

MARCH APRIL 2020

True Brew

A Craft Beer Lifestyle Magazine

Celebrating WOMEN IN BREWING

featuring:

BACK BARN BREWING CO.

ALBANY DISTILLING CO.

7 QUESTIONS WITH
ERIKA ANDERSON OF
UNIFIED BEERWORKS

THE TRUTH ABOUT
WITCHES WHO BREWED



THE 7TH ANNUAL

NEW YORK STATE
CRAFT BREWERS FESTIVAL

ALBANY

THE DESMOND HOTEL



APRIL 4 2020, 4-8PM



SPONSORED



A CRAFT BEER EXPERIENCE.

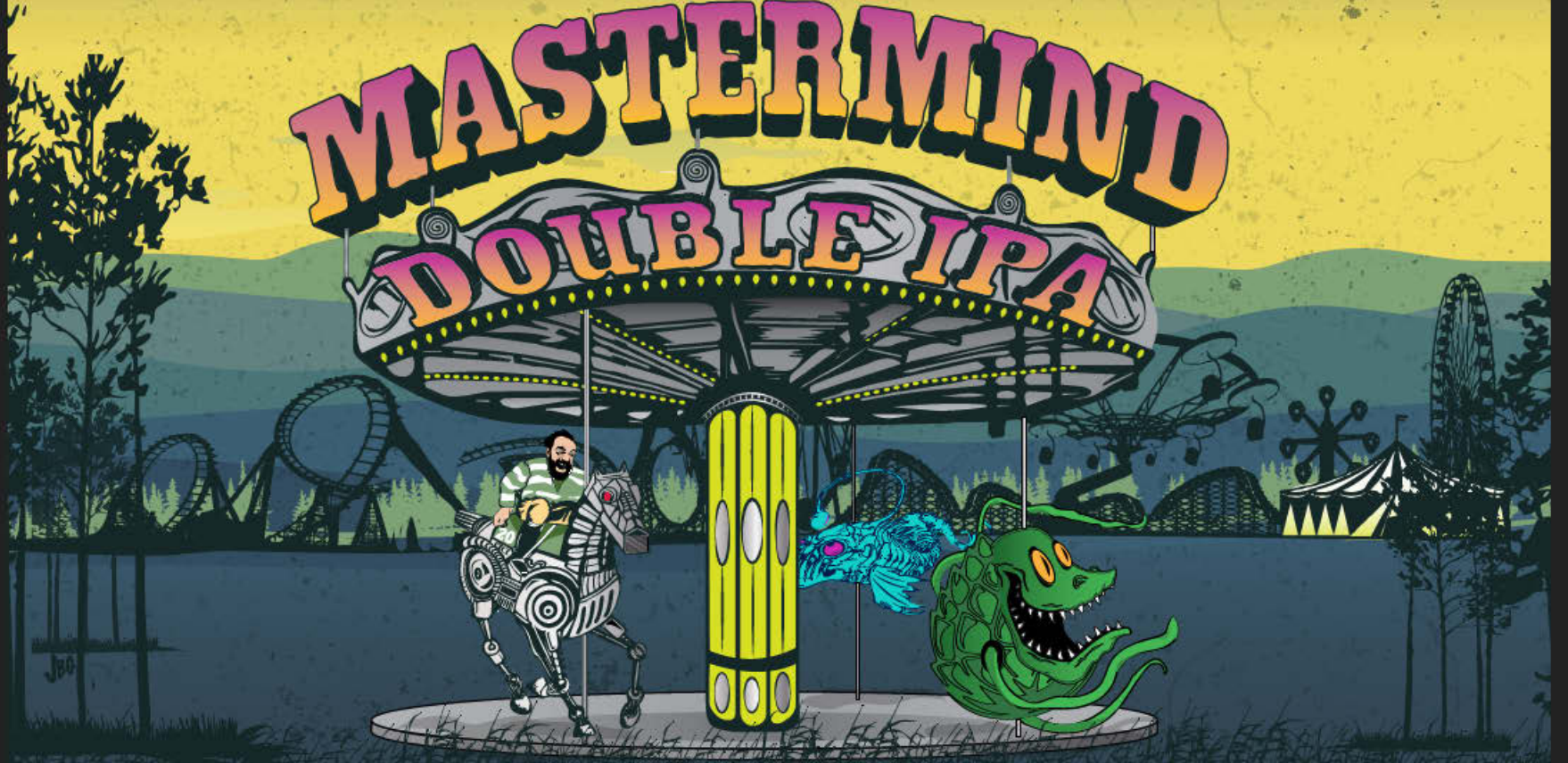


TICKETS: WWW.THINKNYDRINKNY.COM

FIDDLEHEAD BREWING COMPANY

MASTERMIND

DOUBLE IPA



**GET READY CAPITAL REGION
AVAILABLE MARCH 2020
LIMITED TIME ONLY**

25% OF SALES

FROM FIDDLEHEAD MASTERMIND
DOUBLE IPA WILL HELP PROVIDE
YEAR-ROUND ADIRONDACK
ADVENTURES FOR CHILDREN WITH
SERIOUS ILLNESS.



FIDDLEHEADBREWING.COM/TEAM-MASTERMIND

TOURNEY TIME

THU - SAT
3/19 - 3/21



IN TOWN FOR THE TOURNAMENT?
**CHECK OUT THE MAP & JOIN US AT THESE DOWNTOWN
ESTABLISHMENTS FOR MARCH HOOPS SPECIALS**



IT'S TOURNEY TIME ALBANY!



DOWNTOWN

BACKSTAGE BAR
PEARL STREET PUB
CITY BEER HALL
MCGEARY'S
PUBLIC HOUSE 42
DAWN'S VICTORY
EXCELSIOR PUB
HILL STREET CAFE
THE HOLLOW
MOLLY O'BRYANS

WOLFF'S BIERGARTEN
THE BISHOP
OLDE ENGLISH PUB
NO WARE
AMA COCINA
PARISH PUBLIC HOUSE
LOCK & QUAY
BLUE 82
THE YARD
FAR SHOT AXE & ARCHERY

SURROUNDING AREA

SHIP'S PUB
CITY LINE BAR & GRILL
JUNIORS (BOTH LOCATIONS)
ACROSS THE STREET PUB
O'TOOLES
BOMBERS
KATIE O'BYRNES
RIVERS CASINO



VICTORY

EASY RINGER™
LO-CAL IPA

96 CALORIES | 3g CARBS

FLAVOR THAT HITS THE MARK

BETTER FOR YOU AND MORE REFRESHING
Drinkers are looking for options that are lower in calories and carbs. Using a special brewing process our brewers found a way to brew a delicious IPA with the hop flavor you love at just 96 calories and 3g carbs making this the ultimate refreshment!

AVAILABLE THROUGH GASKO & MEYER · GASKO-MEYER.COM

GASKO & MEYER
ESTABLISHED IN 1978

f i t FOLLOW US FOR BEER NEWS AND EVENTS @GASKOMEYER

TABLE OF CONTENTS :



Published by

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

Jennifer Peyser, Artist/Designer
Erik Budrakey, Content Manager
Karen Budrakey, Events Manager
Roger Savoy, Contributing Writer
Dom Weisberg, Contributing Writer
Joanne E. McFadden, Contributing Writer
Colleen Onuffer, Contributing Writer
Kharla Graham, Contributing Writer
George de Piro, Contributing Writer
Karen Logan, Contributing Writer
truebrewmagazine.com

Printed locally and sustainably by
Times Union Press, Albany NY

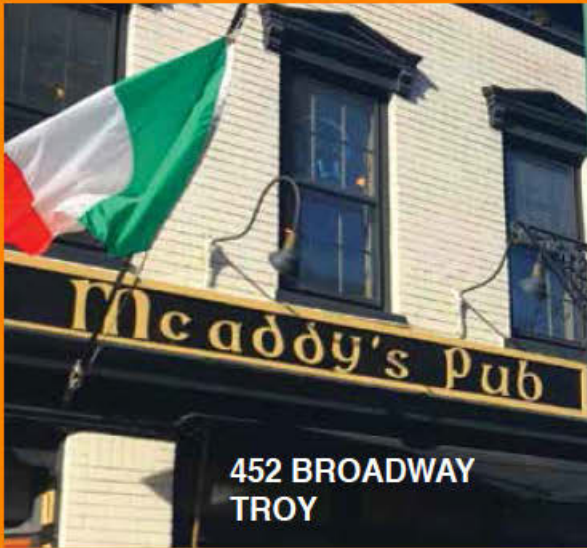
Beer of the Month March—Bock Beer	9
Beer of the Month April—Hefeweizen	11
Beer Braised Corned Beef & Veggies Recipe	13
Beer Bacon Potatoes Au Gratin Recipe	15
The Truth of Women and Beer-Witches	16
Back Barn Brewing Celebrates One Year	18
Women Find More Than Just a Seat at the Bar in Craft Beer	20
7 Questions with Erika Anderson of Unified Beerworks	26
Calendar of Events	28-29
Back Barn Brewing Celebrates One Year	32
Albany Distilling Co.—It's Time to Revisit	37
Brewmaster's Cellar: Dry Irish Stouts and St. Patrick's Day	46
Local Craft Beer News and Notes	47
Regional Craft Beer News and Notes	49
National Craft Beer News and Notes	51
Puzzles	55, 57

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

**YOUR
PASSION.**

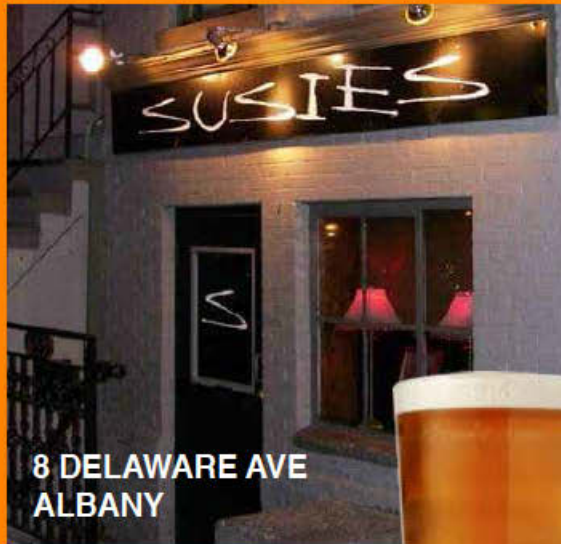
**OUR CRAFT BEER BREWING AND
CRAFT SPIRIT DISTILLATION PROGRAMS.**

sunysccc.edu/craftbeer



452 BROADWAY
TROY

Monday through Wednesday 11:30am-midnight
Thursday & Friday 11:30am-2am
Saturday 12pm- 2am
Sunday 10am-11pm
Trivia every Wednesday
web: mcaddyspub.com



8 DELAWARE AVE
ALBANY

Trivia every Wednesday
Industry night
Outdoor Patio
Open Everyday 6pm-4am
True neighborhood pub!
web: susiespub.com/secretsusies/



THE
LOCAL 217
TAPROOM & KITCHEN

12 1/2, DELAWARE AVE
ALBANY

Monday 4pm-12am, Tuesday Closed
Wednesday & Thursday 4pm-12am
Friday and Saturday 4pm-2am
Sunday 9am-10pm and Brunch on Sunday
Outdoor Patio, Craft Beer, Pub Fare



- TROY'S ONE STOP SHOP!
- GREAT FOOD
- DARTS
- ALL YOUR DANCING NEEDS
- 38 DRAUGHT BEERS



200 BROADWAY IN TROY, NY
BOOTLEGGERSONBROADWAY.COM

BEER OF THE MONTH MARCH: BOCK BEER



By Dom Weisberg

Bock beers are malty, lagered and strong in alcohol, typically between 6% and 7.5%. Some believe that the style's name comes from the city that claims to be the birthplace of Bock, Einbeck, Germany. Others believe that since the beer was traditionally brewed in winter months, the zodiac symbol of Capricorn, the goat, gave birth to the name. Billy Goat in German translates to Ziegenbock. Many bock breweries display a goat on their label. Wherever the truth resides, these strong beers can make you feel kicked in the head by a goat after a night indulging in these tasty brews.

First brewed in the 14th century, Bock or Bockbier was a seasonal celebration beer that was often made in the winter and consumed in the spring during Lent and Easter. At times it was also brewed for winter holidays. Bavarian monks had historically brewed and consumed bocks while they fasted as a source of nutrition. These beers have lengthy fermentation times and are lagered for months in cold temperatures. This creates a mellow tasting and smooth, well balanced beer.

Bocks are lightly hopped, usually 20-25 IBUs. The beer should have good clarity, and color can range from light copper to

chestnut brown. It has a toasty and malty aroma, lacking any detectable hops. The mouthfeel is smooth, rich and malty with low to medium carbonation. The flavors are sweet, toasty and can have some caramel notes. Hop presence is low to undiscernible but should have just enough bitterness to prevent sweetness from being cloying.

Several substyles exist, including doppelbock translating to double bock, which is a stronger and maltier version, and maibock or helles bock, which is a paler, hoppier version, usually made to be consumed at spring festivals. There is also weizenbock, a style brewed using wheat instead of barley. It is fermented using wheat beer yeast and brewed as strong as a doppelbock. Lastly, Eisbock is a much stronger style brewed by partially freezing the beer and removing the ice that forms.

Some examples of well-known bock beers include, Anchor Bock Beer from Anchor Brewing, Samuel Adams Helles Bock from Boston Beer Company, Mönchshof Bockbier from Kulmbacher Brewery of Germany, and Holsten Festbock of Hanseatische Getränke-Industrie Holsten Brewery of Germany.

Due to the malty sweet character of bock, it goes very well when paired with braised meats like beef short rib or pork shoulder. Milk chocolate and bread pudding also go quite well with bock.



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

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



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

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

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

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

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

Cambridge, MA
2304 Massachusetts Avenue
617-498-0400

South Weymouth, MA
58 Randolph Street
781-340-2739 (BREW)

www.beerbrew.com



HERE'S TO GOOD CHOICES.

DRUTHERSTM
BREWING CO.

