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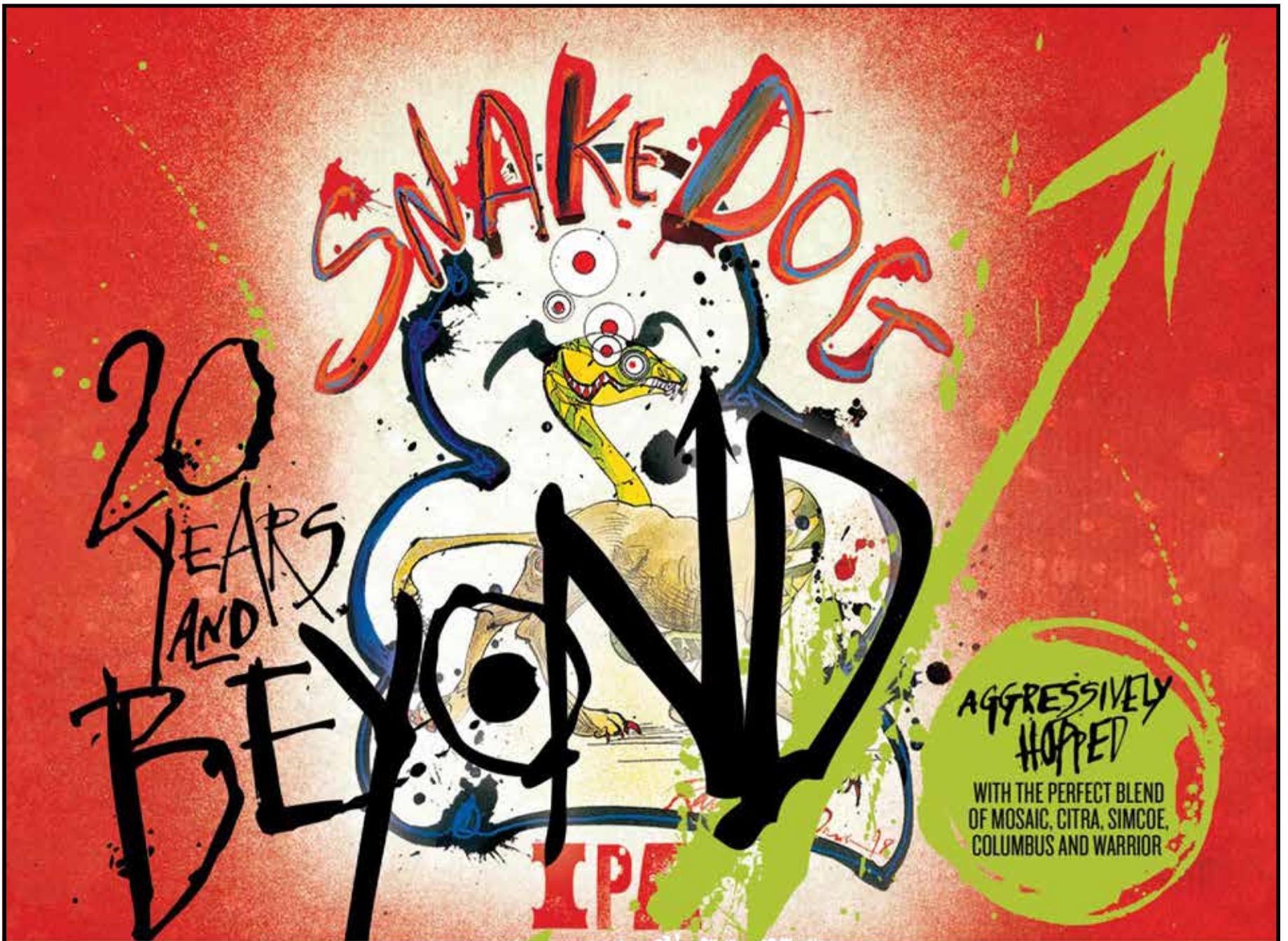
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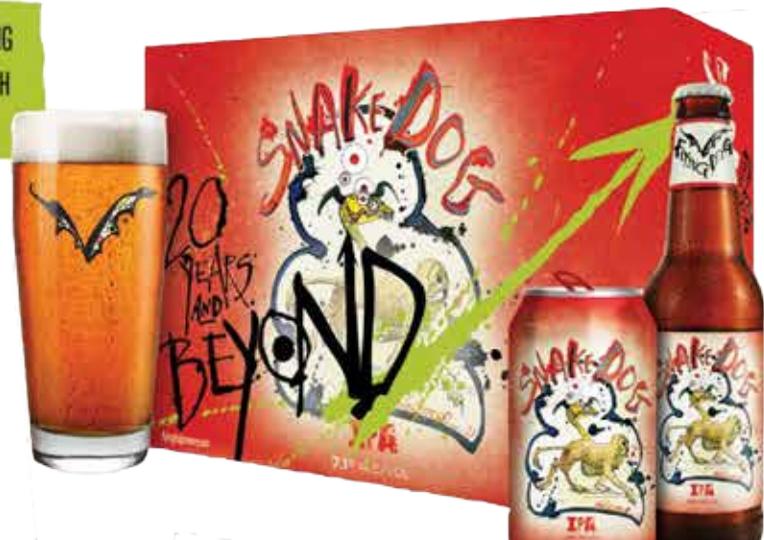
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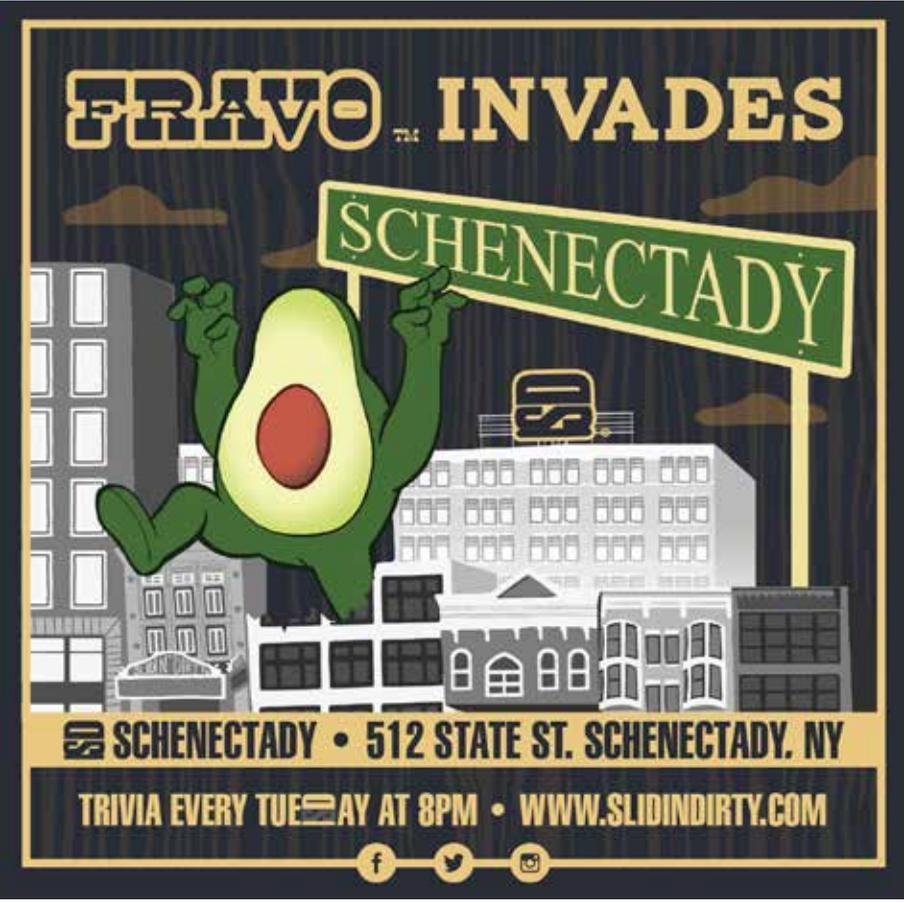


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BREWING WITH A DEATH WISH

By Erik Budrakey

Let's face it. You're likely heading up to Saratoga Springs at least once over the next month or so. After all, it *is* the August place to be with fun spots to visit such as the Saratoga Race Course, Saratoga Lake, SPAC and of course, downtown. That said, Saratoga has done a nice job at promoting itself to be more than just a summer-time destination. Especially if you are into craft beer! Saratoga plays host to multiple craft beer brewfests, harvestfests, and Oktoberfests during the cool autumn months. Saratoga Beer Week brings thousands of craft beer lovers to the city each winter for a week-long celebration including tap take-overs, beer dinners, and other craft beer centric promotions at bars and taverns across downtown. And there are even more brewfests in the Spring. It's safe to say that Saratoga County has a little some-

thin'-somethin' going on year-round for craft beer lovers. Relative newcomers to the area such as Schmaltz Brewing Co, Druthers, and Artisanal Brew Works have each tickled the scene with their own fresh suds and cool events while "better-beer bars" such as Henry St. Taproom, The Local, and Saratoga City Tavern have all sharpened their swords with unique draft beer programs. It seems, sort of all-of-a-sudden, that Saratoga, NY, now has a pretty hip craft beer scene. But that certainly has not always been the case.

THE EARLY DAYS

Back in 1997, when Olde Saratoga Brewing Company first started brewing beer, the craft beer scene in Saratoga was pretty much non-existent. The bars and stores were littered with national and imported pale lagers such as Budweiser, Coors Light, and Heineken. Outside

of an occasional Bass Ale or Guinness draft line, full-flavored craft beer really was not around. And that did not change overnight as OSB first fired up their brew kettles. Primarily because OSB was originally opened as a contract brewery, first contracted to brew beer for the east coast for Mendocino Brewing Company from Ukiah, California, and for a few other emerging craft breweries. Most of the beer brewed there was being distributed across other parts of the country and, aside from a few beverage centers, really was not available in the Capital Region.

