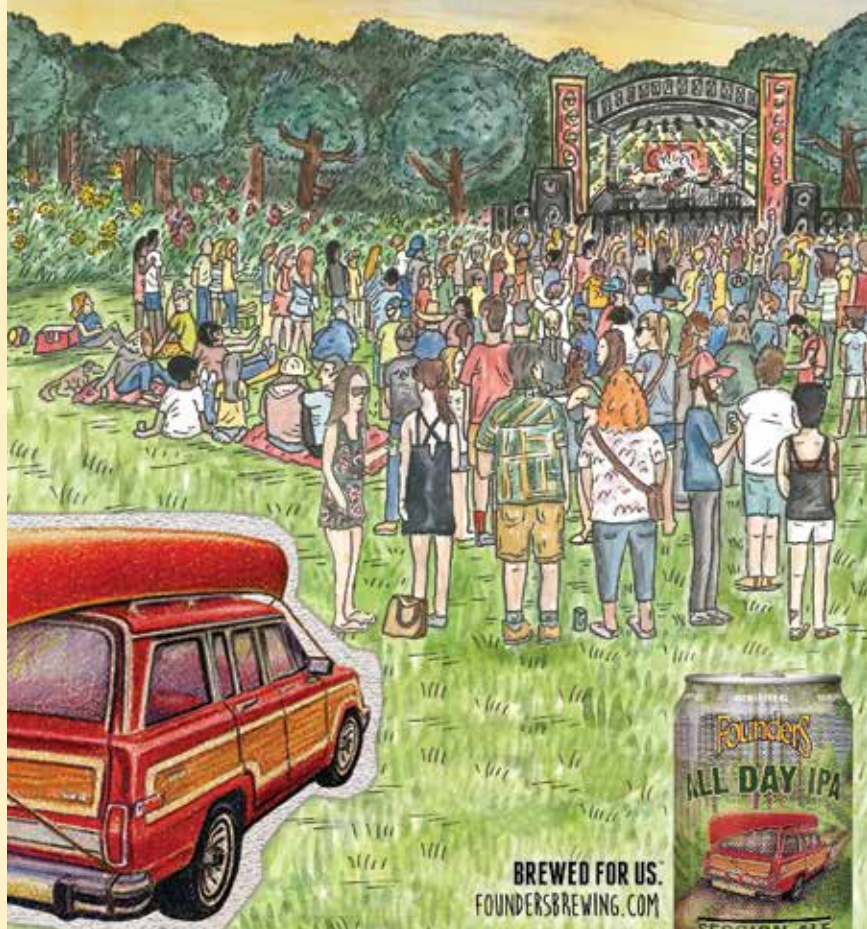


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**Published by**  
Collar City Craft Media LLC.  
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Printed locally and sustainably by  
Times Union Press, Albany NY

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# THE CAPITAL CRAFT BEVERAGE TRAIL

## LAUNCHES PASSPORT PROGRAM

By James Peterson

### Regional collaboration aims to connect craft beverage producers from eight counties in Capital Region

We here at True Brew Magazine were founded upon our mission: to promote the wonderful craft beverage scene that is flourishing in the Capital Region and beyond. We take great pride in keeping our readers and social media followers up-to-date on the incredible happenings in our region's exploding scene. While True Brew Magazine has focused primarily on beer and cider, *The Capital Craft Beverage Trail* (CCBT) has a mission of its own: To promote the craft and farm-based beverage producers in the Capital Region of New York State.

True Brew Magazine recently stopped by Nine Pin's taproom and visited original CCBT member, Nine Pin's Founder Alejandro del Peral, to get the scoop on the new Passport Program. Here's what we discovered.

Founded in 2015, the CCBT's original intention was to present a sort-of do it yourself brewery, cidery, distillery tour up and down Broadway in Albany. The group's founding members: Albany Distilling, Nine Pin Ciderworks, CH Evans Brewing Co, and Druther's Brewing saw it as an opportunity to come together to market the walking tour and to shed light on the craft beverage scene in Albany. "Very quickly," explains del Peral, "we realized that the scene was much bigger than what we were doing just here in Albany. We saw an opportunity to include all craft beverage producers across the 8-county region and for us to collectively work to market ourselves as a group."

"As soon as we got the group together, we saw the opportunity for the passport program to come to life. While there are certainly some cool apps that you can pull up on your phone, or other beverage trails that exist in concept, we saw the passport as something special and different. This region-wide collaboration is the first of its kind in the Capital Region and we look forward to supporting these popular producers.

Each member of the Capital Craft Beverage Trail sources their ingredients locally, and we are a strong supporter of local businesses helping local businesses. Now, the passport is a living, breathing product that you can hold in your hand as you interact with each of these craft beverage producers. It is the most significant concept that we have put into play so far,"

According to a press release that came out in June: The Capital Craft Beverage Trail has launched a Passport program designed to help Capital Region residents plan fun, educational and rewarding visits to the many craft beverage producers that

### This region-wide collaboration is the first of its kind in the Capital Region and we look forward to supporting these popular producers.

make up the CCBT. Passports are free of charge and are available at any of the producer member locations, and the Albany Heritage Area Visitors Center.



Ask for your passport at any of the participating locations on the opposite page







The members of this program produce fermented and distilled beverages from Warren, Saratoga, Schenectady, Washington, Rensselaer, Albany, Columbia and Greene counties.

"This Passport program is revolutionary and will create a bond between producers and consumers. We are excited to see the results of this program and look forward to further partnering with craft beverage producers throughout the Capital Region," said John Curtin, president of the Capital Craft Beverage Trail. The Passport program kicked off at Drink Saratoga, a pop-up New York State craft beverage tasting event which took place on June 15<sup>th</sup>.

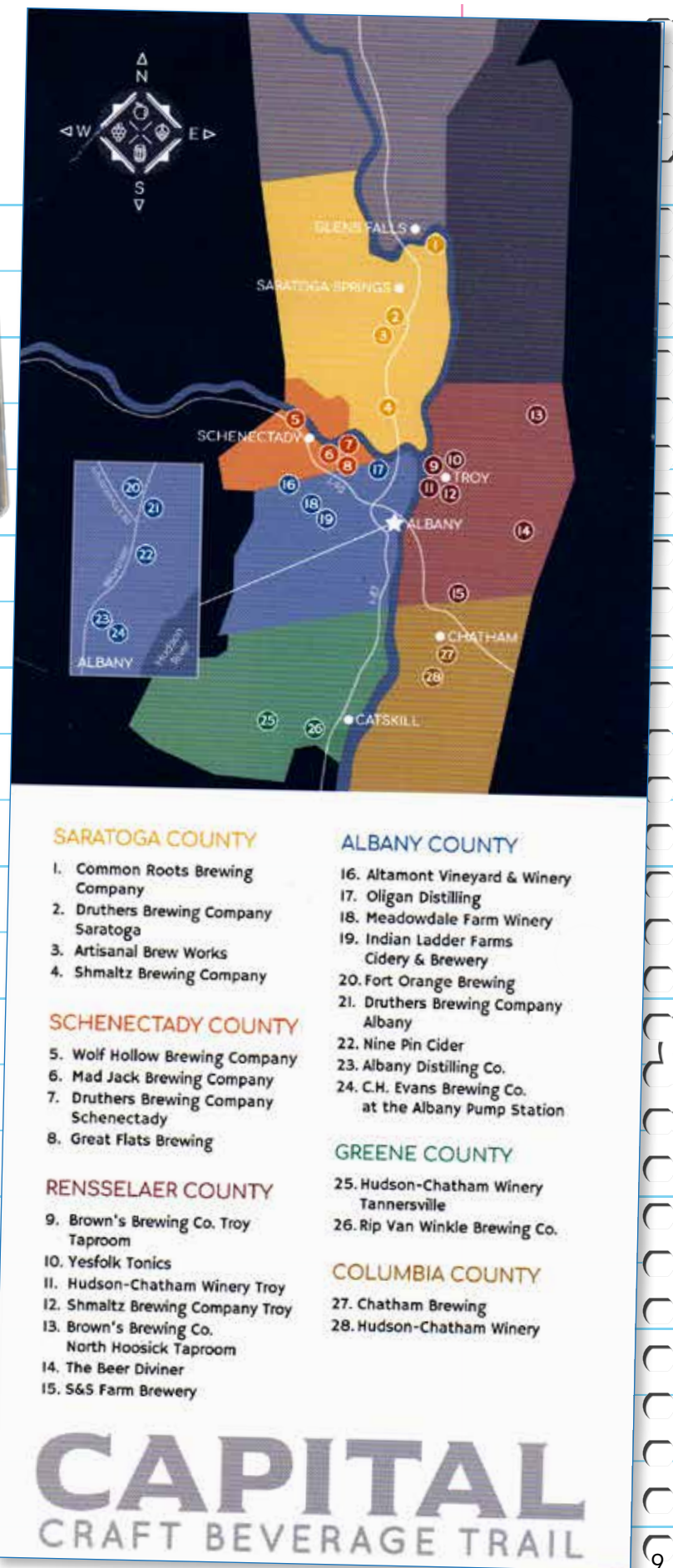
"This first of its kind passport program will further enhance the region-wide collaboration of our local craft brewers throughout the Capital Region, while at the same time offer consumers a better understanding of this important industry," said State Sen. Neil D. Breslin.

The Passport map is organized by county. When participants make a purchase at any producer named in the passport, their Passport will receive two stamps-one on the producer's page, and one on a perforated tear-out sheet at the back. At designated intervals, participants can tear off and redeem the perforated sheets at the back of the passport for prizes. Prizes can be redeemed in person or via U.S. mail. Detailed directions for redeeming prizes are included in the passport.

There are four levels of prizes. Completion of Level I has a prize of a CCBT Glass Snifter, Level II has a CCBT Winter Hat, Level III's prize is a CCBT Growler & Shot Glass, and Level IV winners receive tickets to all 2019 CCBT Drink Events.

So visit all of our friends, have a delicious craft beverage, meet some folks and win free prizes!

Cheers!





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## By TBM

The Management Team for Dogfish Head held their Regional Sales Meeting in the Capital District in Mid-May and they brought in their northeast sales team to convene in the City of Troy for the “Spreading of Goodness”.

On Thursday, May 17<sup>th</sup>, a dozen **Dogfish Head** northeast employees teamed up with employees from **The Ruck** and **Craft Beer Guild** to help clean up Troy’s Prospect Park and to help get it ready for the summer. Projects included power washing and painting the pool, raking leaves and debris, as well as general park maintenance. The effort was celebrated the next evening with Dogfish Head Night at The Ruck.

Dogfish Head Northeast Manager, Ken Woodward explained, **“We were stoked that Kim, Katie, and Dave from The Ruck were able to work with the City of Troy to make this happen.** Each year on or around Earth Day, our beloved brewery coworkers down in Delaware join **Habitat for Humanity** to help with home builds, as well as partake in clean-up projects. Our northeast field team jumped at the chance to give back with this beautification project! We’re not really a brewery that goes by titles, just a bunch of awesome coworkers who love beer & spreading the goodness with our wholesaler and retailer partners. Also, huge props to our friends @ Craft New York & The Ruck who were still working hard selling beer during the day but still made it to the park after to help with the clean-up.”



The Annual Dogfish Head Night has become a must-attend craft beer event in the Region. Annually held on the Friday of **American Craft Beer Week**, Dogfish Head Night is the longest tenured craft beer event held at any account in the entire capital district. “This was our 10th consecutive year hosting Dogfish Head and it was a very special celebration,” explained The Ruck owner, Dave Gardell. “With the brewery hosting their meeting locally, as well as helping at the park, they had a lot of staff here. Between their team, The Ruck, CBG, and all the local fans, it was a great night filled with great craft beer people.”

Indeed, it was as The Dogfish Head team rolled out an array of killer vintage offerings as well as a stacked line-up of Dogfish Head Classics!

**The True Brew team would like to say “CHEERS” to this reputable national brewery for stepping up and having a positive impact on our local market. Hats off to Dogfish Head, The Ruck and the Craft Beer Guild!**





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## APA



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## TRUE BREW MAGAZINE HOSTS FIRST ANNUAL BREWFEST

By TBM

It was a beautiful day on June 16th! Sunny and 80 degrees as hundreds of Capital Region craft beer lovers converged on the Saratoga County Fairgrounds for True Brew's New Brew Fest. Fifty local, regional, and national craft breweries and cideries were on hand with their representatives to dole out samples of their latest and greatest offerings, as well as other fresh brews.

"The hottest thing in craft beer right now is "What's New?" says True Brew Co-Founder, Jennifer Peyser. "Consumers are waiting in lines and clamoring for the new releases and fresh beers that these breweries are producing, so we wanted to host a brewfest that brings all of these brewers together and features their new beers."

The event featured 17 local breweries, 23 regional breweries, and 10 of the national favorites. There were over 110 beers to sample including about 55 that were new and 12 that were introduced as brand new at the fest! Fan's of sour beers flocked to "The Sour Patch", a pavilion that featured more than a dozen different sour beers from the brewers that were on hand.

Live music from The Broke Boys filled the air as beer lovers navigated through 3 large pavilions each with 15-20 breweries. Food trucks by Burger 21, The Fishfry Guy, and Bootleggers fed the masses with Dutch Udder Ice Cream serving up cool treats for dessert. Throw in a cornhole field and Brewfest Bingo and everyone was having a great time.

We'd like to thank all of those that attended and look forward to welcoming you back next year. We'd also like to thank our brewery, distributor, and vendor partners for making it a truly great day. Stay tuned next year when we circle back to do it all over again!



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## THE CRAFT BEER ROAD TRIP

### WOLF HOLLOW BREWING CO. YOUR BEER BREWED HERE

By Erik Budrakey

It's really sort of the classic story—you know the one: A couple of guys are home brewers. Have a chance meeting. Share a love of beer. Open a brewery. Ride off into the sunset on unicorns. Ok, the unicorns are a bit of a stretch, but, they're certainly pointed in the right direction.