381 Broadway, Saratoga Springs

221 Harborside Drive, Schenectady

1053 Broadway, Albany

BEER OF THE MONTH APRIL: HEFEWEIZEN

By Roger Savoy

Brewing wheat beer used to be a monopoly reserved for Bavarian royalty. Bavarian wheat tends to have lower esters and may have vanilla notes. Modern hefeweizen dates from 1872 when Schneider began production. However, pale hefeweizen only became popular in the 1960s. It is quite popular today, particularly in southern Germany. German hefeweizen is a light, refreshing, highly carbonated beer with a dry finish, and a fluffy mouth feel that surprises with its notes of banana and cloves, caused by the unique yeast strain used in fermentation. 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.

Hop character ranges from low to none. A light to moderate wheat, grain or bread aroma may be present with a light to moderate vanilla character, and/or a faint bubblegum aroma. These characteristics, although light, can add to the complexity and balance. Its pale straw to gold body is topped by a thick, mousse-like, long-lasting white head. High wheat content impairs clarity in an unfiltered beer, giving a variable level of haze.

Vital Statistics: OG: 1.044 – 1.052

IBUs: 8–15 FG: 1.010–1.014 SRM: 2 – 6

ABV: 4.3 – 5.6%

Commercial Examples: Ayinger Bräu Weisse, HackerPschorr Weisse, Paulaner Hefe-Weizen Naturtrüb, Schneider Weisse Unser Original, Weiherstephaner Hefeweissbier

Hefe is a versatile beer to pair with food. Hefe is light enough for salads but has enough mouth feel for heftier food. Its yeasty fruit and spice pair with many foods. Traditionally you'd eat weisswurst, cured meats, sausages and ham. And of course, pretzels! In fact, the traditional Bavarian breakfast, is boiled sausages, weisswurst with loads of sweet mustard, freshly baked pretzels and a refreshing Weissbier. Or try hefeweizen with tacos, flautas and burritos and match its high carbonation with cheese and guacamole.

Emporium Farm Brewery plans to have a hefeweizen this summer.





Craft the perfect meal

We are pleased to offer Frog Alley Brewing Company's Mohop New England IPA #5, a crisp and smooth India Pale Ale, craft brewed in Schenectady. This easygoing pale ale pairs beautifully with all-natural USDA Choice Chiappetti meats, available exclusively at Price Chopper and Market 32. Chiappetti meats are humanely raised without the use of artificial growth hormones. Try tender, buttery Chiappetti grass-fed beef, mild tasting group-raised veal or ground pasture-raised lamb. Whichever Chiappetti product you like best, it will make a lovely companion to our featured IPA.



BEER BRAISED CORNED BEEF & VEGGIES



Serves 6 Ready in: 3 hours

1 large pot with lid

BY KAREN LOGAN

INGREDIENTS:

- 3lb. corned beef brisket
- 1 Ale or Lager beer (12 oz)
- 1.5 cup beef stock (low sodium) or water
- 1 white or yellow onion, coarsely chopped
- 1 corned beef seasoning packet (or pickling spices)
- 2 garlic cloves, crushed (optional)
- 4 carrots, cut into 1" pieces
- 2 celery stocks, cut into 1" pieces
- 10 small potatoes (new or white potato)
- 1 cabbage, cut into wedges

DIRECTIONS:

Place onions, garlic, spice packet & brisket into large pot. Pour in beer and enough stock to cover brisket. Cover. Bring to boil. Reduce heat to simmer for 2.5 hours or until fork tender. Remove brisket and cover with foil to keep warm (keep liquid in pot) and place vegetables in pot, except cabbage. Cover and simmer 15 minutes. Add cabbage and continue to simmer 15 minutes or until vegetables are tender. Slice corned beef and serve with veggies.

Serve with good quality whole-grain mustard

Variations: try adding a bit of cornmeal for more texture, adding some cayenne or other seasoning instead of seasoned salt, or try frying other veggies such as zukes or broccoli.

**BEER
PAIRING:
DRY IRISH
STOUT**



So, beer is back
on the table.

PLUS DAMN FINE FOOD, CHOICE WHISKEY
16 ROTATING TAPS, AND COCKTAILS



86 HENRY STREET, SARATOGA SPRINGS, NY WWW.HENRYSTREETTAPROOM.COM f @ y t



After Dark Events
6 - 9 pm



April 3

Butterflies and Brews

June 12

Spellbinding Science (Harry Potter Theme)

Sept. 11

Clue (Murder Mystery)

An evening of libation and scientific
exploration for people 21 and over.

www.misci.org

Proudly Sponsored By:





BEER BACON POTATOES AU GRATIN

Serves 6

Ready in 1 hour 15 minutes

BY KAREN LOGAN

INGREDIENTS:

2lbs. potatoes (5 medium russet)
6 oz. Wheat beer or lager
1 ¼c. heavy cream (can sub ½ & ½)
½ c. onion, finely chopped
3 c. shredded white cheddar
(reserve ½ cup)
6 bacon slices
3 tbsp butter + 1 tsp to grease dish
3 tbsp flour
1 tsp salt & pepper
1 tsp garlic powder
(or 1 minced garlic clove)

DIRECTIONS:

1. Preheat oven to 375°. Use butter to grease shallow baking dish. Slice potatoes (very thin) about 1/8" thick. Cook Bacon and crumble.

2. Cheese Sauce: Cook onions and garlic on low heat until translucent. Add flour Make a light roux with flour & butter (cook on medium low until bubbles for about 1 minute). Stir in beer, salt & pepper until smooth. Increase heat to a simmer (medium heat) & slowly whisk in cream. Continue to simmer & stir for 3-5 minutes, until sauce is thickened a bit. Turn stove off and stir cheese into sauce handfuls until completely melted.

3. Layer sliced potatoes in baking dish adding a little sauce in between layer. Pour remaining sauce over potatoes. Bake 45 minutes. Add ½ cup of cheese and cooked bacon continue to bake 5 – 10 minutes until potatoes are cooked through and cheese is bubbly.

Variations: 1. Preheat oven to 375°. Butter to grease shallow baking dish. Slice potatoes (very thin) about 1/8" thick. Cook Bacon and crumble.

BEER PAIRING: PORTER



THE TRUTH OF WOMEN AND BEER: WITCHES

By Kharla Graham

"Then put it again into the Cauldron, and boil it an hour or an hour and a half. Then put it into a Wooden-vessel to cool, which will require near forty hours for a hogshead."

-Scotch Ale from my Lady Holmbey

Echoing laughter fills the dark, candle-lit room and the smell of death and blood hang in a dense cloud that threatens the Inquisitor's next victim. With another turn of the wheel, a slight pop produces not only a disjointed elbow but a name, a woman's name, expelled from the ragged breaths left in the tortured body.

She donned her best wide brimmed hat, "shooed" the mice away from the bubbling pot and mumbled to herself about needing a better cat. Ambling out of the doorway, she grabbed her broom and her "star" and set them above the entrance before selecting the best of her potions and setting to the street for the promising business of a busy market. Little did she know that she would be spending that night in the dank, moldy and rat infested cell under the charge of witchcraft.

This image of a broom wielding sorceress with a tall hat, black cat and bubbling cauldron overflowing with potion has been synonymous with witches for the last century and probably longer. The truth of the woman in this story takes us down a much different path altogether, and we are set to lead the way.

During the 15th and 16th centuries, the Spanish Inquisition was in full swing. Decreed with the purpose of stopping the Judaizing that was taking place as well as expelling the Jews from Spain, King Ferdinand II and Queen Isabella started one of the most deadly Inquisitions in history. It was a dark era for the world, especially for women and brewing. Up until this time, brewing (as we have learned) was a domestic science reserved for the wife, the woman or the mother. It was a trade passed through history by word-of-mouth or written accounts matrilineally without much consideration from the male persuasion that is, until the 15th/16th century.

"Commercial brewing was very widespread, especially in the countryside." Judith Bennett wrote in her book *Ale, Beer, and Brewsters in England*. "In Brigstock before the plague, more than 300 women — about one-third of the women who lived on the manor — brewed ale for sale. In Alrewas (Staffordshire) during the 1330s and 1340s, between 52 and 76 brewers sold ale each year (in a village with about 120 households). In Wakefield (Yorkshire) between 1348 and 1350, 185 women — accounting for almost one-third of all women — brewed for sale."

So how did the *brewster's* image become likened to our ideas of a witch? Well, let's start with the hat. Back in the height (literally) of women's fashion, a lady could be found with many forms of head coverings but most favorably either a henin or a shortened, brimmed version of the same hat. This hat, which could be two feet tall, stood out on crowded streets, allowing for a certain level of recognition. It is believed that because of this simple marketing



A printing of Mother Louse, an example of an *Alewife*





Alehouse with Alestake

scheme, brewsters (by this time referred to as “alewives” and “beer witch” alike) were able to sell their brews in the streets and at markets more easily.

To promote sales, brewsters would often place a broom (symbol of domestic trade) or Alestake in front of their home or tavern. Even in modern day Peru, a stick adorned with a red bouquet or bag is placed outside the doorway to indicate their ale is ready for consumption. Another symbol found outside the door was a talisman resembling the Star of David. The star was used to convey the purity of their beer. Remember, it was the middle ages: plagues were a constant concern. The six points of the star are said to symbolize the most important parts of brewing: hops, grain, malt, yeast, water and of course, the brewster (brewer).

This talisman of the brewster, the Star, likely proved to be the yeast that overboiled the cauldron (or kettle as it were). With such a strong link to Judaism, it is unlikely that the Catholic church could resist finally forcing its way into the brewing trade which had been growing with the population. Finally, men had their way into the craft! With



BREWER STAR

money to be made and control to be had, the church began its long and complete reconstruction of the beer trade.

“It took the Church a long time to persuade society that women were inclined toward evil witchcraft and devil-worship. asserts Helen Ellersbe in her book, *“Dark Side of Christian History”*. “Reversing its policy of denying the existence of witches, in the thirteenth century the Church began depicting the witch as a slave of the devil. No longer was she to be associated with an older pagan tradition. No longer was the witch to be thought of as benevolent healer, teacher, wise woman, or one who accessed divine power.”

The Inquisition was a point on which much of history hinges and beer-making was no exception. After men, and consequently the Church, forced their way into the beer trade, they began to control everything: hours of operation, recipes, profits and most importantly, who could make the beer. Because the Church was so distraught over women having almost exclusive skill in brewing and healing, much had to change and over the years of the Inquisitions, brewing and healing trades became exclusively male, a change that would impact the world through the current age.

Helen Ellerbe, author of *“Dark Side of Christian History”* stated, “As a byproduct of the witch hunts, the field of medicine transferred to exclusively male hands and the Western herbal tradition was largely destroyed.” Helen’s research emphasized the mass removal of women in major commercial trades that became governed by men and the Church as a result of the Spanish Inquisition.



It was during this time that commercial trades (especially brewing) were starting to take hold and the expectation was for beer-making to be a flourishing and wealthy business. Brewsters, it seemed, were facing death, threats and ultimately the end of their reign. Oddly enough (or maybe not) few men were tried or suspected of witchcraft. It would seem the church took little issue with brewing as it thrived in the monasteries and other spiritual institutions. *ahem*

With our journey through history long from over, we continue to be amazed at the strength and perseverance of the women involved in craft brewing.

This article originally published on www.brewhoppin.com



TAP NY BUS TRIP,
SUNDAY APRIL
26TH! SIGN UP IN
OUR TAP ROOM!

TAPSM



2018 WINNER OF
2 GOLD MEDALS
AND THE
MATTHEW
VASSAR
BREWERS CUP



FOLLOW US!

FACEBOOK.COM/MADJACKNY

INSTAGRAM @MADJACKBREWERY

TAP ROOM & KITCHEN OPEN

MONDAY-FRIDAY 4:00 PM

SATURDAY 12:00 PM

MAD JACK BREWING CO. AT THE VAN DYCK LOUNGE

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



LaddCocca, Inc.

Custom photography for beverage brands.

Call to book: (518) 636-9017 or

Email Kaleb@LaddCocca.com

www.LaddCocca.com



Photograph: © LaddCocca, Inc. 2019 • Label Art: © Better Multi Media / Jonathan Haines

WWW.TRUEBREWINGMAGAZINE.COM



AVAILABLE NOW!



VISIT OUR TAPROOM
1043 US Route 9, Queensbury
  / @northwaybrewingco





TROY'S HIDDEN VENUE

MARCH

15 Split Squad
20 Sour Serenade
25 Prince Daddy
and The Hyena

APRIL

2 The Slackers
4 Mickinley James
9 My Darling Clemintine
17 The Figgs
18 Saint James
and the Apostles

24 Chandler Travis
Philharmonic
26 Capital Blues Network
29 JD McPherson Band

AVAILABLE FOR PARTIES
AND PRIVATE EVENTS!

Hangaronthehudson@gmail.com

675 RIVER ST TROY NY
THEHANGARONTHEHUDSON.COM



Craft Beer, Burgers, and
Award Winning Wings

Open 7 Days
Monday-Saturday:
Noon-Midnight
Sunday: Noon-10pm

680 River Street Troy NY
(518) 272-9740

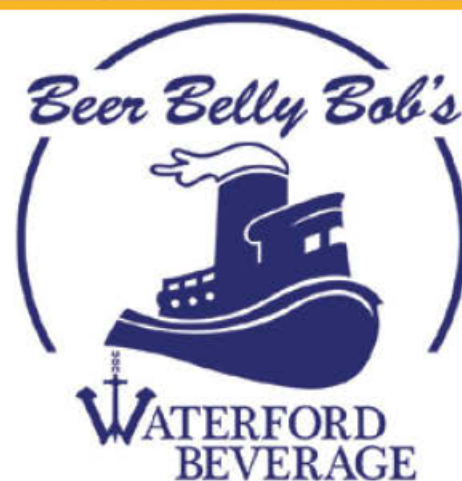


FOLLOW US ON FACEBOOK @TRUEBREW MAGAZINE



Voted Best Fish & Chips, Best Burger
and Best Beer Selection in Saratoga!

thelocalpubandteahouse.com | 7am to midnight
518.587.7256 | 142 grand ave, saratoga springs



Featuring over 28 DOORS designated to
cold crafts, ciders, imports and domestics.
Easy bottle return—all brands and no limits
with precounts and drop and go service.