"I'll never forget that first brew. It was like a first kiss!"

But, shortly after they opened, Olde Saratoga Brewing Company created their own brand and started brewing *Saratoga Lager*. The little-known brand, which was available on draft and in 6-pack bottles, began to pop up on tap at bars and restaurants around Saratoga. It wasn't long before the six packs found their way on to Price Chopper and Hannaford shelves as well as most beverage centers and several independent groceries around the region. In 2008 the brewery gained national recognition when Saratoga Lager won the silver medal for German Marzen-Style Lagers at the Great American Beer Festival in Denver. Shortly thereafter OSB released Saratoga IPA on draft and in 6 packs and craft beer consumers began to take notice. But even then, the "Saratoga" beer brand had not yet fully hit its stride.





BRING ON THE CHALLENGE

By the time Max Oswald came on board as the General Manager at OSB in 2011, he had already experienced his share of brand building. He had been the Sales Manager at Otter Creek Brewing Company in Middlebury, Vermont, for 10 years followed by a stint as an Area Sales Manager for local craft beer distributor Gasko & Meyer. He had spent the

better part of his career working on branding and growing distribution for literally dozens of craft breweries. So, the challenge of trying to grow the Saratoga brands was one that he was willing to take head on. And so far, he's nailed it.

When Max first took over management of the brewery, his first order of business was to tighten up some of the brewing processes and bring the facility itself into the 21st century. "There were just a lot of little nagging upgrades that needed to be addressed before we could turn our focus towards innovation," he explains. So, he turned his energy towards getting the brewery to run as efficiently as possible. And once he succeeded at that, he turned his attention towards innovating his brand.

"As far as I was concerned, my role was to push the envelope and getting our team engaged in developing and expanding our brand," says Oswald. He started with creating a unique and creative seasonal draft beer line-up. Their Saratoga Oatmeal Stout – delicious on its own – turned out to be even better when it was infused with cacao nibs and vanilla beans. The beer became known as Saratoga Dream Pie and delivered rich coffee flavors blended with a familiar mix of



chocolate & vanilla. The 6% ABV brew went on tap at about 30 local establishments and started turning heads right away. In 2015 OSB released their "Fresh, Local Beer Series" starting with Saratoga PB& J Stout which sold out quickly. Next came *Saratoga Coconut IPA*, a piney and citrusy brew with tame, sweet coconut notes, followed by *Saratoga Lemon Bar Pilsner*, a refreshing Pilsner with the slightly tart/slightly sweet tastes of lemon and graham. Suddenly OSB began get the attention from even the most finicky craft beer consumers. Raspberry-Lime Kolsch, and Black Oktoberfest followed bringing even more strong positive impressions. Suddenly OSB beers were being sought out by the most reputable better beer bars in the area. Still, Max remained unsettled and continued to search for his "ah-ha moment."

BREWING WITH A DEATH WISH

Max recalls a 2014 conversation with then General Manager of Saratoga City Tavern, Chris Mack. They had been discussing brewing beers with coffee and the conversation turned to how most coffee infused beers that had been around up to that point tended to be dark, rich, Porters and Stouts. "Chris suggested brewing an IPA with coffee and my eyes just kind of lit up. As far as I knew, at that point, almost nobody had brewed one. At least, I had never seen or tried one.



"We started working on a collaboration beer with Adirondack Brewery for the upcoming 2014 Saratoga Beer Week. When it came down to the coffee, we wanted to keep it local. I was going to approach Uncommon Grounds but they had just done a porter with another local brewery. I wasn't sure who else to approach. I remember, it was Christmas time and I had just done some shopping at G Willikers. On a whim, I strolled into Coffee Traders on Broadway to check it out and see if there might be an interest in supplying coffee for the brew. I spoke to a clerk who referred me to Scott the GM. Scott referred me to his brother John." Little did Max know that he was starting a brewing relationship with what was about to become a national phenomenon, Death Wish Coffee.

"It all happened really fast," says Oswald. "I met with these guys and there was an instant chemistry within the group. The Death wish folks realized that collaborating with a brewery was a smart move as the population of beer brewed with coffee was growing." In less than two months they turned out their first coffee-infused beer — *Saratoga/ADK Death Wish Collaboration Coffee IPA*. "I'll never forget that first brew. It was like a first kiss!"

Max explains that it was nerve racking working with the 2 other companies and trying a different process to infuse the coffee flavor without overpowering the hops. "We were sampling the beer like every 6 hours until we got the taste we wanted. We literally shut down the packaging we were doing in order to keg this beer so we could capture the taste we all wanted."

The beer was a hit at Saratoga Beer Week and instantly brought new, positive attention to the beers that OSB had been turning out. With the success of the IPA's running strong, OSB next produced a Death Wish Pumpkin Ale. "The beer was amazing but our customers were begging us for Death wish Stout. So, we took our Dream Pie recipe and infused it to make Death Wish Dream Pie. At this point their amazing graphics guy Thomas started



developing the label and tap stickers for each beer and that really gave the partnership its identity." They decided to bottle the brew but Max was a bit slow in getting government approvals for the label. "We ended up bottling the beer and then had to label every single bottle by hand. I wasn't sure if the team was going to let me survive that blunder!"

SUPER BOWL BIG TIME

In January 2016 Max got called to come into Death Wish headquarters. "They wanted to the make me sign a confidentiality agreement," he explains. "They had won the Intuit Small Business Initiative and an ad on the Super Bowl worldwide telecast! We did not have time to brew another batch but, luckily, I had screwed up and way overproduced Dream Pie! So, the same guys that had to hand label the bottles now had to pump beer from half kegs back into the brite tank where we conditioned it for 3 days on coffee. We then packaged it in 22 oz. bottles and sold a fair bit. It was crazy, we had requests for that beer coming in from all over the world.

As the folks from Death Wish and OSB got to know and learn each other better, both parties realized that it was a nice marriage. "The real fun is to work with a partner that is passionate to produce a product that elevates both the beer and the coffee. We worked very hard to make certain that each of the beers we produced were unique and weren't just beer with coffee added. We use different infusion processes based on the beer style and Death Wish even developed a couple of special roasts just for the specific beer because the Death Wish roast was too strong for some of the lighter beers we did, like the Kolsch or Juicifer. We eventually developed a special roast that did the trick!"

"Death Wish was still working on an opportunity to infuse their cold-brewed coffee with vodka. The process involves soaking coffee beans in very cold water. But the challenges to extract the right amount of flavor from



the coffee is much more difficult to perfect versus getting the flavors that you want for brewing from barley. Separating the coffee proved to be tough,” Max explains, “I became immersed in the challenge of getting it perfect and our team worked on it for nearly two years. Finally, we developed a cold-brew formula that worked both for their vodka intentions as well as for using in some of our custom brews and ultimately for their newest product, Nitro Cold Brew cans. We now have a vessel in the brewery that is dedicated exclusively for producing cold brew. I’m very proud of what we’ve all accomplished together so far.”

Recently, OSB started bottling Death wish Nightmare IPA in 22oz bottles. “We took our Saratoga IPA, dry hopped it with Citra, Centennial, Crystal and Cascade hops – then topped it with a whole bunch of Death Wish coffee beans.” Max explains. “People loved it and we sold out very quickly. Now, we are in front of it and Nightmare is available year-round”

WHAT’S NEXT

“So, what do we have to look forward to next coming from Olde Saratoga Brewery?” I ask Max as our time winds down. “Well,” he says, “in May we released a new brand called Jucifer in cans, which will make for an exciting summer.” The 6.5% ABV conditions Saratoga’s New England style Hop Rider IPA with rare, single origin, East African Coffee Beans specifically roasted for this beer by Death Wish Coffee. It’s clean, easy-drinking and, quite frankly, delicious. “Both were designed to be one-timers,” he adds “but the response we have gotten makes me think they may be seen again and maybe with some variations on that basic theme. After that, Paralysis Black Lager will return, which was one of my favorites. Beyond that, who knows? I think six packs are an option and we are always thinking about different styles and ways to work together to make unique coffee beers.”

So, whether you are planning a trip up to the track to drink some beer and play the ponies, heading up to SPAC to catch your favorite brand, or just coming up to Saratoga to dine and explore the nightlife, be sure to give yourself an hour or so to stop into Olde Saratoga Brewing Company and sample some of the 21 different beers available their taproom. They are open Tuesday – Friday from 2pm-8pm, Saturdays from noon – 8pm, and Sundays from noon – 4pm Be sure to tell them that your friends from True Brew Magazine sent you!

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WEIZENBIER

By, Roger Savoy

Brewing wheat beer used to be a monopoly reserved for Bavarian royalty for hundreds of years. Bavarian wheat tends to have lower esters and may have vanilla notes. Modern Weissbier dates from 1872 when Schneider began production. However, pale Weissbier only became popular since the 1960s. It is quite popular today, particularly in southern Germany.

Bavarian-style wheat beer is usually served in 500 ml, vase-shaped glasses. Kristallweizen (especially in Austria) and American styles of wheat beer are sometimes served with a slice of lemon or orange in the glass; this is generally frowned upon in Bavaria. In northern Bavaria, it is common to add a grain of rice to Kristallweizen, which causes a gentle bubbling effect and results in longer lasting foam.