As far as The Craft Beer Road trip goes, this is a short one. The trip out to Wolf Hollow Brewing is not far at all. Only about 30 minutes from Albany, the brewery is located on Amsterdam Rd. in Glenville. Pay attention as your GPS says that you are getting close. The brewery sits about 50 yards back from the road and it really sneaks up on you. It is marked by a small sign out by the road, but the sign is partially blocked by an inconvenient little tree. As you pull into their dirt lot, you'll see the unassuming brewery back on your left, housed in what looks like an old garage that is actually an old auction house.

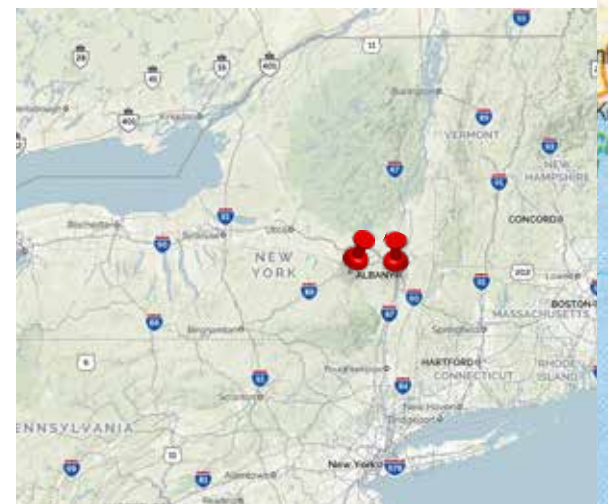
As you enter the building though, you are clearly at a brewery. Before my eyes can even train in on anything, I am immediately hit with the sweet smell of beer brewing. The scent of heated, malted barley and spicy hops fills the air. A long bar sits across from the doorway in a hut-like structure. There are 16 beers on the draft system and a well-designed chalkboard sits above it, offering up the beer menu and descriptions. To the right, a large ordering window is carved out of the wall where **Buzzard's Bay Barbeque** stands to offer consumers food. To the left is a large, comfortable dining area furnished with wooden tables and chairs. It's warm, cozy and comfortable. A long, wooden rail, lined with



bar stools cuts through the room offering a seat looking straight into the brewhouse. There are no windows or other distractions between the consumer and the brewhouse with its stainless steel fermenting and aging tanks lining the back wall. It's stunning and unique. As we walk in, the brewers are hustling around behind the rail, tending to the batch that is currently brewing.

Co-Founder Peter Bednarek comes out and greets us enthusiastically. "Welcome

**"Our mission is to create local, craft beer, that is served right where it is made for peak freshness."**



to Wolf Hollow," he says with a smile, "can I start you off with a beer?" As/per usual, my answer to this question is simply "YES!". Naturally, we go with a couple of sample paddles. As our beer is served, we settle in at a table to get the skinny on all things Wolf Hollow from Pete.

"So," I ask, "How did the concept of Wolf Hollow Brewing come to be?"





Jordan and Pete filling growlers for their Wolf Pack.

### Storm's a-Comin'!

Pete begins, "Back about ten years ago, there was a pretty big storm in Glenville and most of the town had no power. I was a volunteer firefighter at the West Glenville Fire Company and a gentleman named Jordan White, and his wife Jenna came in seeking coffee. Over time we got to know each other quickly discovering that we both had a passion for beer. At the time, I was the Principal at Galway High School and Jordan was teaching private music lessons, considering seminary to become a pastor. Before too long we were having legit conversations about opening a brewery of our own. In 2011, we started planning."

As their plan began to progress, they ran into a bit of a roadblock with the town ordinances. Due to zoning laws, the town said that a brewery would not be allowed. So, Pete and Jordan crafted a plan to petition the town to allow it. They held a meeting open to local residents at the West Glenville Grange Hall where, of course, they offered up their beer.

"I remember stating to the group, 'We want to start a brewery'", says Pete, "We want to do it for the right reasons. For a sense of community. With a focus on quality and meaningful interaction with our consumers." Turns out that the neighbors were all for it. However, due to the zoning law, they were faced with two options: Either get a variance from the town, or petition to change the law. As Pete and Jordan pondered getting a variance, the town itself stepped up and explained the process for getting a zoning law change to allow for the brewery. After a number of additional meetings and a series of approvals for their specific site plan, the ordinance was changed to allow for wineries and breweries that produce less than 10,000 bbls of beer per year and Wolf Hollow Brewing was a go!

After about 2 years of brewing in Jordan and Jenna's kitchen and talking late into the evenings on their front porches while enjoying homebrew, their plan started coming together. In 2012, they formed an LLC and got a license for a microbrewery. They moved their brewing



operation to the West Glenville Grange Hall where they set up on a half-barrel brew system in the kitchen with fermentation in the fieldstone basement. "I remember waking up and being at the brewery at 5am to transfer batches," Pete explains. "Since I had the job at the school, I had to get in there early. It was hard work, but we were motivated to see if we could create a brewery for all the neighbors in West Glenville."

### More Than a One-Man Wolf Pack

"We were focused on our mission of crafting relationships in the hamlet as we brought our plan to life," says Pete. "We were looking to try to raise the money needed to get us off the ground. Through friends and family (who we proudly call our Founders), we were able to raise about \$25K from about 27 partners. This was done through 'donations' and each donor became an initial member of our Wolf Pack."

"Wolf Pack?" I ask.



"Our mission is to create local, craft beer, that is served right where it is made for peak freshness. People can enjoy our brews here or take home a growler. We liked the idea of creating a special club. To make it a reality, we began originally by only selling in growlers at the first version of our brewery. We're now open four days each week to allow our community to come in and fill their growlers up for the week, or to have a pint and spend the evening socializing with like-minded beer drinkers in our tasting room. One focus of our business is supplying beer for, and developing relationships with, our WHBC



"It was hard work, but we were motivated to see if we could create a brewery for all the neighbors in West Glenville."

"Wolf Pack" Members. Each receive a special members-only price on growlers or pints, free schwag, and an invitation to all of our special members-only events. The Wolf Pack is very popular. We started with our 27 donors in the club and we are now at more than 300!"

All this talking had taken my attention away from the sample paddle sitting in front of me. The sample glasses are, dare I say, cute. They look like shrunken down, stubby, mason jars. Five of them across a wooden paddle. I start with the Wolf Hollow Amber. It's smooth, yet crisp, and delicious. Pete explains "Wolf Hollow Amber is the flagship beer of our brewery because it is crafted after the unique character of West Glenville. The toasted notes are distinctive in this beer and the crisp dry-hop keeps you reaching for another." It's an American amber ale and has made fans in both craft beer enthusiasts and seekers of easy drinking refreshment and it won Gold at Tap NY this year.

"We envision a style of beer that is intentionally created to enhance our local community by providing a fresh, quality product that exhibits the uniqueness of the place in which it is brewed and the people who enjoy it." Pete continues, "In an effort to bring the 'micro' back to micro-brew, we focus on crafting beer and relationships. We believe that there is great value in the power of good beer to bring people together and that the more we grow as a community, the more good things might come from the building up of those relationships. To this end, WHBC is a hub around which our small town of West Glenville has become even more connected. WHBC is not designed to be the next big national craft brand, but instead, we try to stay true to the community from which it sprung, and we do our best to provide our residents, friends, and neighbors with world-class quality beer that they can truly call their own."





I move on to "Pulpit Supply" an American Brown Ale as WHBC Sales Manager, Will Clune joins the conversation. "This is a really good version of an American Brown Ale!", I quip. Will chimes in, "Pulpit Supply has a solid malt profile delivering more flavor than a traditional English Brown but finishes much dryer due to its dry hop qualities". Turns out, Pulpit Supply Brown was awarded bronze at the Raise A Glass Foundation International Beer Competition in 2016 and bronze at the Great International Beer & Cider Competition in 2016. Good stuff indeed!

I continue to work through my sample paddle as we discuss the state of the industry and how strong the local scene is becoming. Pete explains that after the brewery had spent just about 1 year in the Grange Hall up on the hill in West Glenville, Pete and Jordan welcomed Bill Kenneally to their partnership as an owner. Bill brought a new dynamic to the team and was instrumental in pushing the guys to consider the property where the brewery is now located. When Bill joined Wolf Hollow Brewing, the team expanded the operation significantly by investing in the 7-barrel system

they now use – and the business has grown on the current property over of the last 3 years. Bill's contributions included more than just his encouragement to grow. As the owner of Buzzards Bay Barbeque, the perfect food pairing of beer and barbeque became a hallmark of the new operation on Rt. 5.

I rip through their Lock 9 Porter, District 6 IPA, and Battle of '69 White IPA. I am impressed by the fact that each is true to style, which is, to me, the sign of a skilled brewer. When Jordan decided to 'put off' seminary in favor of brew school, one of his colleagues famously responded, "Lord knows, pastors need brewers." Once a brewer, he was able to return to seminary and move into ministry. He is now the pastor at West Glenville Reformed Church. At Wolf Hollow, we believe it all comes together when people gather to enjoy good beer and foster relationships."

As my time at the brewery is winding down, I turn to Will, "So if a consumer from the Capital Region comes out for a visit this summer, what should they expect?"

## Coming This Summer

"As far as new brews go, we are starting to increase our focus on brewing lagers," he says. "We're working on a handful right now including: Loco Lobo, a Mexican Style Lager with Lime and Peppercorn, and a Vienna Lager. We will also have our silver-medal winning Year One Black Lager released in late July to celebrate our third anniversary here. We're hitting the streets to make these beers available in more bars and restaurants in the Capital District. It's impressive how well our beer has been received and it's great to see it being poured at the better beer bars around."

Pete continues. "As far as at the brewery, our outdoor area is a comfortable biergarten with patio, pergola, a fire pit, and Adirondack chairs. Our property includes ample space for



Find a small slice of heaven on the patio. some cornhole and other outdoor activity. It's a comfortable spot to just come and enjoy good beer and good times. We'll also be hosting live music out by the fire throughout the summer. Check with our social media to stay on top of that as there are many local and traveling musicians on our stage every other week."

"Count on it!" I reply as I thank them for their time. "I look forward to coming back out soon with some friends."

As I drove away, I reflected on how much of a genuinely pleasant visit it was. It's refreshing to meet humble, focused brewers and owners that are doing it "the right way." Hard work, integrity, and a full sense of community. Do yourself a favor and carve out a few hours to go visit Wolf Hollow this summer. You'll be glad that you did!

## Wolf Hollow Brewing Co.

6882 Amsterdam Road  
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Thu-Fri: 4:00 pm-10:00 pm

Sat: 12:00 pm-10:00 pm

Sun: 12:00 pm-6:00 pm



## STYLES OF THE SEASON



### BLONDE ALE

**taste:** soft, malty sweet, bread, toast

**geography:** Germany

**characteristics:** medium light to medium bodied

**aroma:** sweet, malty low fruit

**color:** light yellow to deep gold

**ABV:**  
3.8-5.5%

**IBU:**  
15-28



### FRUIT LAMBIC

**taste:** fruit used, acidic, barnyard

**geography:** Belgium

**characteristics:** light to medium light body

**aroma:** fruit, earthy, hay, horsey

**color:** depends on the fruit used

**ABV:**  
5.0-7.0%

**IBU:**  
0



### BERLINER WEISSE

**taste:** lactic sourness, bready, grainy

**geography:** Germany

**characteristics:** light body, very dry finish

**aroma:** sharply sour, with some fruitiness

**color:** very pale straw

**ABV:**  
2.8-3.8%

**IBU:**  
3-8



### ENGLISH IPA

**taste:** high hop, moderate to high bitterness

**geography:** England

**characteristics:** smooth, medium bodied

**aroma:** high hop aroma, fruity or earthy

**color:** pale to medium amber

**ABV:**  
5.0-7.5%

**IBU:**  
40-60



### BELGIAN BLOND ALE

**taste:** smooth. Pils malt, sweet start, dry finish

**geography:** Belgium

**characteristics:** medium high to high carbonation

**aroma:** earthy or spicy hop, lightly sweet

**color:** light to deep gold

**ABV:**  
6.0-7.5%

**IBU:**  
15-30



### BIÈRE DE GARDE

**taste:** medium to high malt, toffy, caramel

**geography:** Belgium

**characteristics:** smooth, medium body

**aroma:** malty, sweet, toasty

**color:** 3 types, blond, amber and brown

**ABV:**  
6.0-8.5%

**IBU:**  
18-28

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# JULY-BERLINER WEISSE

By Dom Weisberg

It is suggested that the history of the Berliner Weisse beer began in the 16th century when migrating Huguenots developed the beer from the local red and brown ales as they moved through Flanders into Northern Germany. These regions brewed styles that were predominately made with wheat, and were influenced by wild bacteria, Lactobacillus and Brettanomyces, which give a sour quality to beer. The King of Prussia enjoyed Berliner Weiss so much, he had his son trained to brew it. Allegedly, Napoleon's troops dubbed it, "The Champagne of the North", in 1809.

Historically, the sourness of Berliner Weisse came from the wild bacteria of open fermentations, but modern brewers inoculate their wort with lactobacillus strains using a number of different methods including kettle souring, creating a sourness by a secondary fermentation in the bottle or by adding Lactobacillus. With kettle souring, you can add unmilled grain to the warm wort because grains are naturally covered with Lactobacillus. Let it sit for 1-2 days and then proceed to the boil stage of the brewing process where you can add hops.