35 Saratoga Ave A, Waterford, NY

Women Find More Than Just a Seat at the Bar in Craft Beer

By Colleen Onuffer

Close your eyes and think about the last craft beer you drank...

What does it taste like? If it was an IPA, flavors of grapefruit and citrus may come to your lips.

What does it smell like? If you had a stout, you may breathe in rich scents of coffee or chocolate.

Now picture who made that beer. A handful of years ago, nine out of ten people most likely pictured a big man with muck boots and a bushy beard. They likely wouldn't have even thought to picture a woman.

This envisioning exercise, which first took place while Grace Weitz was sitting around drinking beer with friends, unveiled that the concept of women as brewers was hard for many people to grasp. It was that male-dominated stereotype that Weitz wanted to change when dreaming up the first Beer With(out) Beards event, a celebration of women in the beer industry hosted by Hop Culture, an on-line Magazine.

It's a difficult task to shift people's perceptions of gender in the craft beer industry. That's one reason why there's been an uptick in women-empowered events and groups that not only shine a light on women in the craft beer world – but also provide a community to connect with. Other resources include the Pink Boots Society, local Girls Pint Out chapters, women's beer groups and meet ups.

"That wasn't the case five years



Grace Weitz with Kenny Gould, founder of Hop Culture.

Lauren Perlstein

ago," explained Weitz, head of strategic partnerships at Hop Culture "There weren't many events or attempts to discuss gender stereotypes in the industry. Now we're seeing a plethora and it's very inspiring."

"In the beginning, I did not want to highlight that I was one of the few females in the industry," said Jennifer Newman, CEO and co-founder of Young Lion Brewing Company. "It was important to me to have the beer stand on its own. I didn't want to play the female card."

Only about three percent of breweries in the United States are one hundred percent woman-owned and -managed. Young Lion Brewing Company in Canandaigua, NY is part of that three percent.

"After a lot of reflection, I realized that it's important to highlight the women in the industry," explained Newman. "It makes it more normal for the next woman coming in."

Bridget McGinley, co-owner of Lost & Found Bar & Kitchen out of Albany added, "With more women working in the industry,



Jennifer Newman



"From time to time, because you are a woman, you may be predisposed for people to look at you as not as strong, but don't let that determine your self-worth..."

it's giving a more welcoming atmosphere for other women to ask questions."

The sense of community that comes with craft beer is admired by many. It's the quality that makes people thankful to work in the industry. "There is nothing that compares to the camaraderie I have with this group of people," said Melissa Hildreth, brewery sales representative for F.X. Matt Brewing Co. "You don't find that in other industries."

Hildreth went on to describe craft beer as a big family, "There is no judgement, no bullying. You are competitors, but you still have respect for each other." Hildreth has created a close network of friends through working in the industry, based on a mutual understanding of what each other goes through in the day to day.

"The craft beer community is more supportive than any other industry I've worked in. It's also one of the most competitive," explained Chloe Kay, communications coordinator for the New York State Brewers Association (NYSBA), where three out of four staff members are female. "But everyone leans on each other, we all want each other and the industry to succeed."

The year 2020 marks the 100th anniversary of the 19th amendment, granting women the right to vote. As the birthplace of the women's rights movement, New York State has been at the forefront of equal rights.

The NYSBA launched the Think NY, Drink NY campaign to not only drive consumer awareness of NYS craft breweries, but also as a forum for expanding the craft beer community. Focusing on the people behind the product draws attention to the role of women and other minority groups. Historically, beer has brought people together and in 2020, we'll see more emphasis from the NYSBA and individual breweries to be more inclusive.

Bridget McGinley

"It's very accepting and supportive within the industry," responded Newman when asked if there are challenges for females in the craft beer industry. "The challenges come from the rest of the world. It's still an anomaly for some drinkers that women have a place in the craft beer world."

When asked the same question, Weitz explained, "There are challenges based on stereotypes – not on the physical labor of the job. There are challenges based on how women have been portrayed in the media. How women have felt uncomfortable entering the craft beer space that's perceived as male dominated. But no challenges for women who want to brew craft beer or drink craft beer. It's about community and people to connect with to break through that barrier."

Erika Anderson of Unified Beerworks explained, "I think part of the reason that [the industry] is so heavily male dominated is that manufacturing-type jobs are the things that people think females can't do



Erika Anderson



nor they want to do.” Anderson is co-owner of Unified Beerworks in Malta, NY, where she brews all of the sours and saisons. “There are a lot of us women that like to get our hands dirty, like to get sticky with the wort, like making the recipes, like getting disgusting yeast and hops on our clothes. We’re cool with that too.”

Before co-owning Lost & Found Bar & Kitchen, McGinley worked at Lionheart Pub for six years. When she started, McGinley was the first female on an all-male staff. “I made flashcards,” she admitted. “I wanted to make sure that I knew my stuff, so I had the confidence to deal with any sort of pushback. I tried extra hard to prove myself. I wanted to make sure I did everything that they did and did not have any passes.”

Breaking into craft beer – shattering molds along the way – isn’t always easy. When Hildreth joined the industry a little under nine years ago, she recalls not being taken seriously in the beginning. “Sometimes I had to work more deliberately, work harder, follow up harder. It sometimes felt like a female thing,” she said.

Hildreth noted that she was new to the industry but also more hesitant back then. “You have to have a personality and a backbone. It’s a strong industry. Once I passed a couple of tests, traveled around the country to different breweries, read books, was able to have conversations about beer with others, it set in that I could be more confident in general.” Hildreth went on to become one of the first in upstate New York to earn her cicerone.



Melissa Hildreth

Newman admits that there may be bumps in the road and offered this advice to females looking to start their careers. “From time to time, because you are a woman, you may be predisposed for people to look at you as not as strong, but don’t let that determine your self-worth,” she said. “Look them in the eye and be kind.

Keep focused on your path and where you want to go.”

Prior to working for the State Brewers Association, Kay began her craft beer career at Custom Brewcrafters (to later become CB Craft Brewers) in Honeoye Falls, NY. “I started at the very bottom of beer marketing,” Kay explained, noting that she began by working one day a week in CB’s taproom. “With hard work and a willingness to learn, I worked my way up to the Director of Marketing where I designed the packaging, coordinated special events and handled product releases. It is possible for females to work their way up to a managerial role.” For others looking to join the industry, Kay advised, “Continue to learn as much as you can. Educate yourself in the industry. Knowledge is power.”

While the craft beer industry has come so far in the realm of inclusivity and diversity, there is still more work to be done. Yet women across New York remain optimistic.

“Beer used to be mainly marketed to men,” said McGinley. “It’s more inclusive now for women. Beer should be for everyone.”

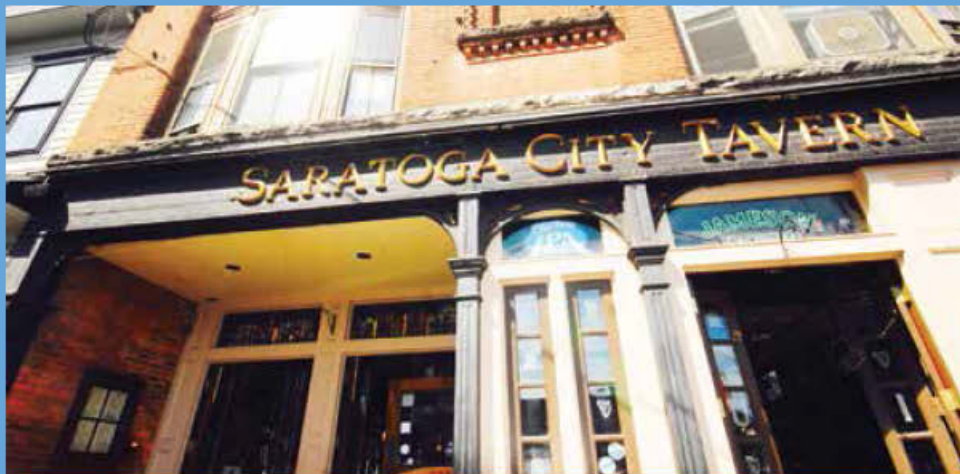
Newman explained, “There’s been a supportive pushback in direct sexism in branding in the beer industry. Where it used to almost be the norm, now it’s very rare to see it.”

“The sexualizing of women is not a big part of the craft beer community. It’s not what the industry is about,” added Kay.

“The first recipe ever found was written by females. Alewives were females,” said Hildreth. “We’ve always been a part of brewing. Somewhere along the line we were pushed out a little, but we’ve never been gone.”

Weitz thought back to her first Beer With(out) Beards event when rain clouds opened up and down poured on festival attendees. Weitz expected to see upset attendees but instead found groups of people huddled under tents and umbrellas, continuing to enjoy themselves. “That’s a good allegory for women in the industry. It’s going to pour sometimes. You will run into a challenge. It won’t always be rainbows and unicorns but if you stick with it, there will be a pot of gold at the end.”





SARATOGA ---CITY--- TAVERN

- OPEN 7 DAYS A WEEK @NOON
- 4 FLOORS OF FUN
- BEST ROOFTOP PATIO IN TOWN
- 117 DRAUGHT LINES
- LIVE MUSIC EVERY NIGHT
- DJ ON THE WEEKENDS
IN THE BOOM BOOM ROOM

WWW.SARATOGACITYTAVERN.COM

THE SARATOGA CITY TAVERN
CAROLINE STREET . SARATOGA SPRINGS NY



THE BLACK BEAR INN



16

Draft Lines

**Ever-Changing
Craft Beer Selection**

**Award Winning
Chicken Wings**

**Best Pub Food
In The Area
with a BBQ Flair**



310 19th Street . Watervliet, NY
518-272-9486
www.blackbearvliet.com

The Real McCoy BEER COMPANY
— Ballston Spa, Ny —
"AT THE ABNER DOUBLEDAY HOUSE"

VISIT OUR BALLSTON SPA LOCATION!
now open

The Real McCoy BEER COMPANY
— Delmar, Ny —
"ASK FOR THE REAL MCCOY"

7 QUESTIONS - WITH UNIFIED BEERWORKS CO-FOUNDER, ERIKA ANDERSON

By Erik Budrakey

When it comes to highlighting local women in brewing, it's easy to turn our head toward Unified Beerwork's Erika Anderson. Unified fired up their kettles in October 2018, as a labor of love by Erika and her hubby, Jeff Mannion. They fell in love with craft beer for the same reasons they fell in love with one another. Craft beer creates a unique environment where diversity is embraced. Jeff and Erika have different tastes in beer, music, and paint colors, yet are unified in their belief of supporting one another. While Jeff is cool and all, we couldn't resist in asking Erika...

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

ERIKA: Regarding all of those, hands down Christian, Bert, and Robin and Common Roots. We knew that they were opening a brewery from being friends and Ironman 2010 training partners with Bert, and I'll never forget their first beer I had, at a mountain bike race...which makes total sense if you know the family. It was Burly Monk, and it was absolutely delicious. We found out they were opening soon and couldn't wait to check it out. From that first beer to the first time we walked into the taproom, you could tell there was something special there—the spirit of craft beer and community was intoxicating (pun intended). At that time, we didn't have a clue we'd become Unified Beerworks, but those first experiences made a huge impression on me.

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

ERIKA: Guns N' Roses: Appetite for Destruction

Led Zeppelin: Physical Graffiti
Madonna: Confessions on a Dance Floor

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

ERIKA: When I'm able to get out, hiking, biking, yoga, and the occasional run. On the flip side, I enjoy relaxing with my two loving Pitbull mix doggies, Dice and Buddy. An absolute favorite pastime is cooking a killer meal at home and enjoying that and a solid glass of red wine with Jeff.

4. TBM: What non-Unified beers are in your fridge on the regular?

ERIKA: Ha-ha, well let's say there's not much room for food between all the stuff Jeff and I like to sample. It's really amazing how much beer we acquire from our friends, staff, and customers—it's a never-ending supply! Annnnyway, on the regular, if we're buying, it's a solid lager or Pils. If we make a trip to Livingston, it's something from Suarez, and if the trip is to Hannaford or Stewarts, UC or PBR does the trick.

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

ERIKA: 1. Freddie Mercury: Come on...how fun would that be??? He was an icon during such controversial times, and I cannot imagine the stress of trying to hide and pretend you're someone you're not for so many years, and in front of so many people. He had an incredible heart, was an unbelievable performer, and we're lucky to have his music so we can revel in his spirit.

2. Julia Child: Amazing sense of humor, good person, strong woman in a world dominated at her prime by men. Wouldn't mind learning a trick or two in the kitchen from her either. Talk about passion for your craft, without being pretentious—sign me up!

3. Audrey Hepburn: Beautiful, a lady (unlike me), and the work she did for those in need is beyond reproach. Another strong woman during a time that women weren't looked to for strength. She's a true inspiration to be a better human.

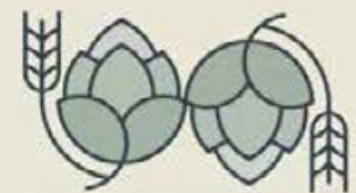
6. TBM: What's one thing about Jeff that people would be surprised to know him?

ERIKA: How kind he is—Jeff sees or hears of someone in need, and he's the first to offer help in any way. He may look intimidating, but he has a very kind and thoughtful soul.

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

ERIKA: At the end of the day, beer is about relaxing, sharing laughs with friends, and drinking something that makes you feel good. Don't take it so seriously, and drink what you like...it's just beer!