Classic German wheat beers are pale straw to gold, cloudy, known for high carbonation, dry finish, a creamy mouth feel and their delicate balance of banana esters and clove phenolics. Refreshing, lightly hopped, and fast-maturing, these beers often don't age well. Enjoy them while young and fresh. Best known examples are Paulaner Hefe-Weizen Naturtrüb, Weihenstephaner and Hefeweissbier HackerPschorr Weiss. Well-known US brands include UFO White, Harpoon Brewing, Summer Ale, Boston Beer Company, Hop Sun, Southern Tier Brewing and Sierra Nevada Wheat Beer, Sierra Nevada Brewing. By German brewing tradition, at least 50% of the grist must be malted wheat, although some versions use up to 70%; the remainder is typically Pilsner malt. Wheat gives the beer cloudiness and mouth feel. The esters and phenols come from the special yeast used.

This month's recipe uses Briess extracts, which are a 60/40% blend of wheat and pilsner.

GERMAN WEIZENBIER EXTRACT RECIPE

INGREDIENTS

3 lb. Briess Wheat DME
 3.3 Briess Wheat LME
 ½ lb. Wheat malt
 ¾ oz. Hallertau 60 minutes
 Wyeast Weihenstephan Yeast 3068

OG: 1.048 – 1.052

IBUs: 8 – 15

FG: 1.010 – 1.014

SRM: 2 – 6

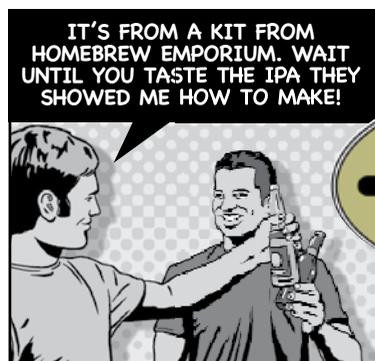
ABV: 4.3 – 5.6%

DIRECTIONS

Steep 8 oz. Wheat malt in 2 quarts of 160° water for 15 minutes. Rinse with 2 quarts of water and add to boiling pot. Add light LME and light DME to 2 gallons of water. Dissolve with low heat. Bring to a boil.

Add ¾ oz. Hallertau hops. Boil 60 minutes. Cool to 70-80F, transfer to fermenter, add yeast. Ferment at 70 for a week. Bottle when final gravity is reached. Sterilize bottles and caps, prime beer with ¾ cup priming sugar and bottle.

Wait a week. Have a homebrew. Repeat.



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KÖLSCH

By, Dom Weisberg

Kölsch beer is an ale that is originally from the city of Cologne in Germany. The word kölsch is the name of the dialect of the German language that is spoken in Cologne (Köln in German). Kölsch was first brewed by the Sünner brewery in 1906. In the first half of the twentieth century, kölsch was not very popular due to the much greater popularity of German lagers that Germans preferred to drink at the time. There were over forty breweries in Cologne before World War II and due to the war's devastation, only two breweries remained in its aftermath. Many of the breweries were able to rebuild after the war, but it wasn't until the 1960's that the population of kölsch beer increased. Cologne's beer production increased from 50 million liters in 1960 peaking at 370 million liters in 1980. Sales dipped after that due to price increases and changing drinking habits until production dropped to 240 million liters in 2005.

In 1948 the brewers of Cologne banded together in the Cologne Brewers Association to establish guidelines for style, region, and brewing process. These were formalized in the 1986 Kölsch Konvention, which stipulated that only beers brewed in and around Cologne could be called kölsch. In 1997 the protection was adopted throughout the European Union. American brewers are not bound by the Konvention, but many still choose to respect it.

Beer Judge Certification Program (BJCP) Guidelines describe kölsch as a clean, crisp, delicately balanced beer usually with a very subtle fruit and hop character. It has low, grainy-sweet malt and spicy hop aroma. Subtle fermentation-derived winery or fruity aromatics and flavors may be present, including apple, pear, or sometimes cherry. Soft, grainy-sweet malt is delicately balanced by moderate to low bitterness and gentle, spicy hop flavors. It usually has medium to high carbonation. Kölsch is a delicate beer that fades quickly with age. Due to a kölsch's clean and crisp dry character, and light body and color, an untrained taster might mistake this beer for a light lager.

Kölsch is usually mashed at a low temperature (close to 149F), which creates a drier beer, since at this lower end of the mash temperature scale the starch in the grain is converted to more fermentable sugar and less unfermentable sugar. This leaves less sugar remaining in the beer after fermentation is done giving the beer a lighter body, less sweetness (drier), and more alcohol due to the additional sugar the yeast is able to convert. Kölsch is often fermented at cooler temperatures (59F-65F), which produces fewer flavor by-products by the kölsch yeast, though many Cologne breweries ferment at 70F and then lager for 2 weeks. Often kölsch beer is lagered in a secondary stage after fermentation. Lagering in the secondary entails storing the beer at cooler temperatures, which allows certain extraneous aromas and flavor to dissipate until it achieves a cleaner flavor. If there is any haze in the beer, the lagering stage can also help the beer to clear as well. If lagering is done, it usually lasts between 2 weeks and a month.

REISSDORF

KÖLSCH

(ALL-GRAIN) - 5-GALLON RECIPE

Reissdorf is the only genuine Kölsch sold in America because a true Kölsch is defined by German law and can only be brewed in the city boundaries of Cologne. The Reissdorf Brewery, established in 1894, was one of the first to brew this style of beer. It is a very easy drinking, thirst quenching style that is not too complex or robust. A blond, Alt-style beer with a light to medium body, it can best be described as "delicate".

OG: 1.049

FG: 1.011

ABV: 4.8%

IBU: 24

SRM: 4

INGREDIENTS

- 7.5 lb. German 2-Row
- 1 lb. German Wheat malt
- 12 oz. Munich Dark 10 °L Hops
- 1.2 oz. Tettnanger hops @ 3.9% (4.7 HBU)
- 60 min - bittering hop
- .5 oz. Spalt hops - 15 min - flavor hop
- .25 oz. Spalt hops - 5 min - aroma hop
- .25 oz. Czech Saaz - 5 min - aroma hop
- Yeast- Wyeast 2565 Kölsch Yeast or White Labs 029 Kölsch Yeast

DIRECTIONS

Mash grains at 149° F for 60 minutes with 3.25 gallons water.

Sparge with 4 ½ gallons water at 170° F

Bring to a rolling boil and boil for 60 minutes following the hop schedule above.

Cool to 70-80F, transfer to fermenter, add yeast. Ferment at 60-62F for a week. Transfer to secondary for 2 weeks, keeping the temperature at 60-62F. Bottle when final gravity is reached. Sterilize bottles and caps, prime beer with 3/4 cup priming sugar and bottle.

Wait a week. Have a homebrew.



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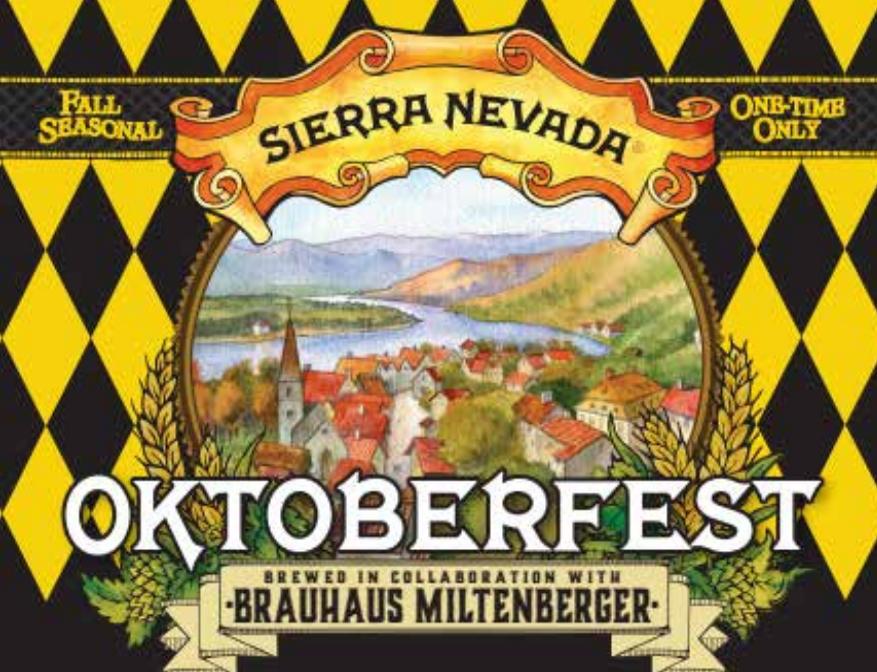
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SHMALTZ BREWING

BECOMING LOCAL

Having made the effort to keep our finger on the pulse of the craft beer scene in the Capital Region, we were quick to turn our heads when we heard that already-national-brand, Shmaltz Brewing Co, was opening a new brewery and production facility at exit 10 in Clifton Park. The year was 2013 and Shmaltz had already been very well known on the national craft beer scene, having produced the award-winning line of HE'BREW beers and seeing distribution across 37 States. They were ranked as one of the "Top 100 Brewers in the World" according to RateBeer.com and they had won more than a dozen World Beer Championship Medals in recent years. They were sold throughout the country by 40+ wholesalers and more than 5,000 retailers. "This brand already has

national juice," we wondered, "so, why open a brewery in Clifton Park, NY?"