Berliner Weisse is a sour beer that isn't very funky in flavor and the lactic tartness can be somewhat reserved. It is a dry and crisp beer, light in body, low in alcohol (2.8 to 5%) and high in carbonation, making the style quite refreshing. Its grain bill is 25-30% wheat and 50% pilsner. The Berliner Weisse is similar to German Hefeweizen beers with none of the spicy or clove flavors of wheat beers. This style is referred to as a Schankbier by Germans, which is a low alcohol beer about 2-3%. It is pale straw in color and can be clear to somewhat hazy in clarity. It usually has a large, dense, white head and is highly carbonated. It may have a bready or grainy wheat flavor. The hop bitterness is very low and the beer may have a slight fruity flavor. It is often served in a bowl-shaped glass with flavored syrups, such as raspberry or woodruff flavoring. It may also be mixed with other drinks, such as pale lager, in order to balance the sourness.

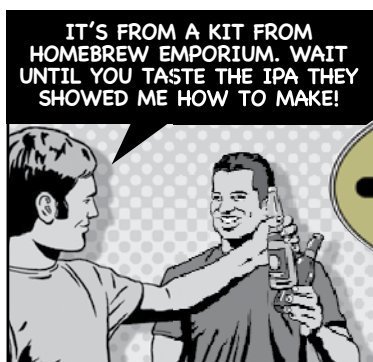


## All Grain Berliner Weisse 5 Gallon Recipe:

**Specs: Original Gravity: 1.034 Final Gravity: 1.010 ABV: 3.15%**

### INGREDIENTS:

- **4.5 lb German wheat malt, 5.5 lb German pils malt**
- **2.5 lb sour cherries**
- **½ oz Hallertau whole hops, 3% a.a. (30 min.)-The only hop addition**
- **Wyeast 3191 Berliner Weisse blend or White Labs WLP630 Berliner Weisse blend**
- **Mash in at 150° F and hold for 60 minutes.**
- **Follow above hop schedule.**
- **Primary fermentation for 15 days at 70° F**
- **Rack to Secondary for 10 days at 70° F**
- **Rack to Tertiary for 30 days onto cherries at 70° F**
- **Forced CO<sub>2</sub> to carbonate (3 vol) in a keg, or add a pack of Lallemmand CBC-1 Cask Conditioning yeast and bottle condition with 5.75 oz corn sugar for 2 weeks (higher than average carbonation).**



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# AUGUST - BRITISH BROWN ALE

By, Roger Savvoy

British Brown Ales are malty, clear, dark amber to dark reddish-brown caramelly ales without the roasted flavors in Porters. They range from lighter-colored to deeper, darker, and caramel-focused, but, none have strongly roasted flavors. Malt may also have a nutty, toasted, biscuity, toffee, or light chocolate character. A light but appealing floral or earthy hop aroma is present but should not dominate. Bitterness is medium to medium-low. There is a low to moderate off-white to light tan head. The taste gives a light to moderate malt sweetness, with a light to heavy caramel character, and blends into a medium to dry finish. The medium-light to medium body also has medium to medium-high carbonation. The malt-hop balance is even to malt-focused. Hop flavor is low to none (floral or earthy qualities possible). Low to moderate fruity esters can be present.

Brown ale has been a chameleon over the centuries. It was originally brewed from 100% brown malt in the late 17th century, was lightly hopped and fairly strong. These beers died out around 1800 as brewers moved away from using brown malt as a base. The term “brown ale” was revived at the end of the 19th century when London brewer Mann introduced a beer with that name. Modern brown ale is a 20th century creation, becoming popular again in the 1920’s. Today English brown ales range from beers such as Manns Original Brown Ale, which is quite sweet and low in alcohol, to northeastern brown ale such as Newcastle Brown Ale. Characteristic ingredients now are British mild ale or pale ale malt base with caramel malts. There may also be small

amounts of darker malts (e.g., chocolate) to provide color and the nutty character. English hop varieties are most authentic.

## Northern Nut Brown Ale:

**Vital Statistics:**  
**OG: 1.040 – 1.052**  
**FG: 1.008 – 1.013**  
**IBUs: 20 – 30**  
**SRM: 12 – 22**  
**ABV: 4.2 – 5.4%**  
**Commercial Examples: Maxim Double Maxim, Newcastle Brown Ale, Riggwelter Yorkshire Ale, Samuel Smith’s Nut Brown Ale, Wychwood Hobgoblin**  
**OG: 1.52 FG: 1.013 SRM: 24**  
**IBU: 28 ABV: 5%**  
**5 oz Crystal 60L**  
**4 oz. chocolate malt**  
**6 lb. light DME**  
**1.5 oz. Kent Golding hops**  
**0.5 oz. Fuggles hops**  
**WLP005 British Ale yeast**  
**1.25 cup light DME**

Steep grains in ½ gallon 150F water for 30 minutes. Strain and sparge with ½ gallon water into 2 gallons water. Add DME. Bring to boil. Add 1 oz. Kent Golding hops and ½ oz. Fuggles. Boil 45 minutes and add ½ oz Kent Goldings, boil additional 15 minutes. Cool, transfer into fermenter and top off to 5 gallons. Add yeast. Ferment 7 days at 70F and transfer to carboy. Condition for 3 weeks. Prime with DME and bottle. Condition for three weeks. Open bottle, pour into a glass and drink.





CALENDAR OF EVENTS

July

6/25 (yes, we know it was last month)

**Druther's Brewing Company- Grand Opening of Schenectady location!** 221 Harborside Drive Schenectady, NY 12305 - druthersbrewing.com

**1-Nine Pin Cider Works - Cider and Sliders with Slidin Dirty and Dutch Udder** -4-9pm 929 Broadway, Albany, NY 12207 - ninepincider.com \**Peach Tea cans were just released!*\*

**Paradox Brewing - Live music by Big Time Kitty** (2-6pm) - 154 U.S. 9, Schroon Lake, NY - paradoxbrewery.com

**Nanola - Mystery Tap Takeover** - 2639 Rt. 9, Malta, NY - nanolamalta.com

**3-Artisanal Brew Works** - Bottle Share 5-9pm - 41 Geyser Rd., Saratoga Springs, NY - artisanalbrewworks.com

**Nine Pin Cider Works- Production Floor Tour** (\$20 - includes sample and glass) - 1:30-2:30pm 929 Broadway, Albany, NY 12207 -ninepincider.com

**4-Empire Brewing Company - Pig Roast** (\$20) 1pm - 33 Rippleton Rd., Cazenovia, NY 13025 - empirebrew.com

**5-Adirondack Pub & Brewery Tap Takeover Thursday at The Boathouse Restaurant** - 4-9pm 3210 Lakeshore Dr., Lake George, NY adkbrewery.com

**Nine Pin Cider Works - Live Music with Ryan Leddick** - 6-8pm 929 Broadway, Albany, NY 12207 - ninepincider.com

**6-Indian Ladder Farms Cidery & Brewery - Live music by Red Hot Acoustics Roots & Blues** (Mike Herman) 7-10pm 42 Altamont Rd., Altamont, NY ilfcb.com

**S & S Farm Brewery - food truck, & live music by Amy Ryan Band** - 6-9pm - 174 Middle Road, Nassau, NY 12123 - SandSbrewery.com

**Minogue's Saratoga Springs - Adirondack Brewery Tasting** 4-6pm - 16 West Ave, Saratoga Springs, NY minogues-beverages.com & adkbrewery.com

**Anchor Beverage 2 - Empire/1911 Sampling** 3-5pm - 376 Dix Ave, Queensbury, NY 12804

**7-America, Heck Yeah! - SOCO Block Party** - The Ruck, The Shop, Rare Form Brewing Company, Founders Brewing & Superior Merchandise benefitting the Operation at Ease Foundation - 2-8pm 104 3rd St., Troy, NY 12180

**100 Mile Brew Fest - Brewfest featuring** 20 breweries within 100 miles of Clifton Park (\$50) - 4-8pm - Elks Lodge #2466695 Mac Elroy Rd, Ballston Lake, NY 12065 - lupulinevents.com

**S & S Farm Brewery - food truck, & live music by Tilbury Band** - 6-9pm 174 Middle Road, Nassau, NY 12123 SandSbrewery.com

**Crossroads Brewing Company - Live Music by Will Foley** - 4-7pm - 21 2nd St. - Catskill Taproom - 201 Water St. Catskill, NY - crossroadsbreweryco.com

**Chatham Brewing - Chatham Summerfest** (free) 10am-4pm - Free music in the brewery afterwards- 59 Main St., Chatham, NY - chathambrewing.com

**8-Paradox Brewing - Live music by Willie Playmore** - 2-6pm - 154 U.S. 9, Schroon Lake, NY 12870 - paradox-brewery.com

**Adirondack Pub & Brewery Detox & Retox: Yoga in the barrel room** 11am - 12pm, 33 Canada St., Lake George, NY 12845 - adkbrewery.com

**Nine Pin Cider Works - Live Music with Honey Slider** - 2-4pm 929 Broadway, Albany, NY 12207 - ninepincider.com

**Nanola - Mystery Tap Takeover** - 2639 Rt. 9, Malta, NY - nanolamalta.com

**11-Nine Pin Cider Works** - Live Music with Ben & Lee - 7-9pm 929 Broadway, Albany, NY 12207 - ninepincider.com

**12-Nine Pin Cider Works - Tea Talks with Short and Stout Tea & Yesfolk** 5-8pm 929 Broadway, Albany, NY 12207 ninepincider.com

**13-Indian Ladder Farms Cidery & Brewery - Live music by Brian Shafer** 7-10pm - 42 Altamont Rd., Altamont, NY 12009 - ilfcb.com

**S & S Farm Brewery - food truck, & live music by The Doornails** - 6-9pm 174 Middle Road, Nassau, NY 12123 - SandSbrewery.com

**Summer Night in Schenectady** - 5-10pm. Great Flats Brewing, Mad Jack Brewing Company, & Wolf Hollow

Brewing Company will debut a collaborative American Pale Lager at each brewery.

**Minogue's Malta - Adirondack Brewery tasting** 4-6pm - 2421 State Route 9, Malta NY 12020

**Nine Pin Cider Works - NINEfin Seafood Pop Up with fin your fishmonger** - 5-8pm 929 Broadway, Albany, NY 12207 ninepincider.com

**14-Adirondack Pub & Brewery - 3rd Annual Cornhole Tourney** (2 for \$20/\$40) - 1-5pm - 33 Canada St., Lake George, NY 12845 - adkbrewery.com

**S & S Farm Brewery - food truck, & live music by Tim Hoz** - 6-9pm - 174 Middle Road, Nassau, NY 12123 - SandSbrewery.com

**Wolf Hollow Brewing - live music by Twisted Pine** \$10 - 8-10:30pm - 6882 Amsterdam Road, Glenville, NY 12302 - wolfhollowbrewing.com

**Empire Brewing Company - Empire Boogaloo Party** live music by Nathan Williams & the Zydeco Cha Chas - 33 Rippleton Rd., Cazenovia, NY 13025 empirebrew.com

**Brewfest at the Mohawk Casino** (\$35) 2-6pm Akwesane Mohawk Casino Resort - 873 State Route 37 - Hogansburg, NY 13655 - mohawkcasinotix.com

**Minogue's Wilton - Empire/1911 Sampling** 12-2pm - 624 Maple Ave, Saratoga Springs 12866

**15-Paradox Brewing - Live music by T.R. Wilson** 2-6pm - 154 U.S. 9, Schroon Lake, NY 12870 - paradoxbrewery.com

**Adirondack Pub & Brewery Detox & Retox: Yoga in the barrel room** 11am - 12pm, 33 Canada St., Lake George, NY 12845 - adkbrewery.com

**Nanola - Mystery Tap Takeover** - 2639 Rt. 9, Malta, NY 12020 - nanolamalta.com

**18-Nine Pin Cider Works - Live Music with Mathew Pryce** - 7-9pm 929 Broadway, Albany, NY 12207 - ninepincider.com

**19-Nine Pin Cider Works Cider, Fire, and Za with DeFazios Pizzeria** - 5-8pm 929 Broadway, Albany, NY 12207 - ninepincider.com

**20-Big Tupper Brewing - Summer Block Party** (Free) with live music by Deep Blue Band (4 to 7) & and Double Axel (7 to 10pm), Cornhole Tourney & more. Indoor and outdoor activities. FREE of charge. 12 Cliff Ave, Tupper Lake, NY - bigtupperbrewing.com

**The Beer Diviner - Divine Vibes music festival with camping** (7/20 6pm - 7/22 7pm) \$15/20/25 per night - 243 Bly Hollow Rd. Cherry Plain, NY - thebeerdiviner.com

**Indian Ladder Farms Cidery & Brewery - Live music by Black Mountain Symphony** - 7-10pm - 42 Altamont Rd., Altamont, NY 12009 - ilfcb.com

**Eddy's Beverage - Empire/1911 Sampling** - 4-7pm - 112 Excelsior Ave, Saratoga Springs, NY 12866

**Minogue's Wilton - Adirondack Brewery tasting** 4-7pm - 4-6pm - 624 Maple Ave, Saratoga Springs 12866

**Nine Pin Cider Works - Live Music with Brian Lapoint** - 7-9pm 929 Broadway, Albany, NY 12207 - ninepincider.com

**21-Indian Ladder Farms Cidery & Brewery - Live music by Retro Candy** 12-3pm - 42 Altamont Rd., Altamont, NY 12009 - ilfcb.com

**S & S Farm Brewery - food truck, & live music by Keller & McGowan** - 6-9pm - 174 Middle Road, Nassau, NY 12123 - SandSbrewery.com

**22-Paradox Brewing - Live music by Lucia & Levi** (2-6pm) - 154 U.S. 9, Schroon Lake, NY 12870 - paradox-brewery.com

**Fort Orange Brewing - Craft & Draft Candle making workshop** - \$15 450 North Pearl Street, Albany, NY 12204 - fortorangebrewing.com