Unified Beerworks

MARCH CALENDAR OF EVENTS

March 1

Common Roots Brewing - Hoppy Ski Trails (transport to Gore) 8am - 5pm

Brown's Brewing Firehouse Chili Cookoff \$10

March 4

The Ruck Taps for Trails fest. Hudson North Cider Co. 6-9pm

Beer Bones Tap Room feat. New England Brewing 5pm

Fort Orange Brewing Cornhole League starts (through 4/29)

March 6

Artisanal Brew Works Taps & Apps 6-8pm \$65 @ Seasoned, Glens Falls

The Ruck Two Villians Beer Release 4-11pm

Mohawk Taproom - A night with New England Brewing 5pm

March 8

Rare Form Beer Dinner @ Bar Vino, North Creek \$75

March 7

Gun Hill Brewing 6th Anniversary 12pm

Glens Falls Beer Fest 4-7pm \$45

Adirondack Pub & Brewery - Barrel Fest \$50

Bootlegger's & Hanger on the Hudson Lepre-CON Troy Pub Crawl

Back Barn Brewing Chowder Fest w/ music by Becca Frame & Brian Shafer 2-5pm \$10 includes 1 beer

March 10

Walt & Whitman Beer Club 7pm

March 11

City Beer Hall Lagunita's Brewing BINGO 8pm

March 12

Wolf Hollow Brewing Big Stoopid IPA Release Party @ Hunter's on Jay 6-10pm

Ithaca Beer Co. Home Brewed Comedy 7pm

March 13

Unified Beerworks - live music by Midnight Radio 5pm

Northway Brewing - live music by Jason Irwin 6-9pm

March 14

Nine Pin Cider Works - Brunch Bash at Gather 103, Greenwich 10am

Hunter's on Jay Kegs-N-Eggs 8pm

The Real McCoy 3rd Annual St. Patrick's Day Party 11am

Bootlegger's 3rd Annual St. Patrick's Day Block Party

Katie O'Byrnes St. Patrick's Day Block Party 4pm

Back Barn Brewery St. Patrick's Day w/ live music and food truck 4pm

March 15

Common Roots Brewing Temporary Tap Room - Pound® & Pour 12:30pm \$20 (weighted drumstick fitness)

Fort Orange Brewing Home Sign (workshop) w/ Interchangeable 12-3pm \$60

March 17 - St. Patrick's Day

Saratoga City Tavern Kegz n' Eggz 8am

Unified Beerworks - North & South Dakotas

Power's Inn & Pub St. Patrick's Day Party 11am

Frog Alley Brewing St. Patrick's Day with Hell-cat Annie

Wolf Hollow Brewing - Bring Your Own Vinyl 4-10pm

March 21

Snommegang Invitational Beer Festival 2-6pm \$50+ Oneonta

Frog Alley Brewing Wild Adriatic Free QX Show 5-11pm

Great Flats Brewery 3rd Year Anniversary Party

March 22

Artisanal Brew Works World Water Day IPA Release Party 1-5pm

March 23

Orval Day - Enjoy a Trappist Ale

March 28

Fort Orange Brewing Comedy Invades Albany 7-9pm \$15

March 29

SingleCut North's Beer and Cheese Pairing 2-3pm



**Basketball Tournament
Promotions & Viewing Events
March 19-21 & All Turney Long**

Pearl St Pub
City Beer Hall
McGearys
Public House 42
Victory
Excelsior
Hill Street
The Hollow
Rivers Casino
Molly O'Bryans
Wolff's Biergarten
The Bishop
Olde English
No Ware

Ama Cocina
Parish Public House
Lock and Key
Ships Pub
City Line
Juniors Albany
Across The Street Pub
Blue 82
O'Tooles
Bomber's Lark Street
Juniors Troy
Katie O Byrnes



APRIL CALENDAR OF EVENTS

April 3

Northway Brewing – live music by Girl Power
5-9pm

April 4

NYS Craft Brewer's Festival 4-8pm \$40+

Fort Orange Brewing live music by Frank
Palangi 6-8pm

April 7

*Nat'l Beer Day – Celebrate the end of
Prohibition*

April 10

Northway Brewing – live music by Keanan &
Orion 6-9pm

Brown's Brewing CARLA IPA beer release

April 11

*King Gambrinus Day – Cheers to
"The King of Beers"*

April 14

Hunter's on Jay – Dyngus Day (celebrate the
end of Lent) w/ Stan Wilgocki 11am

Walt & Whitman Beer Club 7pm

April 17

Saison Day

April 17

Common Roots Collaborative Cuisine 5:30pm
\$55 @ Seasoned, Glens Falls

April 23

German Beer Day

April 25 & 26

Tap NY Craft Beer and Food Festival Sat 2-6pm
& Sun 12-4pm Hunter Mtn \$62+

PLAN YOUR WEEK

MONDAYS:

Common Root Temporary Tap Room
Trivia 7pm

Saratoga City Tavern: Karaoke

TUESDAYS:

The City Beer Hall - Trivia 8pm

Saratoga City Tavern - Trivia 8pm

Beer Bones – Trivia 7:30pm

WEDNESDAYS:

McAddy's Pub - Trivia 7pm

Great Flats Brewing - Trivia 7pm

Big Slide Brewery- Sour Hour (BOGO sours)
5-10pm

Unified Beerworks Trivia – 6:30pm

THURSDAYS:

Fort Orange Brewing - Trivia 6:30pm

Mohawk Taproom & Grill - Trivia 8pm

Chatham Brewing – Trivia 7:30pm

Adirondack Brewing – Trivia 7pm

Racing City Brewing – Cornhole League
(competitive & casual divisions) 6:30pm

FRIDAYS:

Unified Beerworks – Music & food trucks

King's Tavern Karaoke 9pm

SATURDAYS:

Unified Beerworks – Music & food trucks

SUNDAYS:

City Beer Hall: Beer Brunch 11am-3pm

Tipsy Moose: Brunch 10am-2pm

Lost & Found Brunch 11am

Adirondack Brewing: Brunch 10am

Good Nature Brewing: Brunch 10:30

Beer Bones Kick the Keg

LOST & FOUND
BAR & KITCHEN

BAR HOURS
 Monday Closed
 Tu-Th 3p-til close
 F-Sat 3p-til close
 Sun 11a-til close

KITCHEN HOURS
 Monday Closed
 Tu-Wed 5pm-9pm
 Th-Sat 5pm-10pm
 Sun 11am-3pm

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

942 Broadway, Albany in the Warehouse District
 LostAndFoundAlbany.com
 (518) 694-0670

C.H. EVANS
BREWING
WITH ALBANY PUMP STATION

WITH UP TO 11 IN-HOUSE BREWS TO CHOOSE FROM, C.H. EVANS IS SURE TO HAVE SOMETHING FOR EVERY BEER LOVER.

19 Quackenbush Sq. | EvansAle.com | 518-447-9000

Advertise with True Brew Magazine! Advertising@truebrewmagazine.com

PURE ADIRONDACK
PARADOX
BREWERY
CRAFT BEER

2781 STATE RT 9
NORTH HUDSON
Friday 12-7, Saturday 12-6, Sunday 12-4

NORTH HUDSON
LOCATION NOW OPEN!

22 Craft Beers Available

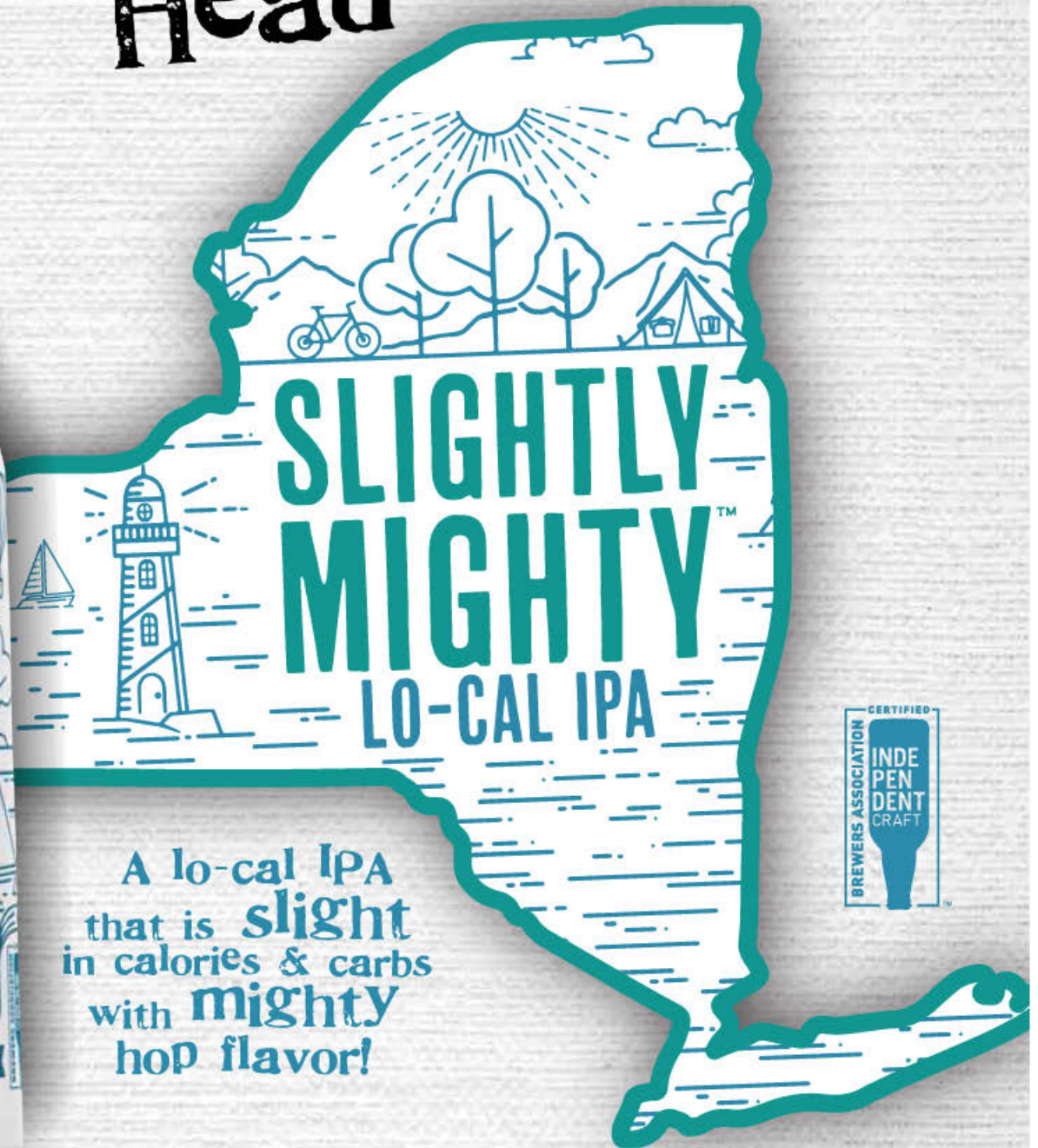
- Happy Hour 4-7 Monday-Friday
- Private Event Space
- Full Menu
- Live Music

MochaLisa's
Where Coffee is an art! **Caffé**

22 Clifton Country Rd., Clifton Park NY | MochaLisa.com | (518) 333-5373



ONLY
95 CALORIES
& 3.6 CARBS
PER 12 OZ.



A lo-cal IPA
that is slight
in calories & carbs
with mighty
hop flavor!



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





BACK BARN BREWING CELEBRATES ONE YEAR

By Erik Budrakey

As New York State showed a boom of new breweries opening up throughout 2019, we in the Capital Region definitely saw our share. While a new brewery opened up in New York State at a rate of about 1 every 10 days last year, the Capital Region has continued to emerge and grow its reputation as a regional craft beer destination. Even in just the past few months we've seen new breweries popping up all around us including Fiden's Brewing in Colonie, Lionheart Brewing in Albany, and Walt & Wittman Brewing in Saratoga. Early 2019 saw newcomers such as Frog Alley Brewing in Schenectady, Hank Hudson Brewing in Mechanicville, and Back Barn Brewing in Delanson. While just because a new brewery opens doesn't mean that they are

necessarily making great beer, we are happy to report that many of our region's newest breweries are turning out some impressive beers on the regular. If 2019 was a good year for local beer lovers, 2020 is going to be even better!

Since we are dedicated to focusing on Women in Brewing in this issue, we thought it would be fitting to take a drive out to visit Back Barn Brewing in Delanson. Delanson? Yeah, Delanson, NY. That's right. Turns out, when you throw it in the GPS, it's only about 20 minutes west of Crossgates Mall on route 20. We had met the owner, Brenda Schworm, about a year ago, when they first opened their doors in February 2019. At the time, our visit was unscheduled, the brewery was packed, and we didn't get an ample



opportunity to really chat with Brenda at the time. Now, as they prepared for their 1-year anniversary party, we scheduled a sit-down, have-a-beer, and chat to get her story and how Back Barn Brewing actually came to be. Turns out, it's a pretty cool little story.

A STUNNING AND BEAUTIFULLY RESTORED 1750's BARN

Pulling into where we see a sign for the brewery, we are immediately met with a stunning and beautifully restored 1750s era Scottish barn. There is adequate parking in the gravel lot that separates the brewery from Route 20. Upon entering the taproom, I immediately notice the great details in the physical restoration of the barn. The brewhouse is to the left and is framed by the original beams of the 18th century barn. In the taproom, there is a large seating and entertainment area that stretches to the far right which can handle a small band and about 40 patrons. The ceiling and crossbeams, along with lighting in the room make it very clear that you are inside an actual barn. Against the far side of the room sits a beautifully crafted wooden bar with seating for

about 15 guests. Behind the bar is a giant chalkboard beer menu listing each of the beers available in the taproom. Belly up!

Brenda Schworm grew up in Duanesburg, NY on a dairy farm. "Fourth generation," she says proudly as she offers us up some of her freshly brewed beer. "I grew up here and it's always been home, but I joined the military and spent 23 years traveling all over the planet. I was fortunate to see a lot of cool things in this great country and in Europe, the Middle East and Central America.

After retiring from the Air Force as a lieutenant colonel she then went on to work for a private defense contractor in Virginia. She retired from that job and eventually returned home to Duanesburg where she would turn her interest in craft beer into a functional brewery. "I love old barns and hate them falling into disrepair and I believe in agri-business in the rural areas, so craft beer in renovated barns seemed like a perfect marriage."

Brenda kindly brings samples over to a table as she encourages us to sit with her. We start with 2 sample flights which will give us a taste of each of the 10 beers that she has on tap. The sample paddles are

shaped and painted like beaver tails, "To pay homage to the beavers that reside in the pond out back," Brenda would later tell us.

"Now that you've been open for a year, do you have one particular beer that is emerging as a fan favorite," I ask. "Or, is there a particular brew that you feel I should try first?"