We decided to take the 17-minute drive from Troy to check it out. You know you've arrived at a brewery when you pull up and see the ever-familiar grain silo. Pulling in, the Shmaltz logo graces the silo just to the right of their tasting room. Upon entering their reception-area you can see multiple four, six, and twelve packs of Shmaltz's current offerings. Brands like Hop Manna IPA, Slingshot Lager, and Messiah Nut Brown Ale grace the shelves next to the reception desk. We stroll beyond the office area, through the employee breakroom and out into the 40,000 square-foot warehouse of brewery space. There are columns of fermenting and brite tanks that are housing Shmaltz's fresh-brewed beer, as well as the beer of a few other breweries that they contract brew. Stepping over hoses and dodging fast-paced employees, we cross over into the Shmaltz taproom. It is lined with picnic tables and wooden barrels. A nice little bar area sits on one side with eight beers on tap. There's a comfortable atmosphere that just feels like home for any craft beer lover. We settle into a couple of the oversized leather couches that occupy the center of the room to meet with Shmaltz Founder and Owner, Jeremy Cowan, and to discuss just what the heck is going on here.

HAND BOTTLED ROOTS

Jeremy first established the company in San Francisco back in 1996. At first, he hand-bottled his early batches and delivered them himself throughout the Bay Area using

By True Brew Magazine

his Grandmother's Volvo. "One of the more unique elements of Shmaltz is that I started in a completely different place about 21 years ago as small batch contract brewer," says Cowan. "I was proud to have been able to build Shmaltz up to a regional niche brand, but still felt that I had not yet reached what I had originally set out to accomplish as a



brewer and entrepreneur. So, in 2003, I upped and moved the entire business operation to Brooklyn. I lived and slept on my buddy's couch as I looked to reset the business. I also moved all production from the West Coast to Saratoga Springs. I continued to contract brew our beer until we were finally able to open our own brewery in 2013. When we did that we were able brew 100% of our beer ourselves for the first time. It was an exciting moment in time for us as a company and for myself personally." He was now able to brew his beer without the constraints of having to brew at someone else's brewery.

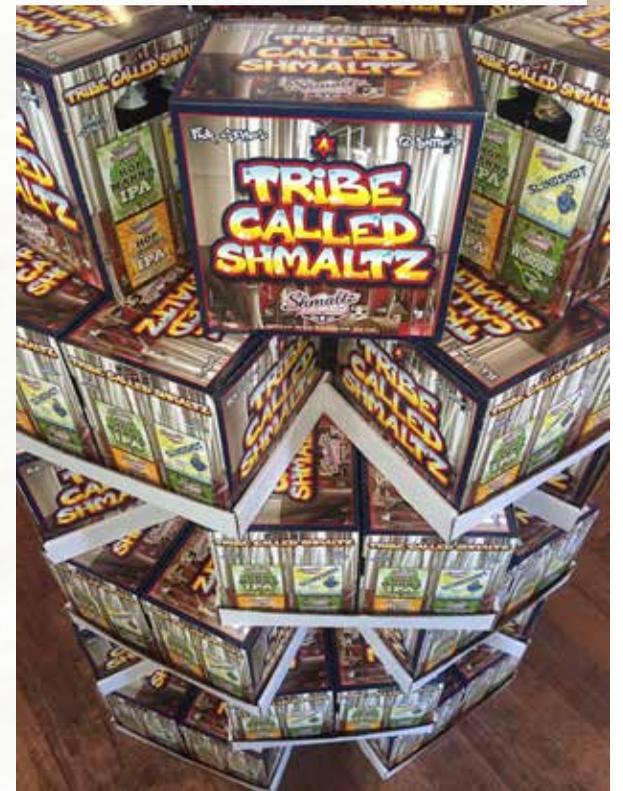
"Having the flexibility and creativity to do what we want allowed me to expand on our beer line-up as well as our barrel aging and sour program, both of which are getting a lot of attention right now," he says with a smile. "Our sours and barrel-aged beers are a very special part of our portfolio and I'm really proud of what we are doing. Making these rare and precious beers right here in Clifton Park has certainly caught attention of the Capital Region's most choosy beer drinkers and we are getting really positive reviews"

"So, for Capital Region craft beer lovers, what does Shmaltz have in store for us this summer?" I ask as I sip on a Slingshot (more on that beer later). "Here in the tasting room we have a slew of new releases that will be rolling out across the region," he says. "This year, we are introducing a brand-new project called 518/838 Craft which specifically ties into using New York State sourced ingredients as well as brewing up cool collaborations with some of our neighboring purveyors and breweries. Also, for track season as well as SPAC shows, we will be doing specials for folks coming and going to Saratoga. We will have extended taproom hours and we will be rolling out special cask conditional beers and new releases as well as discounts for

track-goers." Be sure to check out Shmaltz's Facebook page for updates on extended hours and retail specials.

YES, THEY CAN!

A big move for Shmaltz in 2017 has been plugging in their canning line for the first time. With that comes the release of two new brands that will now be available in cans. *518 Summer* is a Belgian Wit brewed with sweet orange peel and a hint of pomegranate. This beer references a cocktail that is served at the track called "Saratoga Sunrise." The 518 Craft marketing describes the beer, "pulled from the earth's bounty, touches of several NY State malted wheat and barley grains provide a subtly sweet full body and our monastically inspired Belgian yeast finishes with a clean refreshing mouthfeel. Several rounds of popping green hop bud additions offer a gentle pinch of bitterness with splashes of pomegranate and citrus to bedazzle the taste buds." *518 Summer* is now available in six-pack cans and draft around the region. "Our other canned release is called Slingshot – a dry-hopped golden



lager available in twelve-pack, 12oz cans." According to their description, Slingshot is a 5.3%ABV, classic American Craft Lager "thoughtfully created to stand up to the big beer Goliaths of the world. Boasting a bright, citrusy hop aroma, supported by touches of wheat and rye, Slingshot is guaranteed to hit the craft beer bullseye every time."

"Another fun project that we just finished is a Variety Pack released locally and nationally called A Tribe Called Shmaltz," says Cowan. The twelve-pack of bottles includes two core brands, Slingshot and Hop Manna IPA, as well as two special release brews, Hop Momma IPA and Wishbone, their Summer "Session" Double IPA. The packaging appropriately boasts, "Styles upon Styles up Styles is what we have." (Word to Phife and Tip!)

"Also, our talented brewer staff wanted to make a pale ale using all New York State ingredients to use as a fundraising tool to benefit the new Brewer's Training Program at Schenectady County Community College. The beer turned out great and it brought some

good attention to the program that they are building at the college – now available at retail stores, bars and select Farm Breweries across the state.”

Bewildered by the multitude of projects and new brands that are coming out of Shmaltz, I ask Jeremy, “So if there is one thing that you would like the local craft beer consumer to know about your brewery, something that they maybe don’t already realize, what would that be?” He ponders my question for a moment and responds with excited enthusiasm, “The thing that I am excited to share with local beer lovers is that we are proud to now be able to focus on being local right here in the 518 while still having a strong reach, to produce great beers that can go coast-to-coast that have ‘produced in Clifton Park’ on the label. I also want folks to realize the breadth of our portfolio from the Shmaltz and the Hebrew line-ups to the 518/838 Craft line-up with its specific regional connections. Plus, last year I was able to work with my friends and contract customers to acquire their burgeoning Alphabet City brand out of New York City. A couple of fantastic founders did a great job getting off the ground with two core styles and we’re just doing a rebrand this summer on the packaging and moving to cans. Having a NYC-based brand with the rich and diverse history of the East Village gives us another creative outlet for great beer styles and community involvement so central to the company history and vision.”

LOCAL FOCAL

“Anything else to add?” I ask. “Yes,” he responds, I’d like to just say that I love that every small brewery has its own creation stories and unique ‘shtick.’ Our region has so many local heroes such as Brown’s, Pump Station, and Druthers – along with up-and-coming breweries such as Rare Form, Common Roots, and Paradox that fans are flocking to. Shmaltz grew up in San Francisco and Brooklyn and participated more across the country than we did in upstate, New York. That is, until we opened the brewery in Clifton Park. Now we have been able to reinvent ourselves as a ‘local’ beer. Our home market and fantastic local distributor are our biggest priorities as we continue our history of collaborating across the industry. I love the fact that we invite all the local brewers to pour their beer at our many brewery festivals – it’s a great collective showcase. The core of the local craft breweries have a lot of fun, a lot of sincerity, and a lot of tasty beers to go along with all our hard work in the beer world. It feels like something special is happening in the craft beer world here in the Capital Region and we are proud to be a part of it.”



Headed up to the North County this summer? Be sure to stop by the Shmaltz tasting room to experience a vast and broad array of Shmaltz’s current beers, seasonal specials, vintage brews, barrel-aged releases, sour beers and guest taps from brewers that they contract for, including Speakeasy Brewing, Bronx Brewing, Heartland Brewing, and War Flag Brewing. With their new application for the NY State Farm Brewing license, keep an eye out for even more offerings from breweries across the state along with selected wines and spirits to sample as well. As the Shmaltz Tribe likes to toast, “L’Chaim! Cheers!”



Wednesday	4–8PM
Thursday	4–8PM
Friday	4–8PM
Saturday	12–6PM
Sunday	12–6PM
Monday & Tuesday	CLOSED

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Events:

7/9 Pop-up Brunch

7/16 Cornhole Tournament

7/25 Paint & Pint Night

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Wednesdays Gears & Beers

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COMMON ROOTS
BREWING COMPANY



BEST SUMMER EVER



THE STREAK IS OVER! - ZYMURGY MAGAZINE ANNOUNCES 2017 "BEST BEERS IN AMERICA" – BOULDER, CO —



After eight straight years of Russian River Brewing Company's Pliny the Elder having a stranglehold on the top spot, **Bell's Two Hearted Ale** was named number one in the 15th annual Best Beers in America survey, conducted by **Zymurgy** magazine. "As homebrewers, Zymurgy readers have more refined palates than most for tasting beer," said Gary Glass, director, American Homebrewers Association. "The Best Beers in America survey reveals **which beers are leaving the biggest impression** on the minds—and mouths—of these discerning beer drinkers." Members of the **American Homebrewers Association (AHA)**—were able to choose up to 20 of their favorite commercial beers available for purchase in the United States in an online voting system. "This is an incredible honor for us. We got our start as homebrewers—that's how my dad got going—so we really identify with the homebrewing community," said Laura Bell, CEO, Bell's Brewery, whose father, Larry, started the brewery in 1985 in Kalamazoo, Mich. "We take a lot of that spirit into what we do today."