**Nine Pin Cider Works - Live Music with Stone Soup** - 2-4pm-929 Broadway, Albany, NY 12207 ninepincider.com

**25-Peabody's - Empire/1911 Sampling** 6:30pm 39 Phila St., Saratoga Springs

**Nine Pin Cider Works - Live Music with Jay Maloney**- 7-9pm 929 Broadway, Albany, NY 12207 - ninepincider.com

**26-Nanola - Remarkable Liquids of Southern New York** - 2639 Rt. 9, Malta, NY 12020 - nanolamalta.com





# August



**27-Indian Ladder Farms Cidery & Brewery Live music by Bald Harry** - 7-10pm - 42 Altamont Rd., Altamont, NY 12009 - ilfcb.com

**Fort Orange Brewing - Comedy Showcase** 7:30pm 450 North Pearl St, Albany, NY - fortorangebrewing.com

**Nine Pin Cider Works - Live Music with Frank Murray** - 6-8pm 929 Broadway, Albany, NY 12207 - ninepincider.com

**Minogue's Queensbury Adirondack Brewery tasting** 4-6pm - 266 Quaker Rd., Queensbury

**28-Gun Hill Brewing Company - Annual Homebrew Competition** - 2:30 -7:30pm - 3227 Laconia Avenue, Bronx, NY, 10469 - Gunhillbrewing.com

**Argyle Brewing (along with others)- wine, beer, cider, food tasting community fundraiser hosted by Schuylerville Lions Club** [\$25] 4-7pm Schuyler Yacht Basin, 1 Ferry Street Schuylerville NY 12871 argylebrewing.com

**S & S Farm Brewery - food truck, & live music by Whitewater** - 6-9pm 174 Middle Road, Nassau, NY 12123 SandSbrewery.com

**Wolf Hollow Brewing Company - Big Fez & the Surfmatics** [\$10] 8-11pm - 6882 Amsterdam Rd., Glenville, NY wolfhollowbrewing.com

**29-Artisinal Brew Works - 2 year anniversary party with bbq & live music** 12-5pm 41 Geyser Rd., Saratoga Spring, NY - artisinalbrewworks.com

**Common Roots Brewing Company Hops & Yoga** 6-7pm (\$10 donation) - 58 Saratoga Ave, South Glens Falls, NY 12803 - commonrootsbrewing.com

**Paradox Brewing - Live music by Erin Harkes** (2-6pm) - 154 U.S. 9, Schroon Lake, NY 12870 - paradoxbrewery.com

**Nine Pin Cider Works - Yappy Hour with Mugzy's Barkery** - 1-4pm 929 Broadway, Albany, NY 12207 - ninepincider.com

**Nanola - Mystery Tap Takeover** - 2639 Rt. 9, Malta, NY - nanolamalta.com

**31-Nine Pin Cider Works - Trivia with Dos Papis Chulos**- 6:30-9pm 929 Broadway, Albany, NY 12207 - ninepincider.com

**1-Nine Pin Cider Works - Live Music with Brian Lapoint** - 7-9pm 929 Broadway, Albany, NY 12207 - ninepincider.com

**3-Indian Ladder Farms Cidery & Brewery Live music by Wild Foley** - 7-10pm - 42 Altamont Rd., Altamont, NY 12009 - ilfcb.com

**S & S Farm Brewery - food truck, & live music by Breezy Grass** - 6-9pm - 174 Middle Road, Nassau, NY 12123 - SandSbrewery.com

**Crossroads Brewing Company - Live Music by Mike Thomas** - 7-10pm - Catskill Taproom - 201 Water Street Catskill, NY 12015 - crossroadsbreweryco.com

**4-S & S Farm Brewery - food truck, & live music by Alex Smith & the Mountain Sound** - 6-9pm - 174 Middle Road, Nassau, NY 12123 SandSbrewery.com

**Wolf Hollow Brewing Company - Damn Tall Buildings** [\$5] 8-11pm - 6882 Amsterdam Rd., Glenville, NY 12302 - wolfhollowbrewing.com

**5-Paradox Brewing - Live music by Gregson Brothers** (2-6pm) - 154 U.S. 9, Schroon Lake, NY 12870 - paradox-brewery.com

**The Ruck featuring a special night with Alagash Brewing** - 6pm - 104 3rd St., Troy, NY12180 - getrucked.com

**Nine Pin Cider Works - Live Music with Honey Slider** - 2-4pm 929 Broadway, Albany, NY 12207 - ninepincider.com

**9-Nine Pin Cider Works - Berben and Wolffs Pop up** 929 Broadway, Albany, NY 12207 - ninepincider.com

**10-Crossroads Brewing Company - Live Music by James Hearne** - 7-10pm - Catskill Taproom - 201 Water Street Catskill, NY 12015 - crossroadsbreweryco.com

**S & S Farm Brewery - food truck, & live music by Big Creek** - 6-9pm - 174 Middle Road, Nassau, NY 12123 - SandSbrewery.com

**The Beer Diviner - 2nd Annual Beer Camp with camping** (8/10 6pm - 8/12 12pm) \$15/20/25 per night - 243 Bly Hollow Rd. Cherry Plain, NY - thebeerdiviner.com

**Nine Pin Cider Works - NINEfin Sea-food Pop Up with fin your fishmonger** 5-8pm 929 Broadway, Albany, NY 12207

**11-Crossroads Brewing Company - Live Music by The Compact** - 4-7pm Catskill Taproom - 201 Water St Catskill, NY -crossroadsbreweryco.com

**S & S Farm Brewery - food truck, & live music by Scott Hopkins & Jay Maloney** - 6-9pm - 174 Middle Road, Nassau, NY - SandSbrewery.com

**Big Tupper Brewing - Live music by Ken McBride** - 12 Cliff Ave, Tupper Lake, NY 12986 bigtupperbrewing.com

**12-Paradox Brewing - Live music by Wagar Brothers** (2-6pm) - 154 U.S. 9, Schroon Lake, NY 12870 - paradox-brewery.com

**14-Nine Pin Cider Works - Tournament of Champions Trivia with Dos Papi Chulos** 929 Broadway, Albany, NY 12207 - ninepincider.com

**16-Nine Pin Cider Works - Cider, Fire, and Za with DeFazios Pizzeria** 5-8pm and Live Music from 7-9pm from Ben and Lee 929 Broadway, Albany, NY 12207 - ninepincider.com

**17-S & S Farm Brewery** - food truck, & live music by Misty Blues - 6-9pm 174 Middle Road, Nassau, NY 12123 - SandSbrewery.com

**18-Indian Ladder Farms Cidery & Brewery Farming Man Festival** - 42 Altamont Rd., Altamont, NY 12009 - ilfcb.com

**19-Paradox Brewing - Live music by Mark Piper** (2-6pm) - 154 U.S. 9, Schroon Lake, NY 12870 - paradox-brewery.com

**Nine Pin Cider Works - Live Music with Stone Soup** - 2-4pm 929 Broadway, Albany, NY 12207 ninepincider.com

**23-Nine Pin Cider Works - Live Music with Jay Maloney**- 7-9pm 929 Broadway, Albany, NY ninepincider.com

**24-S & S Farm Brewery - food truck, & live music by Blind Crow** - 6-9pm - 174 Middle Road, Nassau, NY 12123 - SandSbrewery.com

**25-Crossroads Brewing Company - Live Music by Payne's Grey Sky** - 4-7pm Catskill Taproom - 201 Water Street Catskill, NY - crossroadsbreweryco.com

**S & S Farm Brewery - food truck, & live music by Born IV Blues** - 6-9pm 174 Middle Road, Nassau, NY 12123 - SandSbrewery.com

**Wolf Hollow Brewing Company - North & South Dakotas** [\$5] 8-11pm - 6882 Amsterdam Rd., Glenville, NY 12302 - wolfhollowbrewing.com

**26-Paradox Brewing - Live music by Lucia & Levi** (2-6pm) - 154 U.S. 9, Schroon Lake, NY 12870 - paradox-brewery.com

**28-Nine Pin Cider Works - Trivia with Dos Papis Chulos**- 6:30-9pm 929 Broadway, Albany, - ninepincider.com

**29-Nine Pin Cider Works - Live Music with Brian Lapoint** - 7-9pm 929 Broadway, Albany, NY 12207 - ninepincider.com

**31-S & S Farm Brewery - food truck, & live music by Red Haired Strangers** 6-9pm - 174 Middle Road, Nassau, NY 12123 - SandSbrewery.com

**Wolf Hollow Brewing Company - Upstate** [\$15 in advance] 9-11:30pm -6882 Amsterdam Rd., Glenville, NY 12302 - wolfhollowbrewing.com





## SSUMMER, SUMMER, SUMMERTIME!

### PERFECT YOUR PICNIC WITH CRAFT BEER PAIRINGS

Let's face it, Summertime brings certain foods to the table that we simply see less frequently during other seasons. Take watermelon for example. When's the last time that you had watermelon in January? It's just one of those foods that shines brighter in the summer. Chances are though, you won't be thinking too much about which beer you'll be pairing with your watermelon this summer. It's not important.

But when it comes to feasting around the picnic table, pairing the right beer with your main course is kind of important. We recommend that you take an extra minute to look for a beer that will pair perfectly with your Summertime meal. While doing so, there are a few principles that should be considered. According to The Brewers Association handbook: *American Craft Beer and Food – Perfect Companions*, these are the most important:

**Look for Harmonies** - Combinations work best when they share common flavor and aroma characteristics. Rich, caramelly flavors of an Oktoberfest lager and roasted pork: deep, roasted flavors of an imperial stout and chocolate brownies; the nutty flavor of an English brown ale and handmade cheddar cheese. These are all examples of finding harmonies.

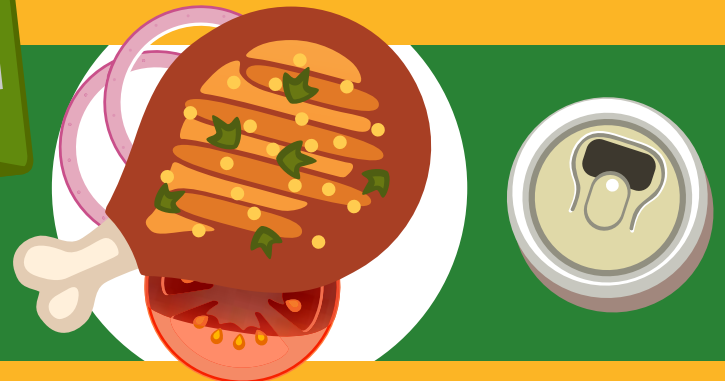
**Match Strength with Strength** - Delicate dishes work best with delicate beers. Strongly flavored foods demand assertive beers. Intensity of flavors include many aspects such as: alcohol strength, malt character, hop bitterness, roastiness, richness, sweetness, etc.

**Pay Attention to Details** – Consider sweetness, bitterness, carbonation, heat (spice), and richness. Specific characteristics of food and beer interact with each other in rather predictable ways. Taking advantage of these interactions ensures that the food and beer will balance each other, each giving you a desire for a taste of the other.

When it comes to pairing your Summertime fare with beer, don't be afraid to try something new and seek out creative possibilities. The best pairings have yet to be discovered! Remember, beer should always be a pleasurable experience, so have fun! Need a few ideas to get you started? Check these out!!



**Grilled Salmon:** Try a **Witbier**. The citrus notes and tart characteristics found in Witbier intensify the natural flavors of Salmon. The beer perfectly lifts the oils and enhances flavors while not disrupting the essential qualities of Salmon. Not to mention, Witbiers, while a solid choice year-round, shine especially bright during the warmth of the summer. Be sure to pour these into a glass to get the desired flavors. Nationally, **Allagash Wit** is tasty. For NY brewed, look for **Brooklyn Pilsner**.



**Barbeque Chicken:** Reach into the cooler and grab an **American Pale Ale**. The slight malt backbone found in Pale Ales pulls up the meaty, juicy flavors of the chicken while the noticeable hop presence dances nicely with the tangy, spicy flavors of various sauces. If you like to spicy hot food, kick it up to an IPA to really turn up the heat. I go with Pale Ales though, because they are just so damn easy drinking on a hot summer day. Seriously. **Sierra Nevada** is regularly ranked as one of the best beers on the planet. Locally, go get a growler of **Pete's Pale Ale** at Brown's.





**Burgers:** **Amber Ales** are a stud with grilled beef! The caramelly-sweet flavors in Amber Ales latch on to the fatty, juicy flavors in your burger. Ambers tend to be slightly sweet, medium bodied and go down just right after a day on the lake or while your chillin' by the campfire with your burger. A regional favorite is **Empire Amber Ale**. The national leader, New Belgium's **Fat Tire**, is available in cans.



**Mussels:** Go straight for a **Saison**! That's an order! OK, we can't really MAKE you drink anything, but if you are having Mussels this summer, you won't go wrong with a Saison. The combination of bright aromatics, lively bitterness, and spicy, peppery, earthy characteristics of Saison allow the beer a unique pairing opportunity that appeals to MOST dishes. However, with mussels in the Summertime, it's just a home run. Saison's possess the bitterness to cut through the fatty/salty flavors of the mussels while carbonation scrubs the pallet, leaving you craving your next bite/sip. **Saison Dupont** is the world-wide classic. Locally, **Ommegang's Hennepin** is no joke!



**Grilled Sausage:** Let's be honest, pretty much all beers work well with sausages. However, on a hot summer day, I recommend a Pilsner. While Pilsners flavors vary depending on whether they are German/Bavarian, Czech, American, or...otherwise, they all stand up well to Grilled Sausage. Pilsners are sturdy, clean, and simple in flavor. With hot sausages, the hop bitterness of the Pils chop right through the spice while the breadly malt profile leads you to the hearty/meaty flavors. It's like a party in your mouth. Again, the scrubbing bubbles of the carbonation cleanse your palate, leaving you craving for more. It's what beer and food pairings are all about. On the world stage, **Spaten Pils** knows what's up. Locally, **Druther's Golden Rule Pils** is available year-round to fill your growlers.