"It really depends on what style of beer you normally prefer," she responds. I think each of our beers are good and continue to get better. Our Penno Pils has been getting a lot of attention lately."



“Ok, I’ll try that one first,” I say.

It’s a Czech-style Pils that is dry hopped with jalapenos and it is surprisingly pleasant and drinkable. The jalapeno flavor is there but not so ever-present that it dominates the entire flavor backbone. This beer has a crisp and clean malt balance that only encourages another sip.”

We settle in. I inquire, “So, at what point did you decide that you wanted to open a brewery? Has this been a life-long goal?”

“No”, she laughs, “My life experience combined with my years traveling in the military, helped shape my love of beer. While traveling in the states and overseas I got into visiting brew pubs everywhere I went to sample the local beers. It became a bit of an obsession on the weekends in the early 2000’s. I would go to craft brew pubs and craft breweries in Colorado, California, Washington, Florida and Virginia. All of them had different vibes with local flair. Overseas, the influence of German and Belgian beers that had true flavor was so different from the mass-produced beers in the US was a huge influence. It really expanded my universe of beer.”

“But then I got cancer,” Brenda sort-of muses, “and that changed my way of thinking about life. I have now been cancer free for over 5 years. But as I was going through treatment, I had a bit of an epiphany. I was motivated to try something different with my life. I didn’t want to grow old and be all ‘I wish I did this, or I wish I did that’. I just wanted to go for it!”

Go for it is exactly what she did. “I went out to Ft. Collins, Colorado and took a two-week crash course on craft beer marketing and business training,” she explains, “I also began to look at how other rural breweries around the country were finding their potential customers. It was very eye-opening for me. But it didn’t scare me away. It encouraged me.”

“I’M BUYING THIS!”

“I just knew we needed a brewery in Duanesburg. This town had a deep history of growing hops, tourism, and travel businesses at one time,” she alludes. “However, when Route 20 traffic was eventually redirected to the I-90 and I-88 corridors, much of that changed. Recently in New York, there has been a renewed

focus on beer tourism and support for rural breweries. I saw that Duanesburg, being located comfortably in-between the strong Capital Region craft beer scene, and Cooperstown’s fun craft beer culture, was actually in a prime spot for anyone in either market to visit while on a road trip. I just needed to find the right location.”

“I remember driving past this barn on the school bus ever since I was a little girl. It came for sale in 2015 and one day I just said it out loud ‘I’m buying this!’”

So, shortly thereafter she did buy it. In fact, she bought the barn and about 53 acres surrounding the barn. “We began renovating it to be a brewery the following year,” she continues. “The section of the barn that houses the brewhouse is the original barn. The beams were all hewed by hand and they’re held together with wooden pegs. The taproom area of the barn was added later. That’s mostly larch and hemlock. It turned out to be a much bigger project than I anticipated. All-in-all we added frost walls and secured the foundation. We installed 1st time plumbing in the barn, new siding, insulation and added doors.”

“While you were building out and preparing your brewery, what was your plan as far as actually brewing beer goes?” I ask. “Did you plan on being the head brewer?”

“I knew that I would need to hire a strong brewer,” she explains. “I had assumed that I would be hands-on with pretty much everything in the business, but I also knew that I wanted someone that knew what they were doing in the brewhouse. That’s why I’m so glad that I met Klaus Kuhland, who has taken over as our head brewer. He started working with me as a consultant and has become a true partner in helping to grow the business.”





Brenda Schworm Klaus Kuhland, head brewer at Back Barn

Klaus conveniently makes his way over to our table, I dive into another sample from my beaver tail paddle. It's a tasty take on a classic American Amber Lager called Kicking Cancer's Ass. Brenda mentions that profits from the beer go the American Cancer Society. "Since I'm a survivor, I'm close to it," she smiles.

“NO BEER IS PERFECT”

Klaus' brewing journey started in 1992 on a trip to Alaska. "I met one of the ship's deckhands and we just got talking about beer. Turns out that he lived basically in the middle of nowhere, near Fairbanks, and he brewed his own beer. I remember telling myself, 'hell, if he can brew in the middle of nowhere, Alaska, I can certainly brew in New York.'"

Klaus explains that he had been sharpening his brewing chops since then while his friends continued to encourage him to open his own brewery. He worked at Beer Necessities in Albany where he continued to hone his skills. In 2016 he decided to quit his first career and focused on making brewing his profession.

"I built a full 1-barrel brewing system in my basement," he recalls. "There's the old concept about staying 'true-to-style'. Well, I brewed the gamut of styles, but I always focused on being true-to-style with classic beer styles. I aim to brew a beer that tastes like what that classic style is supposed to be. Same with our classic amber, brown ale, pils, and so on. When you come into Back Barn Brewing, you'll enjoy beers that are what the style calls for. Now, we have a seven-barrel system from Portland Kettle Works that I call my office every day. It's pretty turn-key and it allows me to stay focused on producing quality beers. I should also mention that we look to serve beers that keep the ABV responsible. We'd like our guests to stay for more than one."

"Have you perfected one of your brews that you are most proud to serve?", I ask.

"No beer is perfect!", Klaus fires back with conviction. "I am always striving to learn more and get better with each of my brews. It's a challenge with the marketing of beer these days. Many consumers new to the category of craft beer think that all IPA's, for example, are supposed to be cloudy and juicy. Unfortunately, too many are not educated on the truism of beer styles."

"We are working on it.", I reply with a grin.

Turning to Brenda I ask, "Your one-year anniversary is on February 23rd, 2020, what is the biggest lesson that you have learned as a new brewery owner over that time?"

"I'd say for me, the biggest lesson has been managing revenue and staffing levels to stay cash-flow positive. I know that likely I won't become a millionaire doing this, but hey, I'm twice-retired and I am having fun!" she replies laughingly. "I get a kick just walking in the door every day. I resisted using an architect and I managed to get all of this built on my own. Don't get me wrong, the renovation required many experts and tradespeople to complete, and I'm so thankful for everyone that came together to complete the project. I just pinch myself every day because I managed to get it done the way I wanted."

"What can craft beer lovers expect to experience over the next year when they come on out to the brewery in 2020?", I inquire.

"We are excitedly working on a 24' x 14' concrete deck outside that will regularly have food trucks. Out back, we also built a crushed-gravel patio with a beer garden and stage that runs the entire length of the barn. We'll have a kids' playground area as well as cornhole and other fun activities."

"Sounds like we'll have to come back out soon!" Last question: If you had one thing that you'd like the Capital Region craft beer enthusiasts to know about Back Barn Brewing, what would that be?"

Brenda thinks on that for a moment and responds with, what is now, a familiar smile, "One thing? I guess it would be that we focus on classic styles of beer and providing a fun, yet cozy, environment. Get out here and visit us!"

We'll drink to that! And we highly recommend you get out there and do that too. It's the craft beer lifestyle!

Back Barn Brewing Company is located at 7082 Western Turnpike, Delanson, New York

Visit Back Barn Brewing

Thurs 3-9pm

Fri 3-10pm

Saturday Noon-10pm

Sunday Noon- 6pm

Closed Monday/Tuesday/Wed



(518) 709-8423

contact@backbarnbrewing.com



RESURGENCE
BREWING CO.

RESURGENCE IPA

PAIRS WELL WITH GRILLED MEATS, CARROT CAKE, CURRY & WINGS

Our IPA is brewed and dry-hopped in a West Coast style. We use copious amounts of Amarillo, Simcoe, and Citra hops, lending a huge aroma of citrus and grapefruit. Some pine and resin notes emerge in the and why a hint of orange peel and apricot. At 70 IBUs, the beer has a strong bitterness balanced with a touch of honey that softens the bite and leaves you wanting another sip.

COSMIC TRUTH Session IPA

CRISP BOLD TROPICAL

PAIRS WELL WITH FRESH FRUIT, FISH TACOS, MANGO SALSA, COBB SALAD

Starting with a quick-boiling base of Kolsch, we add the best tropical flavors of Mexican fruit to this sessionable brew. Beginning with a crisp and refreshing body brought to life with a punch of juicy kiwi and subtle bitterness from the top of the best of both worlds, citrus for a truly well-rounded tropical experience.

THE SURGE

PAIRS WELL WITH FRESH FRUIT, TACOS

Formerly known as Citra IPA 2.0 - This refreshing New England style IPA is full of heavy business. Bright tropical fruit notes dominate this happy brew.

SPONGE CANDY STOUT

PAIRS WELL WITH SALTED NUTS, VANILLA ICE CREAM, CHOCOLATE DESSERTS

We use real Watson's Sponge Candy to make this subtle brew, with hints of caramel, dark malt and toffee. The sponge adds a smooth, sophisticated touch, making this chocolate and toffee brew without being too sweet.

NOW AVAILABLE

BREWED IN BUFFALO, NY
WWW.RESURGENCEBREWING.COM



www.saratogaagle.com

www.saratogaagle.com

NOW AVAILABLE!



6.6% ABV | 50 IBUs

FOUNDERSBREWING.COM





ALBANY DISTILLING COMPANY— IT'S TIME TO REVISIT

By Joanne E. McFadden

If you visited the Albany Distilling Company (ADCo) in its early years, it's time to revisit. Just as whiskey matures, so have ADCo's offerings in the distillery's tenth year. The days of three-month-old bourbon are long gone. "People still assume it's the same stuff," said founder and co-owner, John Curtin. It's anything but.

Curtin never expected to become a distiller. He started off as an English teacher. After New York State passed its farm distillery law, Curtin thought someone would add a modern chapter to Albany's distilling history. "Between prohibition and 10 to 15 years ago, there weren't any distilleries in upstate New York," he said. "The idea of a small distillery, for the most part, was really anachronistic and not really a well-known business," he said.

HE WAITED FOR SOMEONE TO OPEN A DISTILLERY, BUT NO ONE DID

So, Curtin decided to be the one, along with Matt Jager, who left ADCo after a few years to open Clifton Park's Yankee Distillers. "It was a silly idea, a pipe dream type of thing, and ten years later, here we are," Curtin said. The "we" now includes Rick Sicari, who came on board as co-owner with Curtin in 2014.

When Curtin first started making spirits, finding the New York State grains required for him to be in compliance with his license as a farm distiller was a challenge. Now, all the distillery's grains come from within a 50- to 100-mile radius.



The farm distillery law is doing what lawmakers intended, causing a surge in grain production in the state. “It has been a symbiotic relationship,” said Curtin. “It has given us a lot of opportunities to source our ingredients and given farmers a cash crop, essentially.” The grain used to come whole so that he had to grind it himself, which he calls a “dirty, loud job” that required face masks, but as of six months ago, it shows up already ground.

The water comes from the Alcove Reservoir in Coeymans. “It’s all limestone, and it really imparts a fantastic blend of minerals into the water, similar to the Pilsner region of the Czech Republic,” Curtin said. “It’s ideally suited to fermentation. The yeast loves it, and it tastes great.”

During tours every other Saturday, the distillery’s friendly and well-fed cat Monty makes the rounds of visitors, allowing them to pet



her and scratch behind her ears as Curtin educates the tour group about whiskey production. He leads visitors through the distilling process, from the mashing of unmalted grains, through the addition of yeast to the fermentation tanks (he lets visitors get a good whiff of the fermented mix if they like) and then to a 600-liter Kothe hybrid still, with its pot and six-plate column.

He explains how one of the company’s two distillers fills the pot’s stainless-steel jacket with water, which heats up the copper pot nestled within it to 205 to 210 degrees. Then steam is compressed and pushed over into the column, where the heat is pulled out, and water is pulled out as condensation through a shotgun condenser made up of six pipes surrounded by cold water.

Throughout his tours, he painlessly interjects a good dose of history. While explaining the process, he casually mentions that it was alchemists who discovered how to make spirits. “Who needs eternal life? We’ve got whiskey,” he quips. (It was an Arabic alchemist who designed a pot still in the 8th century AD that allowed for alcohol to be distilled effectively for medical and ritualistic use.) Adding to the historical context, he goes on to explain how spirits initially had very utilitarian uses. “It was one of the few reliable ways to preserve things,” he said.

It’s hard for Curtin to narrow down his favorite part of this production process that he describes. “The most magical part is when we’re mashing, and we add the malt to the cooked grain, and it transforms from this thick paste to a thick sugar water as the malt gets in and transforms all the starch into sugar,” he said. “It’s really nerdy, but that natural transformation from solid to liquid just by adding some malted barley...”



SMALL BATCHES MEAN TIGHT QUALITY CONTROL

Distillers operate the still six days a week, producing about two barrels of whiskey a week which end up in around 20,000 bottles a year. The small batches mean tight quality control on everything, Curtin said. “We’re really in touch with all of the ingredients and the product as it’s coming off the still,” he said.

The business has overcome the initial challenge of small distilleries, to have enough production years behind them that they can do a full, four-year age on their whiskey. If there’s any wiggle room in their production schedule, Curtin might make a limited release batch, for example, finishing a batch of whiskey, after its initial four-year age, in a cask that held cabernet or rum.

After the tour of the still area, visitors walk up a stairwell to a cool room where the whiskey ages in 53-gallon charred barrels that Curtin purchased from Adirondack Cooperage in Remsen, New York,

The Barrell Mill in Kentucky and East Coast Barrels on Long Island. “There’s a really high demand for barrels, and there’s not a ton of people making them,” Curtin said. “We get them wherever we can get them.” He even explains the intricate process of making the barrels with quarter-sawn oak and how the wood adds flavor to the whiskey as it ages.

The barrels can only be used once to age whiskey, but they can be used subsequently for “whiskey-aged” rum, and the Death Wish Coffee buys some of them to make a barrel-aged coffee.

Rum is the second product that ADCO made. “I can’t not make it,” said Curtin, letting the history buff in him come out. The first distillery in Albany was borne of the Seven Years’ War between Britain and France for control of northern New York. Around 1758, taking advantage of a ripe market with the thousands of British troops billeted in the area, Volckert Douw and Peter Quackenbush opened Albany’s

first distillery, the Douw-Quackenbush Distillery, on the Hudson River one block beyond the northern gate of the Albany stockade. (Archaeologists found the ruins of this distillery, including 21 wooden fermentation vats, a wooden piping system, and the stone bases for stills, when they conducted pre-construction surveys for a planned parking garage. The New York State Museum now displays two of the vats.) Curtin named his rum, made from Caribbean molasses, Quackenbush Still House Rum, as a nod to the city's first distillers. In 2017, Food & Wine magazine featured this rum as one of its spirits of the year. ADCo makes both a white rum and an amber one.