Top-Ranked Beers (T indicates Tie):

1. Bell's Two Hearted Ale
2. Russian River Pliny the Elder
3. Founders Breakfast Stout
4. Three Floyds Zombie Dust
5. Bell's Hopslam
- T6. Founders KBS (Kentucky Breakfast Stout)
- T6. The Alchemist Heady Topper
- T8. Deschutes Fresh Squeezed IPA
- T8. Sierra Nevada Celebration
10. Ballast Point Sculpin IPA

The complete list of Zymurgy's Best Beers in America is available at HomebrewersAssociation.org. For homebrewers interested in replicating some of the winningest beers at home, the AHA also provides clone recipes in Zymurgy.

Editor's Note: These rankings are based off folks' opinions. To us, the best beer in the world is our next one!

Submit your September/October News and Notes by August 15, to jenn@truebrewmagazine.com

BELL'S BREWERY RELEASING ARABICADABRA COFFEE MILK STOUT – COMSTACK, MI —



Bell's Brewery, Inc.
Inspired Brewing™

Bell's Brewery is proud to announce a new addition to its seasonal specialty lineup for release this fall. **Arabicadabra, a coffee milk stout** with an ABV of 5.5%, will debut on draught and in 12-ounce bottles, packaged in six-packs, this October. "When we announced this year's release calendar late last year, we knew there were a few more surprises to come. This is one of them," said **Bell's CEO Laura Bell**. "It's really fun to see new favorites move to a wider audience. This is another example of how we continue to explore new ingredients and flavors. The spirit of innovation that set us on this path is still a huge part of who we are and we will continue to look for ways to showcase that innovation across our distribution area," Bell said. Brewed with **100% Arabica coffee beans** roasted by Ferris Coffee in Grand Rapids, Michigan, this beer will stand in for Java Stout, another Bell's specialty coffee stout, for 2017. "Java Stout will always have a special place in our portfolio and isn't being permanently retired. This year, **we are changing things up a bit**. Arabicadabra is a different take on a coffee stout and very similar to a local favorite that was released at our pub and at some events. It's time to share it with an even larger audience," she added. Arabicadabra is brewed with a cold coffee extract made at the brewery using a combination of fair trade, organic Nicaraguan coffee beans and Sumatra coffee beans. Lactose is also used for creaminess (**those with dairy allergies or sensitivities should take note**). Arabicadabra will ship to Bell's entire distribution footprint, which includes all of Upstate, NY. Additional details will be shared online at bellsbeer.com and on Bell's social media as they become available.

TWO ROADS EXPANDS DISTRIBUTION TO ONTARIO - STRATFORD, CT —



Two Roads Brewing Company of Stratford, CT announced on June 20th that the brand will be rolling into the province of **Ontario**. Draft distribution began in June with packaged options becoming available later in the summer. The beer will be distributed through Hamilton based Liquid Art and Supply Company. This is the first Canadian province to carry Two Roads. The launch for Ontario began the week of June 20 with a series of kick-off events throughout Toronto. This is the second time that Two Roads has been distributed outside of the United States, as it is also distributed in the United Kingdom. "We are extremely excited to announce

that we will be expanding our distribution footprint to Ontario," said Meghan Zachry, Two Roads Director of Sales. "When the opportunity presented itself, we jumped at the chance to partner with Liquid Art and Supply Company. Their passion and knowledge for craft beer is a perfect match for our road less traveled philosophy." Zachry also added, "**The Canadian market has a very strong craft beer scene** and we are pleased to be able to share our beer with Canadian consumers." Two Roads Brewing Company was **founded in 2012 by four friends** who dreamed for years of starting a craft brewery. The company they created fosters a "road less traveled" philosophy in the beers they make and how they make them. In that spirit, **Phil Markowski, their award-winning Master Brewer** and 28-year craft beer veteran, has created an extensive lineup that takes a unique twist on classic beer styles. Matt Johnston, CEO and co-founder of Liquid Art and Supply Company added, "The quality, craftsmanship, and diversity of products that Two Roads is about to bring to the Canadian market is beyond excellent. We're very excited to be representing them." Cheers to crossing new borders!

BALLAST POINT PARTNERS WITH AMBIENT WATER TO PRODUCE BEERS FROM CONDENSATION - SAN DIEGO, CA —



Ambient Water, a leading provider of atmospheric water generation systems for extracting water from humidity in the air, announced in June that Ballast Point Brewing Co. has completed its first two batches of beer made with water produced from Ambient's **atmospheric water generation systems**. The Company's flagship atmospheric water generator, the AW400, has been installed adjacent to UCSD's Jacobs Medical Center. It is now fully functional onsite producing hundreds of gallons of potable water per day. Ambient Water is working with **Ballast Point and other San Diego breweries** to begin providing the water for brewing, an opportunity that could provide an additional and sustainable water source. "Water is obviously a key ingredient to the beer brewing process, so this is intriguing for us. The AW400 generates clean and exceptionally pure water, making it a great water source for brewers and the perfect canvas for exploring new styles and flavors," said Julia Cain, Director of Research & Development, Ballast Point Brewing Co. "Utilizing Ambient Water's atmospheric water generators could provide us with the water we need while bolstering our precious water supply. Plus, it's a great story to tell people they are drinking beer with natural condensation in it. Unique stories like that are what craft beer is

Continued on page 32.

Berries? Yup. Beer? Obviously.
Refreshing as Huck? Nailed it!



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July

CALENDAR OF EVENTS

July 3 **Fireworks with Jim and E**, 5PM Big Tupper Brewing
12 Cliff Ave, Tupper Lake, NY 5PM bigtupperbrewing.com

July 6 **Saranac Thursdays featuring Sir Cadian Rhythm**
830 Varick St, Utica, NY saranac.com

July 7 **"Rare Farm" An evening with Rare Form and West Wind Farms.** A shuttle to the farm in Schaghticoke, NY with tastings, picnic dinner and tour of the farm and Rare Form Brewery. Tickets are only available for purchase at the brewery. Shuttle leaves at 6PM from Rare Form Brewing and will return by 9PM. rareformbrewing.com

July 9 **Common Roots Pop up Brunch with Craft on 9**
10AM-1PM Common Roots Brewing 58 Saratoga Avenue
South Glens Falls, NY commonrootsbrewing.com

Margarita Mike performs for Woodsmen's Weekend
Big Tupper Brewing 12 Cliff Ave, Tupper Lake, NY 5PM
bigtupperbrewing.com

July 13 **Browns Summer Sessions Featuring Bleeker, Norther Faces and Stellar Young**, River Street, Troy
brownsbrewing.com

Saranac Thursdays featuring Barroom Philosphers
830 Varick St, Utica, NY saranac.com

July 14 **Joe Dockery**, musical performance 5-8PM
Big Tupper Brewing 12 Cliff Ave, Tupper Lake, NY 5PM
bigtupperbrewing.com

NINEfin-Nine Pin Cider Pop Up Night with fin-your fishmonger 5-8pm at Nine Pin Cider 929 Broadway, Albany
ninepincider.com

July 14-15 **Boston Beer & BBQ Fest Boston Center for the Arts** 539 Tremont Street, Boston, MA tickets at eventbrite.com

July 15 **Ben & Jay**, musical performance 6-9PM
Big Tupper Brewing 12 Cliff Ave, Tupper Lake, NY 5PM
bigtupperbrewing.com

July 16 **Summer Cornhole Tournament at Common Roots and The Dutch Udder ice cream**, 1-6pm 
commonrootsbrewing.com

Max's Farm Festival: All American Beer Fest 1-5pm
Rosedale Farms & Vineyards 25 East Weatogue Street
Simsbury, CT tickets at eventbrite.com

July 20 **Saranac Thursdays featuring Annie in the Water**
830 Varick St, Utica, NY saranac.com

July 21 **Get the Led Out live at Saranac Brewery**
7pm 830 Varick St, Utica, NY saranac.com

Elvis Costello and the Imposters live at Brewery Ommegang, 656 County Highway 33 Cooperstown NY

July 21-22 **Vermont Brewers Festival – Burlington Waterfront Park**, Burlington, VT www.vtbrewfest.com

July 22 **Empire Brew Festival – NYS Fairgrounds**
581 State Fair Blvd, Syracuse, NY empirebrewfest.com

July 25 **Paint and Pint Night: HOPS!** at Common Roots
Brewing 6PM 58 Saratoga Avenue South Glens Falls, NY
commonrootsbrewing.com

 **July 27** **Nine Pin Pop Up-Sunhee's on the Street** Korean street food night featuring Sunhee's Farm and Kitchen, 5-8pm at Nine Pin Cider 929 Broadway, Albany ninepincider.com

Saranac Thursdays featuring Enter the Haggis
830 Varick St, Utica, NY

Glass Animals live at Brewery Ommegang,
656 County Highway 33 Cooperstown NY ommegang.com

July 28 **Block Party Featuring Double Axel**
at Big Tupper Brewing 12 Cliff Ave, Tupper Lake, NY 5PM
bigtupperbrewing.com