**Tacos:** I know, I know. Tacos are a year-round food. But, they do bring California to mind and, when it comes to Summertime, they especially kick ass. On a hot summer day, I like to turn up the spice and go extra hot sauce on my tacos. Therefore, I recommend an **India Pale Ale**. Take a bite, take a sip, and then hold on! The spicy, citrusy hops in IPA's ignite the heat while the slight malt character grabs on to the meaty flavors and invites them to dance. It's a flavor extravaganza! No Bullshit! As far as which IPA I recommend, I'll keep it simple. Either wait in line for 3 hours for the **"IPA of the moment"** or go the grocery store and grab **whichever catches your eye**. Most of them are pretty good.



Recommendations by:  
Erik Budrakey  
Certified Cicerone





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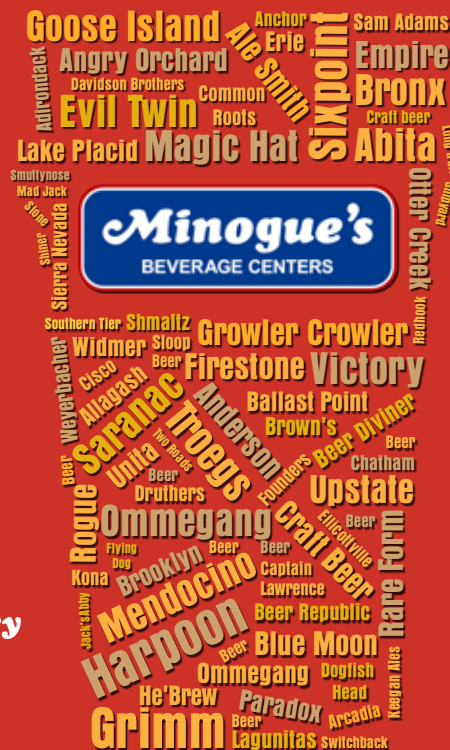


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## PATRIOTIC BEERS FOR YOUR SUMMER CELEBRATIONS

By **Gotbeer.com**

The summer has finally arrived! And with July 4th almost here, we've taken the liberty to compile a list of patriotic beers that you might want to enjoy this holiday.

### **21ST AMENDMENT BREW FREE! OR DIE**

*American IPA, 7% ABV—San Leandro, California*

Celebrate freedom in 'Merica with a beer that's name says it all: Brew Free! or Die. From the cartoon caricature of Abe Lincoln breaking free to the use of bright and aromatic American hops, the folks at 21st Amendment truly made an all-American brew with this one. Take Brew Free! or Die with you to all your patriotic celebrations.

### **ANCHOR STEAM BEER**

*California Common, 4.9% ABV—San Francisco, California*

Anchor Steam Beer is named after a unique West Coast brewing process that dates back to the 19th century. Today the name "steam" is a trademark of Anchor Brewing and applies only to the singular process and taste of their flagship brand – San Francisco's original Anchor Steam Beer. The classic of American brewing tradition since 1896.

### **PABST AMERICAN PALE ALE**

*Pale Ale, 5% ABV—Milwaukee, Wisconsin*

Pabst brewed this beer for those who refuse to be ranked and filed; those who are inventing their own American Dream with grit, optimism and ingenuity. Made with all-American Chinook, Liberty and

Cascade hops, Pabst American Pale Ale has a bright citrus flavor. This brew pairs perfectly with burgers, apple pie and the National Anthem.

### **SAMUEL ADAMS '76**

*American Pilsner, 4.7% ABV—Boston, Massachusetts*

Samuel Adams paved the way for many of the beers on this list. With Sam '76, Samuel Adams has created the perfect union of lager and ale, giving you a craft beer with the flavor of an ale and the refreshment and crisp finish of a lager. The result is revolutionary.

### **YUENGLING GOLDEN PILSNER**

*American Pilsner, 4.7% ABV—Pottsville, Pennsylvania*

Yuengling Golden Pilsner is the newest beer from America's oldest continually operated brewery. This highly sessionable beer is the perfect balance of hop and malt character for crisp and smooth thirst-quenching refreshment. Enjoy this beer with fireworks.





## DRAFT BEER'S

By Erik Budrakey

## DIRTY LITTLE SECRET

It's happened to most of us. You stroll into a restaurant or tavern, cozy up to the bar, and order a draft beer. You've worked your butt off all day and can't wait to take that first sip. The bartender serves up a sexy pint of suds. You raise your glass to your lips and then, right before the liquid hits your mouth, you can sense it. You can smell it. And then you do take a sip and you can taste it. It tastes like...like...like crap. Well, it tastes more like a cross between sour butterscotch and movie theater popcorn, but you get the point. It tastes disgusting.

### Oooh-Oooh That Smell

That smell/taste is called Diacetyl. And while small traces of those flavor attributes may add complexity to some styles of beer, such as English-style ales, they are mostly undesirable and undrinkable. Stressed yeast or poor fermentation techniques at the brewery can sometimes lead to Diacetyl but, more often than not, it is likely due to dirty draft lines at the bar where you are drinking that pint.

*...ask your bartender if they know when the last time their draft lines were cleaned*

Another off flavor that you might come across when ordering a draft beer is called Lactobacillus/Pediococcus. These microbes may be welcome in the context of Berliner weisse or Lambic-style beers but, in most other contexts, these bacteria spew a vile brew composed most often of diacetyl, plus the sweaty odor of caprylic acid (and other organic acids which can be summed up as "goaty"), topped off with the yogurty tang of lactic acid. These beer spoiling bacteria may appear in draft beer due to poor keg cleaning but, it's more likely due to dirty draft lines.

### Send it back!

A big challenge facing the craft beer industry today is that many draft beer retailers are uneducated on just what good looks like when it comes to servicing their draft system. Many of them do not realize that it is the Brewers Association's standard to clean draft lines every two weeks using specific mea-



Mold grows on the FOB inside a draft cooler.

surements of caustic solutions and rate of flow of the solution through the draft lines. The cleaning process is measured and tedious and, often, not done correctly. And sometimes, even when the cleaning process is done correctly, bar owners still elect to do it only once a month. This is cheap and negligent on their behalf and you should not stand for it!

Look at it this way, how would you like it if you found out that your favorite restaurant was skimping on detergents in their dishwasher just to save a few bucks? And they also turn the thermostat down on the water temp to keep costs down. They're running their dishwasher with not enough soap and at a cooler temperature than is required to kill bacteria which could potentially make you sick. Your perfectly cooked steak comes out on a plate that has been run through the dishwasher, but still has some egg yolk or sauce still smeared across it. Would you eat that steak? Doubtful. It's time for us to get vigilant about clean draft lines.





Mold grows around the coupler of an improperly maintained draft system.

## Raising the Standards

Early last year the New York State Brewers Association implemented the NYSBA Draft Quality Program. Essentially, this is a certification program which holds draft line cleaning companies to the highest standards, as defined by the Brewers Association, and rewards bars and restaurants that adhere to those standards. Now, draft line cleaning companies can put their employees through a rigorous test where they confirm the proper techniques of not just cleaning the draft lines, but also the couplers, faucets, and other components of the entire draft



Look for this sign at your favorite pub or brewery to be sure they adhere to the new standards.

system. Once certified, that line cleaner works directly with bars and taverns to encourage them to clean their systems every two weeks. For establishments that are on board with the program, they are awarded with a lit Quality Seal to hang behind the bar confirming that they are a Certified Draft Beer Establishment. This seal has an area where the certified line cleaner writes in the date that the lines were properly cleaned. It's great because this is right behind the bar for all of us to see. You KNOW that you are going to get a great beer. The bar/restaurant is also given a Quality Seal sticker to hang in their entry window and coasters that promote the program. For a complete listing of registered Draft Beer Certified establishments in the Capital Region, check out the NYSBA website, **[newyorkcraftbeer.com](http://newyorkcraftbeer.com)**. It's only fair to point out that there are likely other bars and restaurants that do adhere to proper standards, but may have not registered through the site. They probably should.

## Speak Up

The challenge still exists to educate retailers on the importance of cleaning their lines every two weeks. It's vital that these establishments look at beer as a food item...because it IS a food item! Beer consists of ingredients water, barely, wheat, oats, hops, spices, and yeast. It is literally food. And it should be treated as such. Bars and restaurants need to put the same urgency on cleaning their draft lines as they do with maintaining cleanliness across their kitchens and service areas. Many don't. Sadly, MOST don't. It's time that we start the conversation and raise the standards.

My suggestion, the next time you are out for a beer, ask your bartender if they know when the last time their draft lines were cleaned. They likely will not know. They should. If they don't know, ask the manager. If they tell you that it was more than two weeks ago, ask them why. See what they say. We'll let you take conversation from there...





## TABLE 41 BREWING EMBRACES THE SUMMER – LATHAM, NY –



Table 41 Brewing Co has announced their summer plans. Founder, Bobby Belleard tells TBM, “We Start off our Thirsty-Thursdays on July 5th to support our Military and First Responders. It will be a tribute night to those who passed while serving our country and community. We’ll be joined by Burger 21 and The Matt Evans Band. Tribute Beers will include: MAJOR CAINE, a dark rich peppermint chocolate porter, ILEAN, a nice even and subtle Pale Ale, and OG 15 all of which have been made for fallen responders. Proceeds will be offered to the Major Caine Foundation which is set up to support our youth and military families. FRENCH PRESS, a chocolate cheesecake espresso stout makes its return, as well as DOUBLE D’S for our floor Malsters from Hudson Valley, Malt House. SMASH IPA created with equinox hops and local base malt. The fun continues every Saturday at the Colonie Crossings Farmers Market, as we teamed up with SB Designs to offer a pub like feel in the park with handcrafted, personal decor. Thirsty Thursday’s will continue all month with revolving taps, live music, and local food trucks. To end the month we host Bike Night at Lanthiers Grove as we come together to support local community event and agencies.” Cheers to Local!

## ADIRONDACK PUB & BREWERY WINS SILVER AT WORLD BEER CUP - LAKE GEORGE, NY -



During the 2018 Craft Brewers Conference, held by the national Brewer’s Association in Nashville, the Adirondack Pub & Brewery took home a Silver Medal for their Bobcat Pilsner at the bi-annual World Beer Cup. Bobcat Pilsner was entered into the Bohemian-Style Pilsner category, which had nearly 100 entries. “The pilsner style has been around since the 1840’s and to currently be recognized as producing the second best Bohemian-style pilsner in the world is an unbelievable accomplishment,” said John Carr, owner and brewer at the Adirondack Pub & Brewery. “A pilsner is one of the hardest styles to make because it’s a very clean, clear style, so imperfections can be easily found.” Inspired by the crisp, clean Pilsners of the Old World, Bobcat was designed as a light-bodied lager with a subtle bitterness and

an uncanny ability to pair with a wide variety of food. Golden and refreshing, Bobcat utilizes noble German hop varieties from the Hallertau Region to create an easy-going and highly drinkable Pilsner. Bobcat Pilsner, along with Adirondack’s Bear Naked Ale, Lake George IPA, and Cider Project, is a core beer that is available year-round in either 12 oz. bottle or on draft. The Brewers Association (BA) the not-for-profit trade association dedicated to small and independent American craft brewers—announced the winners during the 2018 World Beer Cup ceremony. This year’s World Beer Cup was the largest competition to date. Beers were judged during six sessions over a period of three days by an elite panel of 295 judges from 33 countries—72 percent of whom were from outside the United States. Judges evaluated 8,234 beers total - a 25 percent increase in the number of entries from the 2016 World Beer Cup. Of the 2,515 participating breweries, 807 were from outside the United States.

## RARE FORM BREWING HYPES TRIVIA NIGHTS AND SUMMER RELEASES- TROY, NY -



TBM asked Rare Form Sales Manager Greg Back about what Rare Form has going on for the summer. He explains “Right now, we’re hyping our trivia nights, planning Troy Craft Beer Week, and selling beer. Our thematic Trivia Nights have been a big hit. We are packed every time! The next one is scheduled for July 11th and will be Jurassic Park Themed. Definitely will be a good time! As far as beers go, Altgeist will be returning July 1st. Rare Form staple and upstate favorite, Coconut Cream Ale, will be back the following week. Troy Division IPA, our 4th Anniversary release, brewed with Mosaic, Citra and Galaxy has been a huge hit. We rolled it out at our June 9th Anniversary Party and it received a wonderful response from our customers. We’d love to add a similar beer to our regular rotation. We are also in the planning stages of a farm dinner planned for August, but nothing is concrete yet. Stay tuned on social media for updates on the beer dinner and, of course, our trivia nights.” Will do!

## COMMON ROOTS RAMPS UP CHARITY EFFORTS – W. GLENS FALLS, NY



Common Roots Brewing Company held its first River Run at the Roots 5k run/walk on Saturday, June 9th. The scenic out-and-back 5k traveled through the Village of South Glens Falls and along the Hudson River, which lies just steps from the brewery. Participants from around the region helped raise money for Riverkeeper, a non-for-profit whose mission is to protect the environmental, recreational and commercial integrity of the Hudson River and its tributaries. Between an Earth Day fundraiser and the 5k in June, Common Roots was able to donate over \$500 to the charity. A large portion of the brewery’s company ethos are being good environmental stewards and community advocates. Common Roots was proud to be able to partner with Riverkeeper on such a fun and important event. Stay tuned for information on next year’s 5k!

## ARTISANAL BREW WORKS 2-YEAR ANNIVERSARY PARTY! – SARATOGA SPRINGS, NY –



Co-Founder/Brewer Collin Quinn tells TBM, “Artisanal Brew Works in Saratoga Springs will celebrate our 2-year anniversary on Sunday, July 29th. The taproom and brewery opened its doors two years ago in July and we want to celebrate with you! We will have split bbq chicken, and more from the grill with sides. Featuring live music, bounce house, lawn games, and don’t forget the special anniversary can releases! Fun for young and old; bring the kids, bring your neighbors, bring your Gramma. For information and tickets visit us at [www.artisanalbrewworks.com](http://www.artisanalbrewworks.com) or follow us on Facebook @artisanalbrewworks or Instagram @artisanalbrew. The event will go from 12pm - 5pm at our 41 Geyser Rd. brewery and taproom. Look for tickets and more information at [www.artisanalbrewworks.com](http://www.artisanalbrewworks.com) or follow us on Facebook @artisanalbrewworks or Instagram / artisanalbrew.” Congrats and Happy Anniversary from your friends at True Brew Magazine! We’ll be there!