After the tours, visitors walk or drive about a quarter mile to The Albany Distilling Company Bar and Bottle Shop at 75 Livingston Avenue that opened two years ago. In the downstairs room on the other side of the bar, visitors can sample the distillery's offerings, including its Ironweed Rye, which won first place in 2014 from the American Craft Distillers. The name of it is a nod to Curtin's English teacher background, as it is named for William Kennedy's 1983 novel



set in Albany whose main character is an alcoholic vagrant. "Ironweed is really an iconic part of Albany's cultural history," Curtin said. "Obviously, drinking isn't portrayed in the most positive light in the novel or the film, so it's kind of both a cultural touchdown and a bit of self-deprecation and a bit of awareness that what we're doing here is to be handled with care." He has also gotten to know the author, Bill Kennedy, as well as others in the local literary scene, as a result of the whiskey's name.

ADCo's "Coal Yard" is a whiskey distilled from bourbon mash and is named for the 78 Montgomery Street building adjacent to Albany Pump Station. This space that once housed the coal to fuel the pump station is now ADCo's production facility.

ADCo also makes its "ALB" vodka, with a "Fort Orange" variety and a Death Wish Coffee vodka.

Last year, ADCo launched "The Cocktail Club," a line of canned vodka and soda cocktails in different flavors.

OFFICIALLY A "TASTING ROOM," IT IS MUCH MORE THAN THAT

In addition to the downstairs room for tastings and sales, there is a bar area with a counter and high-top table. The space has a rustic, urban feel, with light bulbs that hang from a pipe on the exposed-beam ceiling and colonial-style double sconces with candles on the wall that illuminate the old brick walls. The brick elicits questions from visitors about the building's history. In response, husband and wife bartenders Randy and Erica Nielsen are quick to whip out a black and white photo showing the building when it was the National Biscuit Company, with horse drawn vehicles and staff lined up in front of it.





Outside the back door on the same level is a porch space with a large screen television and gigantic tic tac toe games on the walls. People even utilize the space in the winter months, thanks to some large outdoor patio heaters.

The patio area and the deck directly outside the back door of the bar area look down onto a sizable courtyard that can accommodate large crowds when the weather permits. In the summer, the area, filled with tables and chairs, is a flurry of activity, with people socializing, dogs running around, and customers playing games of cornhole.

At the bar and other seating areas, customers can order from a menu of Randy Nielsen's innovative offerings crafted from ADCo's spirits. There's the tasty "Apropos," with Ironweed Rye, apricot nectar, apricot white balsamic from the Saratoga Olive Oil Co., lime juice and club soda. "The trick is to get somebody to drink a drink that has balsamic in it," Nielsen said. Other offerings include a "Knickerbocker Tea," and a butter pecan Manhattan, among others.

For food, ADCo brings in hand made pizza dough wraps from the Forged Restaurant, a farm-to-table establishment in Hudson Falls. Saratoga Chips and hummus are available as well.

For fun, there's a trivia night on Tuesdays, and DJ Trumastr comes on the third Wednesday of the month for "Weird Wednesdays," spinning the records he wants to hear.

"I'm looking forward to getting more people in here and introducing them to New York State spirits, wines and beer," Curtin said. Capital Repertory Theatre is slated to move to the space adjacent to the tasting room in July, so that could bring some theatre traffic in for a pre- or post-show libation.



Right now, ADCo distributes about 95 percent of its products, with the remaining going to New Jersey, Pennsylvania and Illinois. He is looking into taking the products into New England as well.

On the horizon for ADCo is gin. So far, the federal Tax and Trade Bureau has approved the label and recipe. Curtin's love of history shows up again in this latest endeavor. The recipe is one that a friend of Curtin's found in archival papers of Hezekiah Pierrepont, a Brooklyn-based merchant, farmer and landowner. Pierrepont ran the Anchor Distillery, the nation's first commercial gin plant, in Brooklyn Heights at the beginning of the 19th century.

For Curtin, the best part of owning a distillery is that the work is different every day. "There's always something interesting happening," he said. "There's always a new problem or new opportunity to problem-solve. It keeps me very interested, engaged, which is usually a good thing."

**You can visit The Albany
Distilling Company Bar
and Bottle Shop at 75
Livingston Ave., Albany.**

**For tours at 78
Montgomery St., see the
online calendar at [www.
albanydistilling.com](http://www.albanydistilling.com).**



www.unified-beerworks.com

Unified Beerworks

Craft Brewery & Taproom
7 Stonebreak Rd. Malta, NY
(518) 289-5078

Delicious Craft Beer on Draft
Growlers & 32oz Crowlers To Go

Monthly Pints & Poses Yoga

Taco Tuesdays with Old Thyme BBQ

Tuesday-Thursday: 3-9PM Friday: 3-10PM
Saturday: 12-10PM Sunday: 12-6PM



POWER'S

Inn & Pub
circa 1786

YOUR ST. PATRICK'S WEEK HEADQUARTERS

19
Beers
on Tap

Craft
Beer
Selection

ALL WEEK MARCH 11-17

Live Music
Irish Step Dancers
Bag Pipers

Corned Beef &
Cabbage
Shepherd's Pie

Guinness Family of beers & Craft Beer

PowersInnAndPub.com

130 Meyer Rd, Clifton Park, NY, located on the corner of Rt 9 & Farm to Market Rd.

Get True Brew Magazine Delivered for \$4. Email info@truebrewmagazine.com



Kings Tavern
Saratoga Springs, NY

SARATOGA'S FAVORITE NEIGHBORHOOD BAR

OPENS AT 4 MON-FRI

12PM SAT & SUN



241 UNION AVENUE . SARATOGA SPRINGS
518.581.7090





14 ROTATING CRAFT BEER DRAFTS & CANS
 AMAZING FOOD, MADE FROM SCRATCH
 SCHENECTADY'S FINEST WHISKEY SELECTION



501 Smith Street in Schenectady, NY
www.backstagepub501.com

RACING CITY BREWING CO.

WIN. PLACE. FLOW



#RacingCityBrew

JOIN OUR MUG CLUB!

BEER . WINE . COCKTAILS
 EVENT SPACE . CORNHOLE LEAGUE

250 Excelsior Ave. Saratoga Springs, NY

Located less than 2 miles from Broadway with plenty of parking

RacingCityBrewingCo.com



**Hop on to visit the best craft
 beer, wine, spirits and cider
 makers throughout the
 Capital Region!**



info@spacitybrewbus.com

518-309-BREW

SPACITYBREWBUS.COM

Brewmaster's Cellar

Dry Irish Stouts and St. Patrick's Day

By George de Piro

One need not expend any brain power remembering the date of St. Patrick's Day; the paper shamrocks adorning bars across America herald the event while Christmas paper still clogs recycling bins. It's a credit to the marketing people at Diageo, the owners of the Guinness brand, that America has a holiday associated with beer.

Despite their success promoting Guinness Draft Stout, the style it represents is not well understood. As of this writing, Wikipedia says that Guinness has no malt in it! Dry Irish stout is one of the world's more interesting types of beer, yet the number of myths surrounding it is perhaps greater than any other. Even aspiring beer geeks often confuse legend with reality.

The first truth that needs to be acknowledged is that Ireland isn't a terribly exciting beer country. Being generous, three beer styles can be attributed to the Emerald Isle. One is "red ale," a rather innocuous, sweetish beer with an amber hue that is more famously associated with the Coors' product "Killian's Irish Red" than any native Irish brew. The second is "foreign (or export) stout." While not terribly popular today, it did serve as a rung on the evolutionary ladder leading to Ireland's best known beer style: dry stout.

Even within this quintessentially Irish style, there are only three brewers of global reputation. In order of historical appearance they are Guinness, Beamish and Murphy's. The dry stouts each brew are very similar in character, yet different enough to justify the loyalty of their fans.

Ireland's lack of stylistic diversity does not diminish the importance of its black, bitter-tart beers that are so well enjoyed

around the world. Traditional dry stouts are truly remarkable: they are flavorful, yet low in alcohol. I can think of only one other low-alcohol beer style that asserts itself so boldly, Germany's sour Berliner Weisse.

That last paragraph alludes to the myth of dry Irish stouts' strength. Commonly believed to be stronger than average, these are actually weak beers. Even Guinness. Even in Ireland. If somebody you know brags loudly about how inebriated they became drinking just a few pints of draft Irish stout on a Dublin visit, you can deflate them a tad by mentioning how they were really proving the placebo effect. Draft Irish stouts are 4.0-4.5% alcohol by volume. For reference, Anheuser-Busch's Budweiser is about 5% ABV.

The relationship between a beer's alcohol content and its body is directly proportional, which brings up the misconception that dry Irish stouts are full-bodied; they are actually fairly light. The nitrogen-induced, dense, long-lasting head may fool those who taste with their eyes, but a careful (or blind) tasting will reveal that Irish stouts are not thick.

The reason for this is simple: beer gets both its body and its alcohol from the malt used to make it. Low alcohol beers are made using less malt. There are a couple of things a brewer can do to increase the mouthfeel of a low alcohol beer, but at best the body will be on the lighter side of medium.

None of the above debunking is meant to disparage dry stouts; on the contrary, the fact that they are light-bodied and low in alcohol is part of what makes them great! They are meant to be true session beers, easy to handle and not too filling. One can



Arthur Guinness

have several in the evening and still have a chance of a productive morning, yet they are full flavored, so taste buds need not suffer for brain's temperance.

The evolution of stout is somewhat obscured by the fogs of time. We do know that Arthur Guinness was a key figure in stout history, not because Guinness is necessarily the best stout in Ireland, but because it was the first of consequence. He leased the brewery at Saint James's Gate in Dublin in 1759. In a deal that may seem strange to modern business minds, he leased the space for 9000 years, with the initial payment being about \$70 per year. While the rent has gone up since, it would be difficult to argue that it was not a brilliant way to start up a brewing empire with limited capital.

He began brewing porters, a style of beer from neighboring England so similar to stout that the distinctions may be illusory. The name "stout" seems to have evolved gradually, first as a term to denote strength: in 1802 there are records of

West Indies Porter being produced at St. James's Gate, and by 1821 a beer called Guinness Extra Stout Porter was being brewed.

These two Guinness products were stronger than the Draft Guinness we drink today. They were a style we now call *Foreign Stout*, and are similar to modern bottled Guinness Extra Stout. Like the original India Pale Ales of England, they were brewed as strong beers to withstand the rigors of export.

The beer we know as Draft Guinness was not introduced until 1959. Seeking to emulate cask-conditioning without all the muck-and-muck of actually cask-conditioning beer, Guinness hired a scientist named Michael Ash to solve the problem. He is credited with the idea of dissolving nitrogen into the beer and serving it through restricted faucets. Interestingly, it was first marketed in Great Britain, then two years later in Ireland, and in 1967 it was finally released in the United States.

In 1883, the Saint James's Gate Brewery was the largest in the world. While Guinness is still one of the most widely exported beers in the world, the company is no longer independent. It is part of the Diageo Group, which also markets brands such as Jose Cuervo Tequila,

Craggenmore Scotch, and Bailey's Irish Cream.

All dry stouts are made from a relatively simple list of ingredients: water, pale barley malt, roasted barley (or roasted barley malt), hops and an ale yeast. The characteristics of the three Irish dry stouts are similar: they are very dark brown with garnet highlights and have artificially-induced, dense heads. Their aromas are mildly roasty and somewhat tart and they are light-bodied, with a mild roast flavor and bitter, slightly acidic finish. To my palate, Guinness is the most tart and most bitter, and also the least roasty. Murphy's is somewhat sweeter in the finish, with some interesting, mild cocoa notes in the nose, and Beamish falls somewhere in between.

The astute reader and rabid Irish stout fan may have noted my terminology when describing the heads of Irish stouts in the last paragraph. The fact is, they are produced artificially, using nitrogen and restricted faucets. While a fascinating technology, some brewing purists eschew nitro-beer for two reasons:

The first is somewhat arbitrary: it just isn't natural. Yeast produce carbon dioxide during fermentation, not nitrogen. The second has more solid reasoning: the aroma of a beer that is poured so violently is largely dissipated at the tap, and the consumer misses the subtle notes that so many beer geeks revel in. The lack of carbon dioxide bubbles in the beer also softens its flavor in a way that some feel is detrimental. There is no doubt that the nitro pour has great visual appeal, and therefore will be around for a long time.

Several breweries outside of Ireland produce dry stouts. These are often a bit



stronger than the style benchmarks. Many American brewpubs feature a dry stout at this time of year. Freshness is important for nearly all beer styles, but particularly for weaker beers like dry stout. Staropramen, the famous Pilsner brewery in the Czech Republic, makes a dry stout. It is called Kelt, and is not yet available in the United States. It tastes a bit more roasty and malty than Guinness, but it is a tad strong for the style at 4.8% ABV.

Many homebrewers also try their hand at the style, sometimes overdoing the roast flavor, but sometimes coming up with a really nice interpretation. One thing that all of these non-Irish dry stouts have in common is a lack of nitrogen. This really makes them taste quite different from the style benchmarks. They are a bit more assertive, but my taste buds never complain when confronted with flavor.





Sample 30 different mac & cheese dishes from your favorite local establishments!

Saturday, March 14, 2020 • 11:00am-2:30pm
 Marcelle Athletic Complex, Siena College
 515 Loudon Road, Loudonville, NY

All proceeds benefit:



Regional Food Bank
 OF NORTHEASTERN NEW YORK

Local Craft Beer Sampling

Brown's Brewing Company
 Chatham Brewing
 C.H. Evans Brewing/Albany Pump Station
 Rare Form Brewing
 SlickFin Brewing Company
 Walt & Whitman Brewing

\$20 for adults • \$5 for kids ages 5-12
 Kids under 5 are free!

Tickets on sale at Price Chopper/Market 32.