July 29 **Heritage Village Craft Beverage Expo** - 59 West Pulteney Street Corning, NY www.heritagevillagesfl.org/craft-beverage-expo

Submit your September and October events to advertising@truebrewmagazine.com by August 15, 2017

CALENDAR OF EVENTS

August

August 1 Dark Star Orchestra live at Saranac Brewery
5:30pm 830 Varick St, Utica, NY

August 3 Cider & Sliders Pop up night with Slidin' Dirty
Restaurant and Food Truck 4-9pm at Nine Pin Cider 929
Broadway, Albany ninepincider.com

Saranac Thursdays featuring The Matt Lomeo Band 830
Varick St, Utica, NY saranac.com

 **August 4-5** Belgium Comes to Cooperstown Brewery
Ommegang, Cooperstown, NY
ommegang.com/#!/cooperstown

August 5 Utica Zoo Brewfest - 6:00-9:00pm
1 Utica Zoo Way, Utica NY

August 10 Saranac Thursdays featuring The Old Main
830 Varick St, Utica, NY saranac.com

August 14 Cider, Fire and Za This is part of our wood fired
pizza night series this summer at the tasting room. Join us
every third Thursday until October as DeFazio's Pizzeria will
set up their wood fired oven for Cider, Fire, and Za! Enjoy
delicious wood fired pizza and some refreshing ciders! Nine
Pin Cider 929 Broadway, Albany ninepincider.com

August 17 Saranac Thursdays featuring Lonesome Dove
830 Varick St, Utica, NY saranac.com

August 18 TASTING BEER CLASS Different Drummers
Kitchen, Stuyvesant Plaze 5:30pm Call 518-459-7990 to
reserve your ticket

Taking Back Sunday live at Saranac Brewery 6:30pm
830 Varick St, Utica, NY saranac.com

Flour City Brewers Fest – Rochester NY
www.flourcitybrewfest.com



August 24 Saranac Thursdays featuring Chris Eves & The
New Normal - 830 Varick St, Utica, NY saranac.com

August 25 Burger pop-up with Burger 21 5:00-9:00pm.
Common Roots Brewery, 58 Saratoga Ave,
South Glens Falls, NY commonrootsrootsbrewing.com

August 26 Pop-up food truck with Cheesy Does It
12:00-7:00pm. Common Roots Brewery, 58 Saratoga Ave,
South Glens Falls, NY commonrootsrootsbrewing.com

August 31 Saranac Thursdays featuring The Bomb -
830 Varick St, Utica, NY saranac.com



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SUMMER NIGHT ALE

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SUMMER NIGHT ALE is a light, refreshing golden ale with orange peel added. Each brew features it's own hop variety; Great Flats uses New York Cascade, Mad Jack has Lemon drop and Wolf Hollow brewed with Simcoe. These unique beers have an ABV of 4.5% with 15-20 IBU.

LOOK FOR SUMMER NIGHT ALE in each of our taprooms after July 14th Summer Night and at two stations at the event.

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, bread, 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

Wheat, The Other Brewing Grain

By Gotbeer.com

Brewers have been brewing with wheat for as long as they have brewed with barley. Like barley, wheat has high diastatic power, which refers to the malt's ability to break down starches into fermentable sugars. This attribute is important because it gives wheat an advantage over other grains with low diastatic power. Wheat is also high in protein and starch. These qualities provide a creamy texture, hazy appearance, and great head retention to a finished beer.

Brewing wheat beer has been a tradition in Bavaria for hundreds of years. However, the brewing right was only reserved for Bavarian royalty, due to the restrictions put forth by the Reinheitsgebot or "The German Purity Law." The Reinheitsgebot first appeared in the city of Munich in 1447 as an ordinance asking all brewers to use only barley, hops, and water for brewing (yeast had not yet been discovered). The idea was to limit brewers to barley, leaving precious grains like wheat for bakers. As a result, the ordinance would prevent price competition, keeping bread affordable for everyone.

Traditional Bavarian wheat beer was often dark, like most German styles of that era. However, the modern day Weissbier, often referred to as Hefeweizen, originated in 1872, but gained popularity in the 1960s. The word "Hefe" translates to "yeast" in German, which is derived from the style's iconic banana-and-clove yeast characteristics. A classic example of a German Weissbier is Paulaner Hefe-Weizen; a sweet, crisp, and refreshing ale with a touch of clove.

Brewing with wheat was also a practice in neighboring countries, like Belgium. The Witbier is a 400-year-old Belgium beer style that nearly died out in the 1950s.

Thanks to Belgium brewer Pierre Celis, the style was resurrected and brought to America in 1992. Witbiers are characterized by their tart, lemony finish from the spicy Belgium yeast. They are often brewed with curacao orange peels and coriander. Witbiers have become a summertime favorite in the United States. A great example of a Belgian-style Witbier is Ommegang Witte; a soft and hazy ale with flavors of orange, lemon, and coriander.

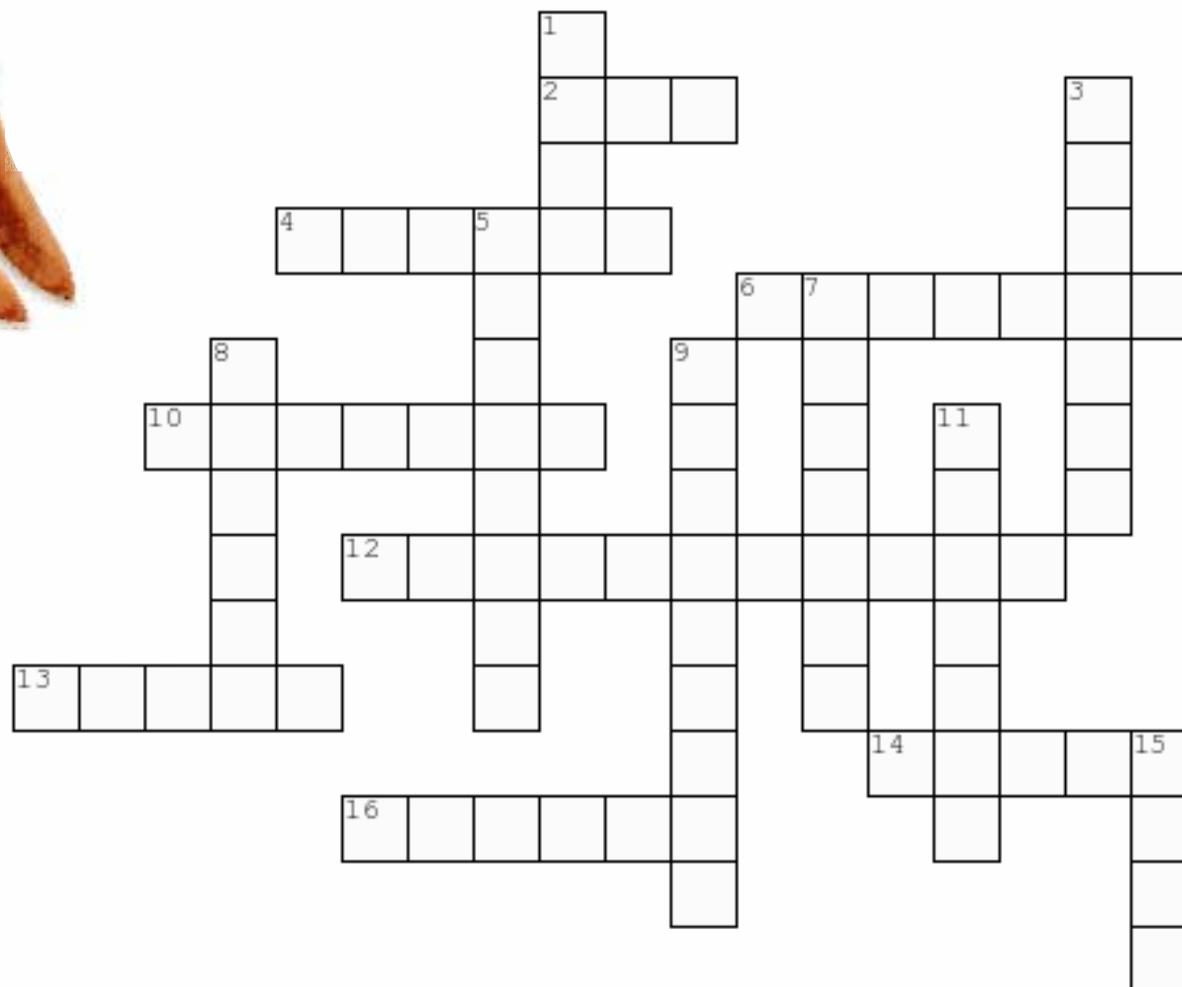
Craft brewing in the United States is still relatively young. Several beer styles have emerged since the beginnings of the craft beer revolution in the 1970s. These styles were greatly influenced by the brewing techniques and traditions brought over by immigrants. Hence, the American Wheat Beer is an adaptation of the German Weissbier, but with a cleaner yeast and more hops. Different variations of this style range from an easy drinking, relatively sweet beer, to a dry, aggressively hopped beer with a strong wheat flavor. A modern example of an American Wheat Beer is Boulevard Unfiltered Wheat; a lively, refreshing ale with a natural citrusy flavor and distinctive cloudy appearance.

Beer drinkers today seem to love wheat beers. They are soft and refreshing with high carbonation and a fluffy mouthfeel. Wheat beers even taste great with the addition of fruit. Whether it's a German Weissbier, Belgium Witbier, or American Wheat Beer, something about wheat lends itself to the perfect summertime libation. Here's to many delicious wheat beers in your near future!