## BROWN'S BREWING LAUNCHES NEW ENGLAND STYLE IPA SERIES IN CANS - NORTH HOOSICK & TROY, NY



- Brown’s Brewing Company announces the launch of its Hashtag IPA series in 16 oz can four packs. Driven by the brewers’ desire to explore the entire complexity of hops, this New England style India Pale Ale series is crisp, juicy, clean, and utterly approachable. 2018 will see three iterations in limited quantities, each with a different intriguing hop combination. The carton and the bottom of the cans will provide the key to what’s inside. #suchtaste, the first in the series, features the earthy and herbal tones of Mosaic hops bringing forward the melon and passion fruit juiciness of the Citra hops. Look for #suchtaste in mid-June. In #bikes, with a release date in late August, the grapefruit and citrus flavor profile of Amarillo hops complements the complex earthiness of the Mosaic hops. #getmoney rounds out 2018 in late October with slightly bitter and tropical flavors of Azacca hops accentuates the delicate juiciness of the El Dorado hops. To provide the freshest product possible, Brown’s will can the day before these are released for sale. This “fresh drop” approach will extend to the entire distribution networks. These 6.25% ABV New England style IPAs should be refrigerated and consumed immediately for optimum taste and enjoyment. #soundsgoodtous!

## BREWERY OMMEGANG AND BEEKMAN 1802 FARM TO COLLABORATE – BCTC ON THE HORIZON - COOPERSTOWN, NY -



Upstate New York neighbors Brewery Ommegang in Cooperstown and Beekman 1802 farm and mercantile in Sharon Springs have taken seats at the table together to collaborate on a variety of projects this year, including two new beers. The companies, who enjoy a shared sense of a dedication to their craft and to the artisanal farmstead, are excited to share those values with neighbors as they introduce this series of products and events. “We are very much enjoying working with Beekman 1802,” says Ommegang president Doug Campbell. “It’s always a rewarding experience to sit down with a neighbor with whom one clearly has a strong shared sense of purpose and place. When our two teams first sat down, the conversation was so natural and effortless. We look forward to our upcoming projects this summer and

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## CHATHAM HOSTS SUMMERFEST

— CHATHAM, NY - July 7th is Chatham Summerfest! It's a block party with 80 vendors, live music, food and of course beer! Founder Tom Crowell tells TBM, "We will be featuring our perfect storm of beers available together for first time! This graduated flight takes from Clippah, our session, to Nor'Eastah, up to Bombogenesis®, our Double IPA. All 3 are unfiltered, double dry hopped Citra Mosaic beers. The event is free on Saturday, July 7th and goes from 10am-4pm. There will be live music in the brewery afterwards featuring Breezy Grass. In August, look for a revamped Hop Crop IPA. It's a wet-hopped NY IPA, followed closely by the first release of our Oktoberfest Cans."



Switchback Brewing Co., home of Switchback Ale, Vermont's number one selling draught beer. Switchback's new Flynn on Fire Smoked Beer Initiative, a collection of expertly crafted beers, extends the brewery's reputation for making drinkable beers with accessible, outstanding flavor. Switchback's Smoked Beer Initiative challenges the conventions of modern beer culture by exploring the endless possibilities of smoked malt. Each beer in this series proves that, when done right, smokiness adds complexity and character. "Smoked beers are the oldest beers in the world," said Switchback founder and brewmaster Bill Cherry. "Just like the greatly respected Belgian styles, gooses and sours that have made their comeback, it's now time for overlooked smoked beers to take the stage. At Switchback, we like rethinking beer flavor to make it very drinkable. Smokiness is a great contribution to beer, but it shouldn't be the definition of the flavor. We've always been about balance, and our Flynn on Fire Series is no exception." The series consists of three beers: Gates of Helles, Smoked Märzen, and Blackstrap Ale, with more in development. The Flynn on Fire brews are available on draught and in 22oz bottles. An official celebration of the Initiative and of all things smoked, fired, and flamed will occur at Switchback Brewing Co. on September 29, 2018 at the inaugural Flynn on Fire Festival.



## SWITCHBACK BREWING LAUNCHES SMOKED BEER PROJECT - BURLINGTON, VT.

Braven Brewing Company, a craft brewery based in Brooklyn, NY, recently launched Skrrt! Skrrt! DIPA, its first Double India Pale Ale and its first beer to be offered exclusively in cans. Skrrt! Skrrt! is Braven's second offering in its Limited Edition 16oz Can Series. Skrrt! Skrrt! is a savage Double IPA, poppin' with juicy citrus aromas, racks on racks on racks of resinous pine and citrus hop flavors, and a slightly sweet maltiness sitting courtside. "You already know what it is!" said Marshall Thompson, Co-Founder and CEO of Braven. "Skrrt! Skrrt! is our strongest beer to date and IT'S LIT." Brewed with a blend of flaked oats, wheat malt, and 2-row barley for a smooth finish, Skrrt! Skrrt! is loaded with whirlpool and dry hop additions of Centennial and Simcoe. At a 8.6% ABV, Skrrt! Skrrt! will get it twisted like a Twizzler. Skrrt! Skrrt! is exclusively available in 16 oz cans throughout New York City, Long Island, and Upstate New York. This delicious double will also be available in the District of Columbia, Maryland, and Delaware later this summer. Editors Note: This beer was a big hit at New Brew Fest!

## BRAVEN BREWING RELEASES SKRRT! SKRRT! DOUBLE IPA - BROOKLYN, N.Y.



Saranac Summer Releases and Concert Series - Utica, NY - Our friends at Saranac gave us the scoop on their summer new releases and their annual concert series. Area Sales Manager, Melissa Hildreth tells TBM, "We are releasing Galaxy Monster Double IPA. It clocks in at 8% ABV and 80 IBU's. It's tropical and dank with notes of passionfruit, mango and guava with juicy bitterness. We are also bringing Belgian White 100-Light, an easy-drinking, Belgian White Ale that is only 100 calories and 4 carbs! Look for a subtle, fruity character, with hints of sweet orange and coriander. And then, of course, there's Jed's Mule Kicker. At a drinkable 5.9% ABV it's perfect for the beach, boat, and bar. It's your new favorite cocktail-inspired beverage-readily available with the crack of the 16oz Can. It's the culmination of spicy ginger beer and lime juice mixed together for a refreshing libation." The Saranac Concert Series is set with the following line-up: July 11 - Rebelution, July 15 - Dispatch, July 27 - Slightly Stoopid, July 28 - Dark Star Orchestra, August 17 - Blues Traveler, September 7 - moe, September 8 - moe. Editors note: If you haven't been to Saranac for a concert, it's the perfect Craft Beer Road Trip!



## SARANAC SUMMER RELEASES AND CONCERT SERIES - UTICA, NY

Empire Brewing Company will be supporting the New York State Craft Brewing Industry by committing "guest beer" draft lines exclusive to New York State breweries and encourages other NYS breweries that have tasting rooms or pubs to do the same. David Katleski, President/Founder of Empire Brewing Company and Co-Founder and President Emeritus of the New York State Brewers Association has announced that both Empire Brewing locations will begin to dedicate guest taps to NYS breweries. "It all stemmed from a text that I received from Chris Ericson at Lake Placid Brewing and Big Slide Brewing that said, 'sending some Empire love your way by putting Empire Skinny Atlas Light and White Aphro on tap at Big Slide'. The feeling I had was amazing and their decision was without provocation or solicitation. It really made me think that this feeling that I had needed to be shared." The diversity, quality and vitality of New York's craft beer will now be showcased at Empire's Brewpub in Syracuse and the Empire Farm Brewery in Cazenovia. "We need to support our NYS breweries and help spread the word on all beer brewed in NYS", said Katleski. Katleski has been advocating, defending, supporting and assisting with the growth of the NYS brewing industry through his efforts as past president of the New York State Brewers Association since 2003. His efforts awarded him the coveted FX Matt's Defense of the Industry Award from The Brewers Association in 2013. "Now is the time to support our fellow 420+ NYS Breweries and what better way to do so then to promote their awesome beers on our own taps." Says Tim Butler, Director of Brewing Operations for Empire Brewing. "I'm excited to support my NYS brewing friends and enjoying the fruits of their labor on our own tap systems at Empire." Paul Leone, Executive Director of the New York State Brewing Association states that "we have seen tremendous growth in craft beer in NYS with 420+ breweries now in operation. This type of initiative will increase awareness from Brewpub to Farm Breweries about the diversity and quality of NYS craft beers." Katleski continues, "I'm hoping NYS craft beer can increase market share of NYS beers in NYS as a result of this move. I am seeing this type of initiative successfully work in other states and will work in New York as well. We are not inventing the concept of guest NYS taps at NYS breweries. We are simply implementing it here (Empire) and promoting it to hopefully encourage our

## EMPIRE BREWING COMPANY INCREASES COMMITMENT TO NYS BREWERIES - CAZANOVIA, NY



Moustache Brewing Co. joined 1% for the Planet, pledging to donate 1% of sales of their New York State farm beers to support nonprofit organizations focused on the environment. In June they released Beyond the Shore, a gose which is brewed with sea salt and coriander. This is the first beer brewed for their 1% for the Planet commitment, benefiting the Shinnecock Bay Restoration program. "It's important to us to make positive changes in the world around us while inspiring others to do the same. Joining 1% For the Planet will allow us to strengthen our commitment to the environment and support the work of our charity partners." Members of 1% for the Planet commit to supporting approved environmental nonprofit partners by donating the equivalent of 1% of sales through a combination of monetary, in-kind, and approved advertising contributions. Nonprofits are approved based on referrals, track record and environmental focus. There are thousands of approved nonprofits worldwide. Collectively, 1% for the Planet Members have donated more than \$175 million to environmental nonprofits to-date. "We are thrilled to welcome Moustache Brewing Co. to our global network," said Kate Williams, CEO of 1% for the Planet. "Currently, only 3% of total philanthropy goes to the environment and, only 3% of that comes from businesses. We need more businesses like Moustache Brewing Co. to do its valuable part to increase giving and support on the ground outcomes." Moustache Brewing Co. was founded in 2012 by husband and wife team, Matthew and Lauri Spitz. Truly a labor of love and passion, they opened their doors for the first time in April of 2014 on a one-barrel system in Riverhead, NY. They are currently in the process of a major brewery expansion. Check these guys out if you get the chance!

comrades in the industry to do the same". Butler adds, "In the end, it's about the celebration of quality NYS beers. We at Empire are excited to work on this with other NYS breweries".

## MOUSTACHE BREWING CO. ANNOUNCES MEMBERSHIP WITH 1% FOR THE PLANET - RIVERHEAD, NY



Jack's Abby is totally Funk'd! and Ja/Springdale/Remarkable/Ninepin Carnival! - Framingham, MA - Local Jack's Abby/Springdale Brewery Rep explains, "Event wise we've got two big ones coming: We're Funk'd 7/15 and the Centre Street Beer Carnival coming up on 7/21! The We're Funk'd

Jack's Abby is totally Funk'd! and Ja/Springdale/Remarkable/Ninepin Carnival! - Framingham, MA - Local Jack's Abby/Springdale Brewery Rep explains, "Event wise we've got two big ones coming: We're Funk'd 7/15 and the Centre Street Beer Carnival coming up on 7/21! The We're Funk'd

## JACK'S ABBY IS TOTALLY FUNK'D! AND JA/SPRINGDALE/REMARKABLE/NINEPIN CARNIVAL! - FRAMINGHAM, MA



Continued on pg. 46





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## DOGFISH HEAD RELEASES OFF-CENTER YOUR SUMMER PACK - MILTON, DEL.



Just in time for July 4th festivities, Dogfish Head Craft Brewery is excited to announce the release of the Off-Center Your Summer Pack, an assortment of canned goodness all wrapped up in a variety 12-pack featuring cans of 60 Minute IPA, SeaQuench Ale, Lupu-Luau IPA and Namaste White. In addition to containing a broad selection of distinct beers, the Off-Center Your Summer Pack converts into a functional cooler (just pop it open and add ice). Each of these 12 packs includes a custom Dogfish Head KOOZIE Can Cooler and offers consumers the chance to win a trip to coastal Delaware for a once-in-a-lifetime Dogfish Head experience. Winners get to hang out at Dogfish Head's harbor front hotel and Rehoboth brewpub, but they will also be lending a hand at the brewery and helping prepare the pure culinary ingredients that go into these four delicious beers. "At Dogfish, we're committed to creativity and innovation through our diverse variety of beers and we couldn't be more proud of our latest breakthrough in packaging as we roll-out our new Off-Center Your Summer Cooler Pack," said Sam Calagione, founder and CEO of Dogfish Head Craft Brewery. "My coworkers and I strive to deliver consistency, high-quality and a portfolio of well-differentiated beers and this new packaging will be a well-timed complement to our upcoming can-focused Off-Center Your Summer program as it combines all three goals into one icy cold pack." Dogfish developed the functional cooler design in partnership with WestRock, a leading paper and packaging company. Exclusive to Dogfish, the innovative package features a tear-open top – allowing the cooler to unfold for quick ice application, along with a leak resistant construction featuring wet-strength paperboard that can hold ice/water for up to six hours and built-in handles which makes it easy to transport—even when loaded with ice. "Mad props to our pals at WestRock and our Dogfish team who quickly took this opportunity from an idea to a reality in a short period of time allowing us to bring the cooler pack to market just in time for summer," said Calagione. Inside the box, you'll find a code to enter for a chance to win a weekend adventure for two to Dogfish Head. The trip includes a rare opportunity to brew the Off-Center Your Summer beers with

the Dogfish brewers at the production facility in Milton, a two-night stay at the Dogfish Inn, a VIP Tour of the brewery and Happy Hour in the Steampunk Treehouse with Sam Calagione, dining options at the brewpub, Dogfish Head Brewings & Eats, along with the seafood-centric Chesapeake & Maine, and an off-centered prize pack.