For more information, visit
www.regionalfoodbank.net.

Sponsored by:



COMMON ROOTS NEW BREWERY AND EVENTS UPDATE – S. GLENS FALLS, NY

Common Roots Brewing Company's Co-Founder, Bert Weber tells TBM, "The new brewery and taproom is on schedule to be open for business in the spring of 2020! The new 14000 sq. ft brewery and taproom will have expanded offerings and will include a full-service restaurant and outdoor beer garden. In the meantime, our temporary space at 30 Saratoga Avenue in South Glens Falls, NY continues to be a very popular stop for both locals and visitors alike. Please check our social media platforms for more information and/or join us for these cool events: 3/1- Gore Mountain Ski Bus with Common Roots Brews and Hoppy Trails Bus. 3/15 – Pound and Pour – Fitness session to earn your beers. Cheers!

CH EVANS ANNOUNCES SPRING BREWS – ALBANY, NY

Brewmaster Sam Pagano tells TBM: "We'll be featuring the following brews in March and/or April: 'Kissed by Smoke' a 5% ABV Smoked Helles Lager. 30% Beechwood Smoked malt went into this crisp, golden German-style lager. Smokey nose, with a kiss of smoke in the palate followed by a semi-sweet cracker-like malty finish. Never go full West Coast is 6.5% West Coast-style IPA. Brewed with Pale and a touch of Crystal malts, then hopped with 4 of our favorite American varieties. This beer is not for the juice box kids, as there is some malt character and, of course, bitterness! Come April we should see the return of Capital Light Lager, our sub 4% German inspired light helles lager. Clean, crisp, and tasting like 'more.' Wheated Days 5% German-style Hefeweizen brewed with just a touch of American hops. Creamy yet refreshing, with a delightful banana/clove character and just a hint of citrus in the background. By March/April we should see the first creation of our "NY STATE OF VINE" series. These kettle sours will feature all NYS malts as well as a rotation of different NYS grown grape juices usually just used for wine! We have Riesling and Chardonnay already in our sights but are really excited for some of the red juices! We keep rifling through our variations of NEIPA's here at the pub. It's hard to say what will be on when you read this, because they go so fast! Rest assured you can always find something hazy and juicy.

BROWN'S BREWING NEW RELEASE AND CONTESTS - TROY, NY

Brown's Brewing tells us that their CARLA IPA will return on Good Friday, April 10th along with a series of special release parties throughout the Capital Region. Details are pending and will be available at www.brownsbrewing.com, so go check it out. Also, the JoAnn IPA scratch off ticket contest continues, anytime you order a JoAnn from either of Brown's Brewing Company's taprooms and ask the bartender or server, "Can I buy a vowel?" They will bring you a scratch off ticket, winning scratch off ticket holders win a pair of tickets to The Lumineers at Saratoga Performing Arts center on June 6, 2020.

FIDEN'S BREWING UPDATES – COLONIE, NY

Straight from them: "We now offer 32oz crowler cans and continue to put out new styles DIPA and IPAs. (The chocolate Brown when you come in is pretty tasty as well). Continuing to focus on quality control. Adding new merchandise items and glassware. Organizing the addition of food trucks starting in the Spring."

REAL MCCOY BEER COMPANY OPENS BALSTON SPA TAPROOM – BALSTON SPA, NY

The Real McCoy Beer Co., established in 2015 in Delmar, NY is proud to announce their new Balston Spa Taproom is now open! The Real McCoy is a small batch New York State Farm Brewery, that means 20% of their ingredients are grown in New York State. They source Malted barley from all over Upstate New York through their partners at Convergence Craft Malt. They source hops from local growers in Albany County and throughout all of New York State. According to founder, Michael Bellini, "We make beers people like to drink. They are unpretentious and delicious. The Balston Spa Tap Room for the Real McCoy Beer Co. is housed in the building that is the birthplace of General Abner Doubleday and dates back to 1820." The new taproom hours kick in on March 3rd. Check out their Facebook for details.

GREAT FLATS BREWING TO CELEBRATE 3 YEARS – SCHENECTADY, NY

Born in early 2017, Great Flats Brewing is a family-owned, quality focused, farm craft brewery, located in the heart of downtown Schenectady. Now they proudly announce their 3-year anniversary Party. "We have our 3-year anniversary party coming up on March 21. We open at noon and are offering happy hour all day (\$4 draft pours), we also have some new beers coming out and Slidin' Dirty will be serving food from 4pm onward. We are releasing 3-4 beers, playing it a bit by ear but will definitely have 2 new sours." Check out their FB for deets.

MAD JACK BREWING UP BIG SPRING PLANS – SCHENECTADY, NY

Mad Jack Brewing Co Brewmaster, Brian Conley reports: "We've got a lot coming up that we're pretty excited about. Been doing a bunch of collabs with some friends so hopefully they all turn out pretty great. Back in 2015-2016 Sam Pagano from CH Evans brewed here at Mad Jack, so we brought him back for a special collab brew appropriately titled; "Stomping Grounds." Taking a slight variation on a NEIPA we instead chose to use a lager strain to create a NEIPL. Hopped, and hopped, and hopped some more with 100% Mosaic hops to the point of fiscal irresponsibility, this brew will be on tap early to mid-March at both Mad Jack, and CH Evans tap rooms. Revisiting a previous collab with Helderberg Mountain Brewing Company, we're teaming up once again to craft a new 100% NY product. Nothing is better in springtime to us than a fresh Helles Bock, so we've brewed one up with all-NY malt from 1886 malt house, and all NY Hallertauer hops. "To Held and Jack Again - 'To Helles and Bock'" should be available in mid-March at both breweries. Also, we are partnering up with Wolf Hollow and two great Schenectady brew pubs to create a new collab brew, called "That Big Stupid IPA." A Citra/Simcoe/Ekuanot hopped, flaked wheat and oats, 9%+ ABV, lactose infused NEIPA, this brew day is happening out at Wolf Hollow and the owners of "Hunters on Jay" and "The Backstage Pub" are joining in the brewing fun and helping us out. Kegs will be on tap at the two breweries and the two pubs in early March. Once this brew is kicked, we're looking to do it again here

at Mad Jack. Last but not least, we'll once again be doing our annual bus trip down to Hunter Mountain for TAP NY, Sunday April 26th. The signup sheet will be available here at the bar starting in late February to early March and always fills up quickly. \$95, (\$85 for Mad Jack Mug Club members) gets you your bus ride down and back, the whole day at the event, and kegs of MJ beer on the bus. Awesome deal for a hell of a weekend!

RETURN OF BE REMARKABLE CLOTHING DRIVE – GUILDERLAND CENTER, NY

Remarkable Liquids beverage distributor has launched the second year of their Be Remarkable Clothing Drive; a region-wide collaboration between more than 40 establishments in New York's Capital Region and Hudson Valley regions. The clothing drive, now in its second year, sets out to benefit those less fortunate during the winter season, encouraging patrons to frequent participating beverage producers and restaurants at each of the 40 locations that are part of the drive. Patrons will be able to donate clothes ranging from -- sweatshirts, sweatpants, coats, shoes, and men's clothing. Each location will have a Be Remarkable box where patrons can drop off their donations which will then be allocated to Capital City Rescue Mission, the Interfaith Partnership for the Homeless (IPH), Darmstadt Shelter, and Family of Woodstock. Following an immensely successful first year with nearly two tons of clothing donated to local shelters, Remarkable Liquids is expanding their efforts to the Hudson Valley in hopes to benefit more of the state. Donation boxes can be found at the following locations in the Capital Region: Nine Pin Cider, Westmere Beverage, Oliver's Beverage, Delmar Beverage, O'Slatery's Pub, Lost & Found, Albany Ale & Oyster, Tippy Moose – Albany, Tippy Moose – Latham, Ship's Pub, City Beer Hall, Olde English, City Line, Junior's – Albany, Lax on Lark, The Poke Bar, The Ruck, Junior's – East Greenbush, Purple Pub – Watervliet, Center Street Pub, Backstage Pub, Glenville Beverage, The Horses Lounge, Henry Street Tap Room, Brunswick BBQ & Brew, and East Branch Organics.

*Send us your News and Notes:
info@truebrewmagazine.com*

**CRAFT BEER + COCKTAILS
FULL GASTROPUB MENU**

HUGE OUTDOOR
BEER GARDEN

FREE PERSONAL PIZZA

WITH EVERY DRINK PURCHASED

FREE PARKING **NO COVER**

42 Howard St, Albany NY 518-449-BEER

TheCityBeerHall.com  /thecitybeerhall

**— CITY —
BEER HALL**



F O L L O W U S O N F A C E B O O K



PRINT • STITCH • PROMOTE

**SCREEN
DESIGNS
INC.**

Since 1983

SCREENDESIGNSINC.COM

  SCREENDESIGNSINC

518.452.1500



Your Craft Beer Destination



Minogue's
BEVERAGE CENTERS

Queensbury
Saratoga
Wilton
Malta

minoguesbeverage.com

FIDDLEHEAD BREWING COMPANY'S TEAM MASTERMIND PARTNERS WITH DOUBLE H RANCH - SHELBURNE, VT



Fiddlehead Brewing Company is releasing a regional New York Mastermind Double IPA can into select retail locations this March. Fiddlehead's Team Mastermind raises money for charity through events, individual donations, and direct sales of Fiddlehead Brewing Company's signature Double IPA, Mastermind. Fiddlehead Brewing Company will be releasing Mastermind Double IPA cans into the capitol region with a New York specific design showcasing a regional charity, Double H Ranch. 25% of sales from Mastermind Double IPA will be donated to Double H Ranch which helps provide year-round outdoor Adirondack adventures for children with serious illnesses. Team Mastermind was founded in 2015 by Noah Cohen, son of Fiddlehead owners Matt and Amy Cohen. Since then, Fiddlehead Brewing Company and their generous supporters have raised nearly \$300,000 benefiting pediatric patients and their families throughout Vermont and Northern New York. Fiddlehead is excited to extend their charitable contributions into the Capitol region. To learn more about Team Mastermind, please visit www.FiddleheadBrewing.com/team-mastermind/ and follow Fiddlehead on Facebook, Instagram and Twitter for future events.

CHATHAM BREWING ANNOUNCES HOOPS BREW AND TAPNY TRIP - CHATHAM, NY



Chatham Brewing Co-Founder, Tom Crowell tells TBM: "We are releasing a special beer for the NCAA tournament in Albany. It's called Bracketology IPA. It's a hazy IPA brewed with Sultana, El Dorado and Citra hops. It's 6.5% ABV and 45 IBU. Bracketology IPA is available starting March 1 and comes in cans and on drafts. We've got the Capital Region plenty covered! At time of print we will be available in cans at Westmere Beverages, all Minogue's locations, Troy Beverage, Oliver's Beverage, Delmar Beverage and a few others. For draft, check out The Ruck, Renaissance, Savoy, Lost & Found, Loch and Quey, Henry St Taproom, Madison Pour House, Excelsior, Wolff's Biergarten, City Beer Hall, and we are working on more. We will be doing an event at the Renaissance the night before the tournament kicks off. Aside from Bracketology, we will also have a new double IPA

coming out in early-Mach that is brewed with kveik yeast and El Dorado hops. It's called Double Valkyrie. Stay Tuned!" Lastly, we are running a bus to TAPNY on Sunday April 26th. Leaving from the Brewery in Chatham at 10:15, return by 6. \$100 includes bus, ticket, food and drink on bus. Tune in to our Facebook for more info."

ITHACA BEER COMPANY RELEASES EVERY DAY HAZE IPA - ITHACA, NY



Ithaca Beer, brewers of the iconic West Coast-style Flower Power IPA, are adding a hazy East Coast-style IPA to their portfolio of core year-round beers. Ithaca Beer Company released Every Day Haze IPA on February 27, 2020. Recognized as one of the first West Coast-style IPAs brewed in the Northeast, Ithaca Flower Power is joined by hazy and juicy Every Day Haze, a fresh new East Coast-style IPA. Tapped as one of "The 25 Most Important American Craft Beers Ever Brewed" by Food & Wine Magazine. Flower Power captured the true power of the hop flower (the origin of the name) with its clover honey hue, lush floral flavor and robust fruity aroma from numerous primary hop additions, as well as from dry-hopping. First introduced as a seasonal in 2004, Flower Power brought the West Coast-style India Pale Ales to the East. West Coast-style IPAs are celebrated for their bold, often piney hop aromatics and fruity citrus and tropical notes. Gold pale in color with comparative clarity to the East Coast-Style, an understated malt character and dry finish complement the intense aromas and fruity flavors of the floral hops. The new Every Day Haze is a juicy, fruity and deceptively smooth hazy IPA. Brewed with a dynamic combination of complex aromatic Citra, Mosaic and Lotus hops, Every Day Haze boasts a uniquely tropical citrus depth. True to style, soft and creamy on the palate, Every Day Haze gets its light haze and silky mouthfeel from healthy additions of wheat and oats. East Coast-style IPAs recently exploded onto the craft scene, originating from small independent breweries throughout New England. Cloudy with a straw to deep gold color, the East Coast style is less bitter and slightly sweeter than its West Coast counterpart. The style typically packs a punch of fresh orange or grapefruit juice. Every Day Haze will be available year-round in 16 oz. can 4 packs, 8 packs and draft.

*Send us your News and Notes:
info@truebrewmagazine.com*

LAWSON'S FINEST LIQUIDS ANNOUNCES 2020 RELEASE CALENDAR - WAITSFIELD, VT.