EAT WINGS

DO A CROSSWORD PUZZLE



Watch our facebook page for the answers. @truebrewmagazine

Across

- 2. Top Fermented Beer
- 4. Nectar/kind herb
- 6. Rhymes with malts
- 10. Canine with gills
- 12. Familiar Heritage
- 13. Brown's Summer
- 14. Bottom Fermented Beer
- 16. Kingston Ales

Down

- 1. Dale's favorite ale
- 3. Winning brewery
- 5. Sierra Founder
- 7. Boston's most visited brewery
- 8. Biergarten in Troy
- 9. America's #1 Craft Brewery
- 11. Breakfast Stout
- 15. Troy Craft Beer Bar

Brewmasters Cellar

Notes from Brewer George de Piro

Fruit Beers — A Brewers Perspective

There was a time, not long ago, that “real” beer lovers snubbed fruit beers as “girlie drinks.” Never mind that fruit was probably the first food ever fermented by people, or that fruit has been used in beer for centuries. In the early days of craft brewing, it was not held in high regard.

Some of this attitude was perhaps justified. There was a heck of a lot of badly made fruit beers, some of which didn’t even use real fruit. I interned at a brewpub that would split a batch of bland American wheat beer, adding a gallon of raspberry extract into one serving tank and calling it “Razz.” The beer was as artificial and cloying as the name was trite.

The erudite beer drinker knows there have always been many interesting fruit beers, however. Many of Belgium’s spontaneously fermented Lambics have fruit added to them. Other Belgian beers, such as Liefmans, are known for their skillful use of fruit to provide extra character.

Fruit adds fruitiness to beer, which is kind of obvious. Yet, the character it adds can range from overt to so-subtle-it-might-not-be-noticed-if-the-label-didn’t-say-it. Many fruit beers fall in between. The type of fruit, as well as the way it is used in the brew process, determine its degree of expression.

Sweetness is a flavor not typically added by fruit. In an unpasteurized beer made with no additives, the fruit sugar will ferment out completely,

leaving the beer drier and more alcoholic than a version without fruit. Sugar can’t be left in finished beer because it will invariably ferment into alcohol and carbon dioxide by microbes. Such unstable beer will become over-carbonated, perhaps even exploding from its bottle or can.

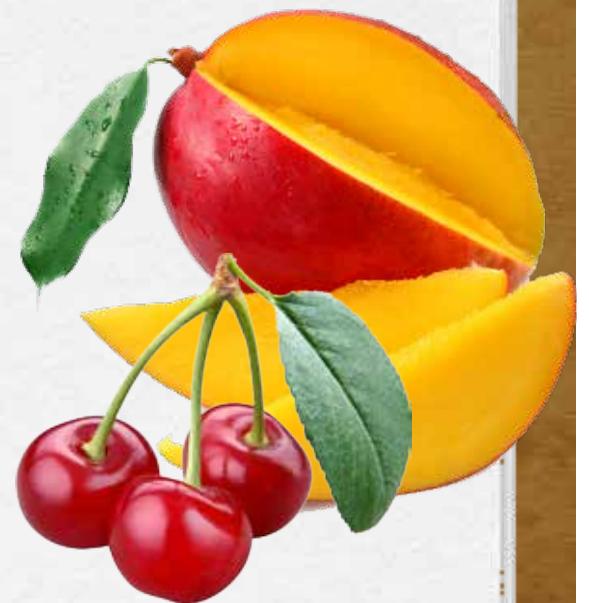
Some fruits are very assertive while others are quite subtle. Raspberry is one of the most assertive; a little goes a long way, especially for its aroma. Pineapple and apricots are also both pretty bold. Mango, cherry and strawberry are quite subtle. These fruits are so subtle, in fact, that if you were to smell them strongly in a beer, you should wonder if the brewer isn’t using some sort of fruit extract.

Traditionally, fruit is added after the initial fermentation. The beer is then aged a bit while the fruit sugars are fermented out and the fruit essence incorporated. The result is a bright, fresh fruit character. The downside is the risk that bacteria or wild yeast will hitch a ride on the fruit and infect the beer, eventually compromising its flavor.

Sometimes brewers add fruit to the boiling wort in the kettle. While this has the benefit of ensuring all offending microbes are killed, it gives the fruit a stewed flavor. It can also set the fruit pectin into an intractable haze. The fruit’s aroma will be at least partially removed (and altered) during the boil and violent off-gassing of fermentation.

The judicious use of fruit can help a brewer create exciting flavors. Traditional styles such as porter can be paired with raspberry to yield a beer that tastes like chocolate and fruit. Pineapple can be added to a dry-hopped pale ale; the fruit will meld with the hops in mutual support. Cherries can be added to darker beers where rich caramel malts can enhance the fruit notes.

Fruit beers are gaining wider appeal amongst American craft beer fans. When real fruit is used by a good brewer, complexity and character are added to an already wonderful drink. Cool variations of great styles can be explored and enjoyed. As beer flavors continue to evolve and broaden, more and more people will find craft beer they love.



BREWERY OMMEGANG RELEASING FRUITION DRY-HOPPED WHEAT ALE - COOPERSTOWN, NY



Brewery Ommegang is proud to announce a brand new year-round offering, Fruition. This refreshing **5.3% ABV dry-hopped wheat ale** begins as award-winning Witte as the base beer and is then given a tropical twist with the addition of mango, kiwi, and passion fruit juices. The result is a slightly tart and fruity, hop-forward beer that's exceptionally drinkable. It's the perfect beer to pair with summer. "As with every beer we brew, we strive to make all the elements blend together, and we think we're succeeded in that quest with Fruition," says **Ommegang's brewmaster Phil Leinhart**. "Fruition is our first foray into the tropical fruit flavors that consumers find so appealing with New World hop varieties, and we look forward to feedback from fans." Brewed with malted and unmalted wheat and oat flakes, and spiced with sweet orange peel and coriander, Fruition is fermented with mango, kiwi, and passion fruit juices then dry-hopped with Citra and Cascade hops. **Fruition** pours a pale straw color with moderate haziness and a fluffy white head. Tropical fruit and citrus aromas dominate the nose and the flavor follows suit with tart tropical fruit and citrus up front, followed by a smooth mouthfeel with a medium body. The finish is resoundingly dry with nice effervescence. The dryness and acidity of Fruition make it a perfect beer to pair with all manner of cheeses, particularly cheeses with some funk. The effervescence also makes this beer a great pairing with saltier foods – try Fruition with Belgian frites or chicken & waffles. **Fruition is available** now in 12 oz. six-packs and on draft.

ADIRONDACK BREWING RELEASES TWO NEW BREWS – LAKE GEORGE, NY



Adirondack Brewing Co has announced the release of two new brews that will be available this summer. The first one is called Lake George's IPA and comes in at 7.0% ABV and 0 IBU. Yes, that's right, 0 IBU's! Hops are added only for whirlpool and dry-hop, thus extracting zero IBU's. "We're excited to launch **Wave #01** of Lake George's IPA - an **Adirondack style IPA** who's hop profile will rotate with our hometowns for distinct seasons", says Owner and Founder, John Carr. "Wave #01 showcases El Dorado hops, which contribute notes of Papaya, Honeydew Melon, and a touch of mint. A malt bill with a generous amount of flaked oats creates

a beautifully hazy appearance and a creamy mouthfeel." Look for Wave #01 on draft at better beer bars and beverage centers throughout the Capital Region, as well as in their Hop Project Variety Pack. **Wave #02** can be expected this Fall. The second new release is called **Cucumber Cool** - and comes in at a sessionable 4.0% ABV and 10 IBU. "We set out to make the ultimate Summer crusher of a beer," says Carr, "so we got to peeling hundreds of cucumbers at the Funk House, our second facility devoted to the production of Wild Ales. We then took a Belgian-style blonde base beer, inoculated it with a heavy dose of Brett and Lacto, and conditioned it on the cucumbers. What we have here is a lightly tart, thirst quenching cucumber beer with a hint of funk". Cucumber Cool is Adirondack Brewery's July Beer of the Month and is a draft only release. Keep your eyes out for these great local offerings.

BIG TUPPER BREWING SUMMER UPDATE



Tupper Lake, NY- Craft Beer, Wild Life, and Block Parties! Looks like some serious fun is about to come to life at Big Tupper Brewing's Pub and Restaurant located at 12 Cliff Ave in Tupper Lake. Owner, Jim LaValley explains "Besides musical entertainment on Fridays and/or Saturdays, we have the Adirondack Raptor on Wednesday, July 19th from 4 to 6. It's an opportunity to come see some of the Adirondacks most incredible birds, up close. **Owls, hawks and more!**" Big Tupper Brewing is also hosting special musical performance on Friday, July 28th featuring **Double Axel**. This is a block party where they will have an outdoor bar with patrons being allowed to carry their beer onto the street to enjoy the entertainment. "On Saturday, August 5th there is a benefit, plus street craft fair with live entertainment" explains LaValley, "This is another pedestrian friendly event that allows patrons to **have their beer on the street.**" The brewery recently released their Big Tupper Summer Ale in bottles. The popular strawberry/rhubarb ale has been a big hit from Albany to up north, but has been limited to kegs only in the past. It can now be found in six pack bottles and is being distributed by Saratoga Eagle. So, look for **Big Tupper Summer Ale** at your favorite retailer and, if your headed up north this summer, be sure to stop in and pay Big Tupper a visit. Cheers to Local!