## FIRESTONE WALKER TO RELEASE LUPONIC DISTORTION NO. 10- PASO ROBLES, CA.



The next release in Firestone Walker's Luponic Distortion IPA Series is set to arrive with a bold new look that doubles down on the mantra of "flavors through hops." "For the milestone 10th release of Luponic Distortion, we are magnifying what this series is all about," said Brewmaster Matt Brynildson. "This latest release features a cross-continental hop blend that just pops with amazing fruit flavors, and it comes with a fresh package reminding everyone that these flavors are derived solely through hops." Luponic Distortion No. 10 will begin shipping to all Firestone Walker markets starting in late June. Luponic Distortion is not a single beer, but rather an ongoing series of beers that rotate roughly every 120 days. While the base beer always remains the same, each release features a different hop blend built around new and experimental hops, designed to showcase the growing possibilities of pure hop aromas and flavors without any assist from fruit or other adjuncts. Luponic Distortion No. 10 features a blend of seven hops, led by three cultivars from the Pacific Northwest, Germany and Australia. Collectively, these hops combine to present fruity aromas and flavors of mango creamsicle, peach ring and ruby grapefruit. "Luponic Distortion No. 10 exemplifies everything we've learned so far about hop blending," Brynildson said. "It's not just about getting specific flavors from a specific hop, but also how you can blend and distort these hops together to amplify different qualities. The hops that are coming out of the experimental fields are mindbending in terms of the aromas and flavors they are delivering. What we've learned by making nine iterations of Luponic Distortion is that people are really loving the hops with these New World tropical characters—and these are the hops that are also exciting us as brewers." For this reason, Luponic Distortion No. 10 is a sign of things to come for the series. A Fresh New Look- "Despite the success of Luponic Dis-

tortion, we found that some consumers were still confused by it—they didn't understand that it rotated, they weren't sure of the style of the beer, and they didn't realize that you could get these amazing fruit flavors without adding actual fruit to the beer," said David Macon, Firestone Walker's vice president of sales and marketing. "This new package solves all of that, and I think people are going to love the look." We are ready!

## STONE BREWING RELEASES /// FEAR.MOVIE.LIONS DOUBLE IPA - ESCONDIDO, CA



Stone Brewing announced the release of Stone ///Fear.Movie.Lions Double IPA. The stunningly delicious new double IPA creation is not named for its terrifyingly bold flavors or its Hollywood-worthy cast of brewers. No, it's named after a 3m x 3m square in Stone's Richmond, VA brewery with three words painted on it. What three words? Exactly! For the uninitiated, that's what3words, a global addressing system that brings locators to the previously difficult to locate locations around the world. Literally. As in, more than three trillion of them. Eh? Exactly. Inspired by the massive potential for positive impact of this system, Stone named this beer after a three-meter square smack dab in the middle of the brewery in which the recipe was created. What's more, this new release is Stone Brewing – Richmond's first year-round release and currently exclusive to the East Coast. The old adage, "location, location, location" has never been more apropos, as location is at the heart of the beer's name, and the beer's name is quite literally at the heart of the location. "We're supporting the what3words convention because we think it's cool, and we see the significant social good in it," said Stone Brewing Executive Chairman & co-founder Greg Koch. "We're early adopters of the convention, and while companies like GPS company TomTom, and Mercedes, also believe that what3words is onto something big, we're the first ones to use the convention to name a beer. In the not-so-distant future you'll be able to use what3words to get beer delivered to you wherever you are, or to verbally tell your self-driving car to take you to the beer. In the meantime, we can relax and enjoy a Stone ///Fear.Movie.Lions Double IPA and dream about the world of the future." "Not being able to meet up and have a beer with friends at a concert, a tailgate, or picnic can be really frustrating."

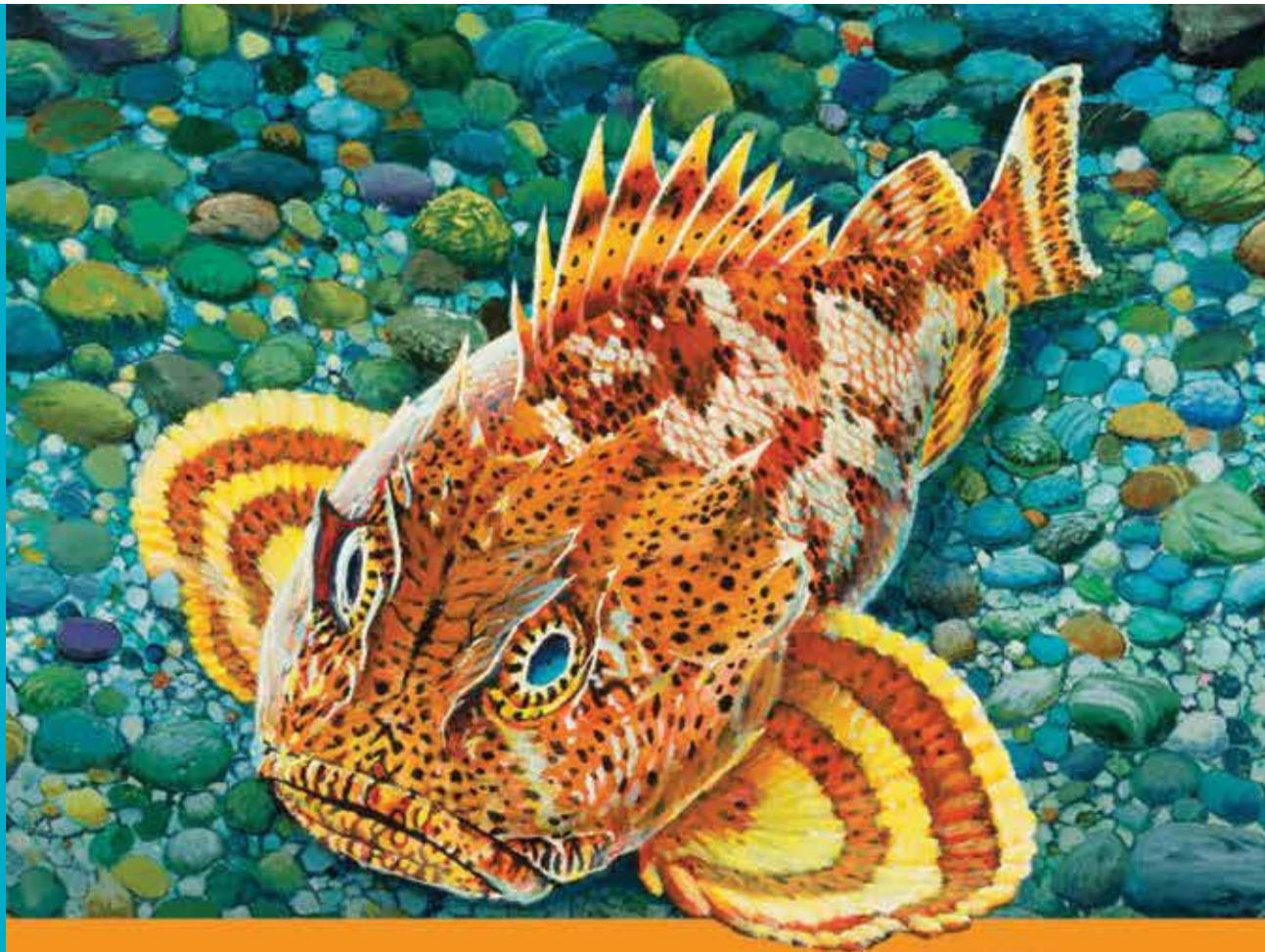
said Chris Sheldrick, what3words co-founder & CEO. "We are honoured that Stone Brewing have crafted this lovely double IPA and named it using our system, helping to raise awareness of the positive impact it can have. Now 'where shall we meet for a beer?' can be solved with 3 simple words!" Fittingly, Stone ///Fear.Movie.Lions Double IPA takes the East Coast inspiration of an unfiltered IPA, but spares any predictability beyond its lack of filtration. It's amped up to 8.5% ABV with a noticeably West Coast-influenced bitterness, and tactfully balanced Richmond-style finish. The aroma provides a juicy bounty of fresh fruit and fresh hops. Its fresh-squeezed juice flavors include a hint of white sage and pair beautifully with sweet, salty and tangy dishes like Pad Thai noodles, Hawaiian Fried Rice or Prosciutto-wrapped melon. Available in 16oz cans and on draft, the unfiltered Double IPA will be brewed only in Richmond, VA, and year-round distribution will be focused exclusively across the Eastern seaboard.

## 40 US CRAFT BREWERIES LAUNCH PEOPLE POWER BEER CAMPAIGN - BROOKLYN, N.Y.



A collection of over 40 craft breweries across the country, are excited to announce the launch of the People Power Beer campaign, a self-organized grassroots effort to support the American Civil Liberties Union's work to protect the right of equality for all. Conceived of by Brooklyn-based Threes Brewing, the initiative calls for craft breweries around the country to take the People Power Beer Pledge by committing to brew their own interpretation of a new beer called People Power, to be released between Independence Day, July 4th and Election Day, November 6th. Each participating brewery will then donate 10% of the profits of their version of People Power beer to the ACLU. The initiative is open to any American craft brewery who would like to show their support. For almost a century the ACLU has defended our rights in the courts. Recently, the organization introduced People Power, a mobilization program intended to effect meaningful policy change at the local, state and national levels. Their 2018 Voter campaign is designed to help voters across the country better understand where their candidates stand on civil rights issues, provide pathways for voters to engage during the





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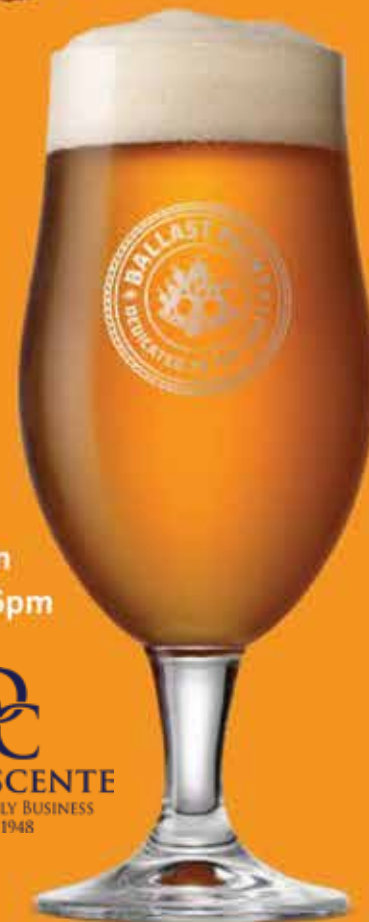
7/12- Waterford Beverage, Waterford NY; 4-6pm

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## CAN DESIGNS



# Brewmaster's Cellar

## Understanding the Role of Yeast #itsimportant

### Notes from Druther's Brewer George de Piro

Every server at Druthers Brewing Company is subjected to *Beer Class*, an hour-long lesson in how beer is made. Afterwards, they get to participate in a guided tasting of our beers, which is a pretty good reward for listening to a bit of lecture. They learn that one of the most critical ingredients in beer is a friend from the fungal world: yeast.

Brewers' yeast are simple creatures. Single-celled and lacking even a flagellum for locomotion, they can only consume simple sugars to make energy. They just float around hoping to bump into a sugar molecule to eat. In nature, they wouldn't be too successful. In the brewery, however, they are royalty.

*Saccharomyces* (the genus of brewers' yeast) come in dozens of strains used by brewers, but all fit into one of two species: *S. pastorianus* and *S. cerevisiae*. The first is named after Louis Pasteur, the brilliant Frenchman who assured his place in history by figuring out that yeast are what make alcohol in beer and wine. They produce lager beers. The second, named for the Latin word for "beer," is used for ale production.

The only difference between lagers and ales is the yeast that is used. Both lagers and ales can be light or dark, strong or weak, malty or hoppy. Lager yeast, fermenting at cool temperatures, tend to work more slowly and produce beers with less fruitiness than ale yeast. Aside from fruit notes, some ale yeast can also produce spicy character.

While many Belgian ale yeasts are very fruity, perhaps the best example of a characterful ale yeast comes from Bavaria. The yeast used to produce Hefeweizen (pronounced HAY-fah-ye-tsen) makes large amounts of the same chemicals found in bananas and cloves, so the beer tastes like bananas and cloves. It's a pretty cool biochemical trick!

During the brewing process, yeast are introduced into the wort that is made by the brewers. Wort is a very sugary liquid derived from malt and, optionally, adjuncts. An old saying goes, "Brewers make wort, yeast make beer." That notion is pretty tough to dispute; the brewers sets the conditions for the yeast to thrive and make good-tasting beer, but it's the yeast who do all the biochemical lifting.