Submit your September/October News and Notes by August 15, to jenn@truebrewmagazine.com

RARE FORM HOSTS EVENING WITH WEST WIND FARM –TROY/SCHAGHTICOKE, NY -



On Friday, July 7th join Rare Form Brewing for a summer beer experience like no other. For one magical evening, Rare Form Brewing Co. is teaming up with **West Wind Farm** to offer an intimate glimpse at the origin of great beer. The event features a journey from the urban confines of Troy to the wide-open expanses of the agricultural hinterland of Schaghticoke. Rachel Czub will guide guests through the rye fields of her family farm, giving insight into the **unique nature of small grains production in New York**. The tour will be followed by a twilight bonfire and picnic dinner and courtesy of The Ruck. The farm tour and dinner precede a guided tasting of regional ingredient-focused beers, led by Kevin Mullen, Rare Form's head brewer, which will take place back at the brewery in Troy. Get tickets early to enjoy the bounty of Rensselaer County. Tickets are \$50 and include round trip **transportation to the farm, picnic dinner, beers on the farm, and a guided locally-sourced beer tasting** at the brewery. Tickets are only available for purchase at the brewery, and spaces are extremely limited. Shuttle leaves at 6PM from Rare Form Brewing and will return by 9PM. Hop on the bus, Gus!

SCHENECTADY COUNTY BREWERIES COLLABORATE- SCHENECTADY, NY -



Three craft breweries that call Schenectady County home all got together to make a collaboration beer called **SummerNight Ale**. Brewers from **Mad Jack, Wolf Hollow, and Great Flats Brewing** all worked with the same malt bill, then each used their own choice of hop variety, to create three versions of the beer. The brew is a light, refreshing Golden Ale with orange peel added. Mad Jack's iteration used Lemon Drop hops. Great Flats used New York Cascade while Wolf Hollow brewed their version with Simcoe. Each offering as an **ABV of 4.5% and 15-20 IBU's**. "This brew will be unveiled at the Summer Night Block Party on July 14th and then will be available in each brewery's taproom until it's gone" explains Billy McDonald from Mad Jack Brewing. Schenectady County's **SummerNight Block Party is on Friday July 14, 2017** and runs from 5:00pm til 10:00pm The Block party takes place in downtown Schenectady on State Street between Broadway and Barrett Street and also on the Jay Street Pedestrian Mall. Cheers to Collaborating! (and Block Parties!)



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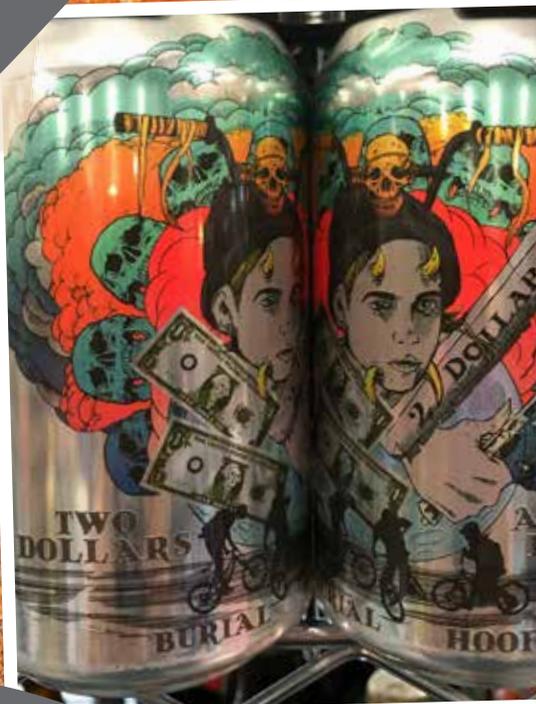
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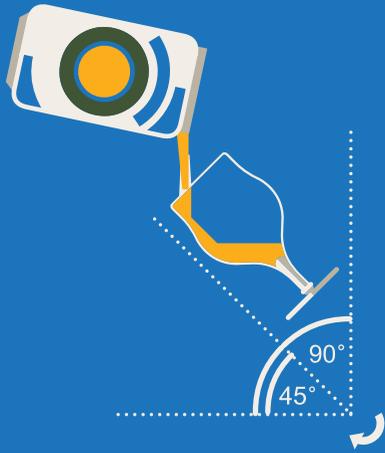
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HOW TO PROPERLY POUR A BEER

1. Tilt Glass to a 45° angle. Pour the beer slowly down the side of the glass. A minimal head should begin to form.

2. Once half-full, speed up the pour, straighten your glass, tilt your can or bottle and pour directly down the center.



NY BREWERIES

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all about.” **Ballast Point** brewed **two pilsners** using pure water from Ambient’s water generator, which extracts moisture from the coastal fog. Named CleanEscape #1 (5.3% ABV) and CleanEscape #2 (5.5% ABV) after pirates escaping into fog banks, the beers explore how higher sulfate in water can enhance hop taste and bitterness, along with testing higher chloride levels to enhance mouthfeel and malt. CleanEscape is a San Diego take on a classic Pilsner — clean and refreshing, with more hops. The resulting beer isn’t as hoppy as an IPA, but features hints of floral and slightly fruity hop notes. The greatest benefit of the water produced from Ambient Water to the breweries is its purity. This allows the breweries to add their own ingredients to it to mimic water tastes from around the world, and brew beers that have never been tasted before. “We’re very excited about this unique opportunity to work with these great breweries and further showcase the purity and clean taste of the water produced by our atmospheric water generators,” said Keith White, CEO, Ambient Water. “Americans enjoy and consume a lot of beer, and **water is the main ingredient**. Breweries, especially those producing craft, are seeking a sustainable water source that is not only cost efficient but also pure, allowing the brewer to manipulate taste specific to the beer they are creating. A 2012 study by **The Beer Institute** reports that the U.S. consumed an **estimated 6.3 billion gallons of beer within that calendar year**. As beer is made up of 90-95 percent water, the market opportunity for a sustainable source able to produce water which is pure is quite significant. There are (thousands) of craft breweries in the U.S. alone, providing a significant market for atmospheric water generation technology. Ambient Water Inc. patented atmospheric water generation technology literally makes water out of thin air, transforming humidity into an abundant source of clean water near the point of use. Cheers to Progress!

EVERY BREWING RELEASES NUTTIEST PROFESSOR - BOULDER, CO



Avery Brewing Company is thrilled to announce the release of Nuttiest Professor, a bourbon barrel-aged peanut stout. It became available on draft

at the Boulder-based brewery on June 26th and will start to hit shelves across the nation throughout July. This beer is **Avery’s 45th Barrel-Aged Series** beer, which is made up of small-batch, highly experimental beers that are only brewed once. **Nuttiest Professor is a creamy and colossal peanut butter stout** that clocks in at **15.2% ABV**.

Avery Brewing has been working on a peanut stout for years, but always had difficulty with the addition of peanut flavor. Unwilling to compromise, years of experimentation has finally yielded a beer that uses real peanuts to create a rich and decadent stout that allows all elements—the bourbon character, peanuts, and dark malts—to shine. This beer was originally inspired by Travis Rupp, Avery’s Research and Development Manager and **Beer Archaeologist**. He is also a professor at the University of Colorado and was just “nuts” enough to continue to work on perfecting this beer for years. As a tribute to his dedication, his face graces the bottle’s label. “This beer was actually inspired by a homebrew that I did before I even worked at Avery,” says Rupp. “Those initial batches were difficult to produce and there was so much oil from the peanuts that there was no head retention at all. Fast-forward many years, I’m now part of the Special Projects team at Avery and we decided to recreate this beer, but do it right this time. **We use finely ground peanut flour instead of just adding peanuts**, which will give this beer a blast of peanut flavor, but also will help the head retention due to reduced oil”. Nuttiest Professor will be available at Avery’s brewery and distributed to select locations nationwide. If you see it, make sure to stock up, because once it is gone, it’s gone for good. **Mad peanut science**. NOTE: As mentioned in this press release, this beer does contain real peanuts and should be **avoided by those with a peanut allergy**.

SHIPYARD REVAMPS MONKEY FIST IPA RECIPE - PORTLAND, ME



Shipyard Brewing has updated the recipe for its popular Monkey Fist IPA. Starting in June, **Monkey Fist IPA** (which debuted in 2012) now features a revamped malt bill that includes less crystal malt, more pale malt, and an addition of flaked oats. The beer's hop bill now includes its original Cascade hop and **two new hop varieties — Mosaic and Citra** — that are showcased in the beer. Monkey Fist's total hop additions equal about 3 pounds of hops per barrel of beer. The new Monkey Fist (named for a ball-like knot that sailors tie to make ropes easier to throw) also features less alcohol and hop bitterness. Monkey Fist's **alcohol-by- volume has dropped from 6.9% to 6% ABV** and the beers International Bittering Units have been reduced from 80 IBUs to 50 IBUs. Monkey Fist — fermented in the **brewery's hallmark open fermenters** with Shipyard's house yeast strain — also benefits from a

revamped fermentation process that enhances the crispness of the beer and extend its shelf life. "We've made subtle shifts to the beer," says Shipyard president Bruce Forsley, "to bring it more in line with the taste preferences of today's consumers." "Our goal," he adds, "was to create a dryer and more crisp version of IPA with fruitier hops, a bit less hop bite and alcohol, and increased mouthfeel and head retention. We've hit the mark and created a slightly more contemporary and quaffable Monkey Fist." The overall **packaging for Monkey Fist has not changed**, but consumers can spot the new version of the beer by its 6% ABV listed on the beer's label. "Craft beer lovers crave innovation, exceptional quality and fresh flavors," says Shipyard founder Fred Forsley. "We're responding to that reality with this adjustment to Monkey Fist, along with a few new beers and packages we'll release later this year."

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