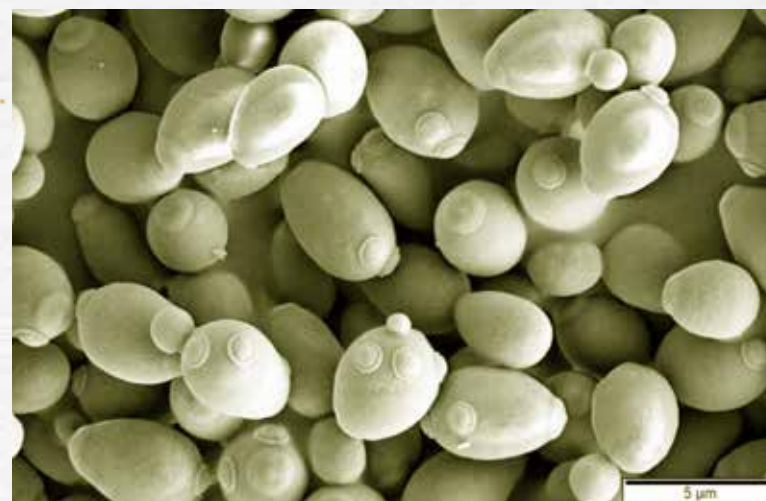
George de Piro

Like us, yeast are lazy creatures and will only do as much work as they must to live. When they are put into a sea of sugar, as in brewers' wort, they will not bother to use oxygen to make efficient use of their food. Rather, they will go into fermentation mode, consuming sugar and converting it into alcohol, carbon dioxide and a relatively small amount of energy. That's why beer gives us a mild euphoric sensation and makes our tongues tingle. It's also why fermentation vessels are refrigerated.

The energy made by the yeast is substantial, despite their poor biochemical work ethic. Enough heat is generated to raise the temperature of the fermenting beer 30 °F above room temperature! Therefore, all modern fermentation vessels are jacketed with pipes containing food-grade antifreeze. This chilled solution is used to remove heat from the fermentation to keep the temperature within the range desired by the brewer.

There are several major yeast variables that brewers can manipulate to affect beers' character. The biggest one is the actual strain of yeast that is used. As mentioned earlier, some yeast are more neutral, while others are fruity and even spicy.

**Yeast really are brewery royalty.  
Beer is not possible without them.**







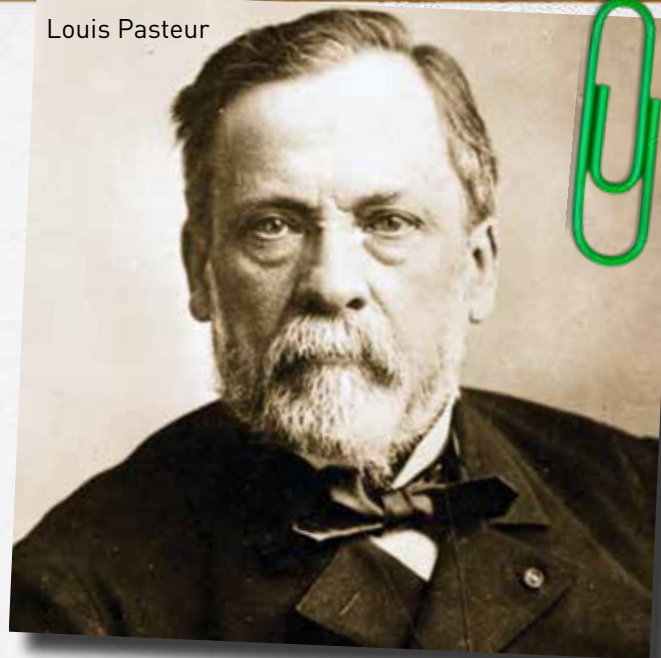
The next variable is fermentation temperature. Cooler temperatures usually produce cleaner, more neutral beers. While many ale yeast will produce a fairly clean result at 62-68 °F, cooler fermentations (below 58 °F) demand the use of lager yeast and take longer; the yeast simply aren't as fast when it's cold. Ale yeast go dormant at cool temperatures.

Temperatures above 70 °F allow for faster yeast growth, quicker fermentations, and often fruitier beer. Belgian ales, Hefeweizen, and the currently popular New England-style IPAs, are usually fermented warm to maximize fruity notes.



propagating yeast

Louis Pasteur



Oxygen content of the wort at the time yeast are introduced is another critical variable but the reasons require some knowledge of biochemistry. Suffice it to say, more oxygen generally leads to cleaner beer. Too little oxygen deprives the yeast of the ability to make sterols, which can lead to fruitier beer but also the dreaded *stuck fermentation*.

A "stuck fermentation" is when the yeast stop eating sugar before the wort is fully converted into beer. This problem is typical in homebrew and sometimes in beer from small commercial breweries, too. Brewers call such beer "under-attenuated" and it is marked by excessive sweetness with a distinct wort flavor remaining. Because fermentation ended prematurely, there will be less alcohol than targeted.

Yeast really are brewery royalty. Beer is not possible without them. Over the past 160 years or so, since Pasteur's pioneering work, brewers have learned how to control and manipulate yeast to yield the beer that they imagine when formulating a recipe.

While this following tidbit will make a clumsy conclusion, I feel it's worth mentioning. It may also give insight to my somewhat misanthropic views: Humans have been brewing beer, making wine and baking bread since before recorded history, probably over 10,000 years. Yet it took until 1856 for anybody to figure out where the alcohol comes from! Louis Pasteur was an amazing scientist, pioneering germ theory, vaccinations and food safety, but was nobody prior to him bright enough to figure out fermentation?



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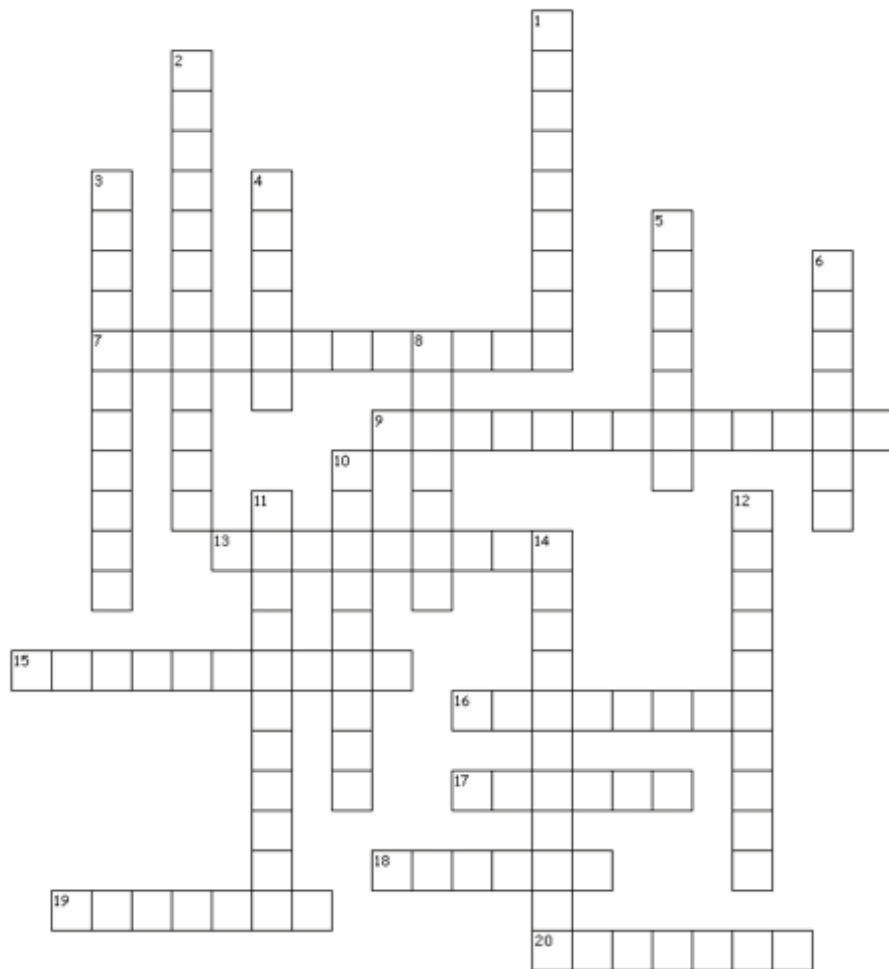
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## LOCAL NEWS CONTINUED

beyond.” Brent Ridge and Josh Kilmer-Purcell, founders of Beekman 1802 agree, “We have always believed that our company would and should only succeed if we can bring others along with us. We are excited to be working with our neighbors at Ommegang to show the best of what upstate NY produces.” The collaboration begins with beer, with a pair of recipes that Ommegang and Beekman developed for a Goat Milk Stout and a Pale Ale. Fans had the opportunity to sample and vote on the beer that they like best at the Beekman Garden Party on May 26-27 in Sharon Springs, NY, and there will be additional sampling and voting opportunities this summer at Belgium Comes to Cooperstown on August 4-5 in Cooperstown. Ommegang will brew the beer in August for sampling and sale at the Beekman 1802 Harvest Festival on September 15-16 in Sharon Springs, and for distribution throughout the eastern states. At Ommegang’s legendary Belgium Comes to Cooperstown, Friday night’s VIP dinner will feature an experience inspired by the Beekman Boys’ new cookbook, A Seat at the Table, featuring products from their delicious artisanal food line, expertly paired with Ommegang beers. Saturday’s beer festival activities will include the Beekman 1802 Artisan Ommegang, a village featuring artists selling their hand-crafted wares to attendees. Vendor fees collected for the Beekman 1802 Artisan Ommegang will be distributed at the event in a pair of cash grants by Beekman 1802. A portion of the fees will go to an established artist to further their business, and a portion will be awarded to a new artist selected by Beekman 1802 co-founders Brent Ridge and Josh Kilmer-Purcell, who will feature that artist at the Beekman 1802 mercantile in Sharon Springs. Beekman 1802 currently offers a trio of beer jelly featuring Ommegang’s Abbey Ale Dubbel, Hennepin Saison, and Three Philosopher’s Quadrupel, which all pair superbly with Beekman’s fine cheeses and Ommegang’s beers. BCTC?? Can’t wait!

## REGIONAL NEWS CONTINUED

Festival is BACK! This yearly celebration of sour and wild beer brings together independent brewers from across the country to enjoy and promote the more experimental side of our wonderful industry. We’re Funk’d was designed to push sour, wild, and funky styles forward by introducing new drinkers to great beers, as well as by starting conversations across industries, and encouraging collaboration and innovation between independent brewers. Your ticket includes admission to the lovely Boylston Schul-Verein event space and unlimited sample size pours of beer. We’ll be joined by musicians, food trucks, and other members of the community to make this afternoon truly one to remember! Springdale Beer and Night Shift Brewing are proud to announce that proceeds from the festival will once again be passed along to a couple of wonderful organizations: Easter Seals Massachusetts and the National MS Society, Greater New England Chapter. Check out our website or social media pages for the full list of participating breweries!” Regarding Centre Street Beer Carnival: “Jack’s Abby and Springdale are teaming up with Remarkable Liquids and Ninepin Cider for our first ever beer carnival at Centre Street Pub! We’ll be pouring some amazing beer and cider while making everyone’s carnival dreams a reality. Circus performers, music from Grand Central Station, beer pairings for cotton candy, ice cream, and slushies, carnival games, a dunk tank filled with beer, and much much more! This is all going down Saturday, July 21st from 4PM to 1AM at the one and only Centre Street Pub in Schenectady, NY.” As for New Releases - We are about to release our next beer in the kellerbier series, Shipping Out of Boston, a Dortmund Export! This kellerbier is brewed with a blend of German specialty malts for a deeply golden lager with an intense sweet biscuit flavor! Like rest of our Kellerbier Series, Shipping Out Of Boston is left unfiltered. 5.8% 20 IBUs. We’ve been on an absolute tear debuting and reintroducing a huge number of fruit beers! After introducing our Blood Orange Wheat Radler earlier this Spring, Jack’s has just re-released two new fruity complements to this already crushable beer: Hoponius on Holiday and Cranberry Berliner Lager. Hoponius on Holiday is a tropical version of our Hoponius Union IPL, dosed with pounds on pounds of pureed tropical fruit! Hoppy and bright, this beer is perfect for whatever summer may bring. Our Cranberry Berliner

Lager is a kettle soured Berliner-Style wheat lager, made with Cape Cod cranberries. Light bodied and refreshingly tart, this beer is great on its own or as a base for a beer cocktail! As for Springdale: Springdale has been keeping right up with Jack’s Abby, releasing 5 new fruited sours over the past month! Poive Raz is our Golden Sour made with Raspberries and Pink Peppercorns. Friends in Merlot Places is an oak aged sour made with Merlot grape juice. Parcha is our tart Passionfruit golden sour. Apriculture is, of course, made with Apricots and has developed an incredible character having aged for 18 months in Oak barrels. Last but not least is Peach Bod, our Golden Sour aged on Peaches and Ginger! Be on the lookout for more fun releases as the summer goes on!

## NATIONAL NEWS CONTINUED

election cycle, and ensure that civil liberties are a crucial component of political conversations in 2018. The People Power Beer campaign is proud to support this essential work. Breweries are pillars in local communities and gathering places in our neighborhoods, and therefore felt uniquely positioned to raise awareness and bolster civic engagement. Small/Independent breweries brew beer for the moments we celebrate and the way it brings people together, and, whether big or small, red state or blue, they share the sense of a moral imperative and patriotic duty to act. They have witnessed firsthand the strength that a united community can harness, and they invite other breweries who feel so inspired to take the People Power Beer Pledge and join them. The outcome will be a nationwide cornucopia of brews, designs, events and other inspired activations over the coming months. Like the power of the people itself, expression comes in endless forms and sprouts from the ground up. As brewers, they commit to do their best to foment this creativity and commitment. The below breweries from across the country will be launching their People Power beers between Independence Day on July 4th and Election Day on November 6th. For a complete list of participants visit: [www.peoplepowerbeer.com](http://www.peoplepowerbeer.com)

## PROPER GLASSWARE

**Pilsner** - Cylinder shaped tapered glass with wide mouth and narrow bottom, clear to show color of beer



**Snifter** - Globe shaped compact glass used for well carbonated beers, holding the aroma at the rim



**Stout** - Tall thick glass with wide mouth for a nice head foam, clear glass to show rich, dark colors







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THE BULLPEN  
BRICK TAVERN  
DOCK BROWN'S  
15 CHURCH  
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