Lawson's Finest Liquids is thrilled to share its 2020 distribution release calendar. In addition to its highly touted year-round offerings of Sip of Sunshine and Super Session IPA series, Lawson's Finest will be offering a selection of beers from its Waitsfield, VT brewery. In March, Lawson's Finest will be shipping out Sugarhouse IPA, inspired by the first recipe crafted in 2008 at their home-based nanobrewery in Warren, VT. This continually evolving recipe provides an opportunity to experiment with different combinations of hops and malts to create a delightful American IPA. You can expect a notable fruitiness, a delicate haze and soft bitterness in this latest release. In May comes the release of a brand-new offering – The Space In Between with Passion Fruit, brewed with oats and wheat for a hint of tartness and dry-hopped with Galaxy & Nelson varieties. This special edition includes passion fruit puree. Scrag Mountain Pils will enter distribution in July and will extend through the remainder of the summer, just in time for cooling off from the heat. Inspired by the traditional Czech Pilsner style, our house lager is a tribute to the source of Waitsfield's town water and the aquifer deep beneath Scrag Mountain. Ushering in the fall season, September will feature the release of Hopzilla. This monster of a Double IPA is loaded with high-alpha U.S. grown hops yet has enough malt backbone to balance a fierce bitterness. Rounding out 2020 in style, Fayston Maple Imperial Stout will hit the market in November. Brewed with loads of roasted and black malts and a hefty dose of Vermont maple syrup, the result is a rich and complex beer perfect for sipping or pairing with chocolate or dessert. As part of this release calendar, Lawson's Finest Liquids is excited to announce a change in packaging. Beginning in April, the beloved Super Session IPA series will be available for the first time in four-pack 16 oz. cans. Super Session #4 will be the first of the series to arrive in 16 oz. can format. Look for its arrival sometime in April. Super Session #4 features a full malt flavor and assertive hop character with copious additions of Centennial hops late in the kettle and in dry hopping. This will be followed in July by the release of Super Session #2 with Amarillo hops. Rounding out the year will be the wildly popular Super Session #8

with Mosaic hops. And, of course their flagship double IPA, Sip of Sunshine, will be available year-round in all distribution markets. This lupulin-laden India Pale Ale is packed with juicy tropical fruit character, bright floral aromas and delectable layers of hop flavor. A separate 2020 release calendar for specialty beers available only at Lawson's Finest brewery, taproom and retail location in Waitsfield, VT is forthcoming.

HARPOON BREWERY PARTNERS WITH BOSTON'S MIKE'S PASTRY TO RELEASE A CANNOLI-INSPIRED STOUT - BOSTON, MA



Nothing says Boston like a cannoli and a craft beer, and that's why Harpoon Brewery is partnering with Mike's Pastry, the world famous pastry shop, to brew up a limited release beer that pairs this delicious combo in a whole new way: Harpoon Mike's Pastry Cannoli Stout. The 7.3% ABV beer is made with Mike's Pastry's hand-made cannoli shells, cocoa nibs, lactose and vanilla, re-creating the flavor profile of their famed dessert. Cacao and dark roasted malts offer pronounced notes of milk chocolate, dark chocolate, and mocha, while the lactose and vanilla give the beer a creamy mouthfeel and ricotta-like sweetness. Along with some slightly sweet toasted malts, all the specialty ingredients combine to make a complex but perfectly approachable milk stout. "Our brewery is just a couple miles from the North End, where people come from far and wide for Mike's Pastry cannolis, and we have always loved seeing the classic white-and-blue boxes in our beer hall," said Dan Kenary, CEO and co-founder of Harpoon Brewery. "One of our brewers had the original idea of a cannoli stout as a way to honor his Italian-American heritage, and there was no better partner to do it with than a Boston institution like Mike's Pastry." "This is the first ever beer made with Mike's Pastry cannolis and we're honored to have had the opportunity to partner with Harpoon Brewery to create it," said Joseph Papa, one of the family owners of Mike's Pastry. "Harpoon Mike's Pastry Cannoli Stout will be a rich, full bodied beer that our cannoli-lovers will cherish – on its own or between bites of their favorite Mike's Pastry dessert." Harpoon Mike's Pastry Cannoli Stout will be available here locally in 16 oz. 4-pack cans. At time of print, TBM has confirmed that about 40 cases will be available in the Capital Region. Get some!

Continued on pg. 58

KILKENNY IRELAND
— EST.D 1702 —

SULLIVAN'S

BREWING COMPANY™

BLACK MARBLE STOUT

ENJOY THIS FULL-FLAVORED TRADITIONAL IRISH STOUT FROM IRELAND'S OLDEST BREWERY. ROAST COFFEE AND FRUIT NOTES BALANCED BY DELICIOUS HOP BITTERNESS. 5.1% ABV



Get True Brew Magazine Delivered for \$4. Email info@truebrewmagazine.com

FOUNDERS BREWING CO. MAKES KBS BOURBON BARREL-AGED IMPERIAL STOUT A YEAR-ROUND RELEASE - GRAND RAPIDS, MI -



Founders Brewing Co. has announced KBS, their popular bourbon barrel-aged imperial stout brewed with coffee and chocolate, will have year-round availability beginning in March 2020. KBS made its debut in the Grand Rapids taproom in 2003 and developed a cult-following over the years within the craft beer community. As the brewery continued to grow, so did the demand for KBS. Founders has expanded its barrel-aging program to accommodate that demand. “There are a lot of variables when barrel-aging and moving a beer like KBS from a seasonal release to year-round really makes having a solid blending plan even more important,” said Brewmaster Jeremy Kosmicki. “KBS has been a large volume brand for a while now, so the days of making the entire batch exactly 12 months before the release date are far behind us. We’ve gotten pretty good at finding the right blend of nine-month-old barrels and 15-month-old barrels to hit the desired profile. We were able to pull off the transition when we moved Backwoods Bastard to a year-round release and we’re confident we can achieve the same consistency and quality with KBS.” KBS (12% ABV) is an imperial stout brewed with massive amounts of coffee and chocolate before aging in oak bourbon barrels in caves beneath Grand Rapids and at an offsite barrel-aging facility, the Barrel House. 2020 KBS will be available in 4-packs of 12oz bottles and on draft beginning on February 28 in the Grand Rapids and Detroit taprooms. It will ship out to the brewery’s entire distribution network in early March 2020 and will be available year-round. Please note that KBS will not be available on draft in Utah or in any format in Mississippi. “It’s humbling to look back at what started as a couple of experimental barrels of beer has evolved into such an amazing phenomenon,” said Co-Founder and President Dave Engbers. “To be able to make KBS available year-round, not to mention in all 50 states, so all of our fans can find and enjoy this beer marks a significant step in growth of the brewery. It’s truly a labor of love as our team can attest, but it’s all worth it in the end. Cheers to everyone on our team who makes it a reality.” KBS is the third release in the brewery’s 2020 Barrel-Aged Series, which will feature a lineup of seven different beers

throughout the year, including Más Agave and the return of Underground Mountain Brown. Stay tuned for more information on other releases in the 2020 Barrel-Aged Series throughout the year.

TEAM LEFT HAND BREWING RAISES \$826,000 FOR THE NATIONAL MULTIPLE SCLEROSIS SOCIETY IN 2019 - LONGMONT, CO -



Team Left Hand, a group of employees and friends dedicated to solving the riddle that is Multiple Sclerosis, is proud to announce another record-breaking fundraising year in 2019. The brewery-supported team of over 600 cyclists and volunteers participating in Bike MS rides across the country raised over \$826,000 for the National Multiple Sclerosis Society (the Society), taking their total raised since 2008 to over \$4.4 million. From the Rose Bowl in Los Angeles to the boardwalk in Daytona Beach, the team’s six regional groups participated in five Bike MS rides across the country in 2019, taking home multiple awards throughout including top fundraising and largest team at multiple events. First time participants as young as 12 alongside veterans over 80 rode, fundraised, volunteered, supported, and bonded over a common cause affecting millions of people and their families worldwide. In 2019, Left Hand Brewing also announced taking its support of the Society to the next level through a national sponsorship of Bike MS. Left Hand joined the Society’s national premier sponsor Primal in its support of the organization. “More than \$826,000 raised in one year – that’s unbelievable! We couldn’t do it without the efforts of all our riders, volunteers, sponsors, and donors, and are beyond excited to do even more to #crushMS in 2020,” said Sara Barfoot, Team Left Hand National Manager. “We’re expanding into new markets and furthering our mission, one dollar, mile, and pint at a time.” Team Left Hand has plans to continue to grow in 2020 including the addition of two new bike teams: Team Left Hand Washington and Team Left Hand Delaware. The eight teams will ride in and fundraise for seven Bike MS rides across the country, while also hosting regional fundraising events, and recruiting more participants and sponsors. “We are dedicated to raising awareness for the cause and fundraising to help our friends and family who have the disease lead better lives,” added Barfoot. “We’re excited for another successful year and surpassing the incredible \$4.4 million already raised for the Society.”

NEW BELGIUM AND NIMAN RANCH LAUNCH VOODOO RANGER IPA BRAT - WESTMINSTER, CO. -



Building off the success of the Fat Tire BBQ Collection, Niman Ranch and New Belgium Brewing have debuted the bold and spicy Voodoo Ranger Mango Habanero IPA Beer Bratwurst, now available in select Whole Foods Markets and specialty grocers across the country. The new brat combines Niman Ranch’s Certified Humane pork, raised sustainably with no antibiotics—ever, with Voodoo Ranger India Pale Ale, the fastest growing IPA brand among its peers in the nation. The new Voodoo Ranger Brats are sure to be a favorite for those who love a good kick and the perfect combination of spicy heat balanced with cool sweetness. The daring new blend gets its heat from the bold spice of habanero pepper balanced with Mosaic and Amarillo hops from the premium IPA, creating a fresh, clean and perfectly elevated brat. “The response to the new Voodoo Ranger Brats has been overwhelming so far,” said Kay Cornelius, Vice President at Niman Ranch. “These flavors are so fun and daring, and the Voodoo Ranger packaging with their iconic mascot jumps off the shelf. This is the prize of every barbeque, tailgate or any occasion where you want to serve something fresh and new.” New Belgium and Niman Ranch are both innovators that have reshaped their industries, seein an unmet need for craft products to cater to a new generation of consumers who are concerned with sustainability and quality flavors. Both companies have humble beginnings—with the New Belgium founders brewing beer in their basement and Niman Ranch plotting business plans in the farm field. Today, both have found themselves at the top of their respective sectors thanks to their unwavering commitment to their values and high-quality products. It was only natural that the two brands partnered on the new Niman Ranch BBQ Collection, first with their Fat Tire line and now with the Voodoo Ranger IPA Beer Brats. “Our collaboration with Niman Ranch has been a great fit, starting with the successful launch of the Fat Tire BBQ line last fall, and we are thrilled to expand our partnership with the Voodoo Ranger brat,” said Leah Pilcer, Director of Communications and PR for New Belgium Brewing, a B-Corp certified business committed to environmental sustainability. The Voodoo Ranger Mango Habanero Beer Brats are now available at 340 Whole Foods Markets across the country.

SIERRA NEVADA AND CHICO FERMENTATION PROJECT RELEASE STRANGE BEAST HARD KOMBUCHA - CHICO, CA -



In celebration of the first-ever World Kombucha Day, Sierra Nevada Brewing Co. has announced the upcoming release of Strange Beast: an unpasteurized, USDA Certified Organic hard kombucha. Strange Beast is a creation of Chico Fermentation Project, a newly formed innovation offshoot of Sierra Nevada. The first flavor released to the wild will be Ginger, Lemon & Hibiscus: a tart, bubbling, and vivacious pink kombucha with 7.0% ABV and live cultures. Two additional flavors—Blueberry, Acai & Sweet Basil and Passion Fruit, Hops & Blood Orange—will follow shortly thereafter. Strange Beast will debut on draft in select markets starting in March and will be released nationwide in cans in all three flavors later this year. “I love it,” said Sierra Nevada Founder and President Ken Grossman. “I’ve been drinking kombucha for some time, and the team has done a fantastic job of coming up with really nice flavor and balance.” His thoughts on creating the company’s first non-beer beverage? “As long as the product has providence and soul, I’m good with it. Like beer, kombucha allows you to become an alchemist, morphing natural, raw ingredients into something amazing to drink.” Ginger, Lemon & Hibiscus combines a blend of organic black and green tea with organic lemon, ginger and hibiscus. “The tea flavor comes through, as does a nice clean acidity,” said Sean Lavery, Director of Technical Brewing and Innovation for Sierra Nevada and Chico Fermentation Project. “The lemon adds a refreshing burst of citrus, the ginger is bright with some heat, and the hibiscus lends a floral flavor and a brilliant magenta color.” Lavery and the team worked with Oregon State University to develop a completely unique SCOBY (Symbiotic Culture of Bacteria & Yeast) from the ground up, sourcing yeasts and ingredients from around the globe. “We researched hundreds of cultures and brewed more than 50 batches to get the flavor just right,” explained Lavery. The challenges of creating the perfect hard kombucha even showed up in the product name. “It really was a strange beast to brew. But in the end, the team was so excited and absolutely rose to the occasion.” Look for a nationwide can release in August. About Chico Fermentation Project - Chico Fermentation

Continued on pg. 58



WHY MAKE HAZY BEER?

By Allagash Brewing Co.

Haze, huh! Good God y'all, what is it good for? Definitely something. In the case of Allagash White, the haze is actually integral to the beer's flavor. It's also true to the beer's style: Belgian-style witbiers are meant to be hazy in appearance. As far as reasons to brew a hazy beer go, those two are the largest: appropriateness for style, and its involvement in the beer's flavor and mouthfeel.

To be clear, haze isn't a "yes or no" question. It's like sourness, where a beer can be anywhere from slightly tart to puckeringly sour. So too can a beer have a light haze or be about as opaque as orange juice. We control the allowable range of haze for Allagash White very tightly. The tool used to measure haze is called a turbidity meter, and we use them throughout the brewing and packaging process. This includes our lab checking beer well after it's out in the world: we look at bottles and kegs of Allagash White over time to make sure the haze has held up.

Stable haze is really the key. Making a beer hazy isn't the hard part. Making a beer that has haze stability—meaning the haze sticks around for a long time—that's the true art.

In the unfortunate event that a bottle of Allagash White sits undisturbed for a significant amount of time (months), it can become almost completely clear. This is because all of those undissolved proteins and yeast molecules have fallen out of solution and are sitting in a pile at the bottom of the beer. If you were to drink that

beer as it was, you'd find a noticeable lack of body and overall flavor. That circumstance is why we always recommend rousing your yeast when drinking Allagash White. Rousing yeast is basically just flipping the unopened beer upside down and giving it a couple gentle swirls. That light jostling is enough to get all that delicious haze back in suspension and ready for drinking.

This is not all to say that only hazy beers can have robust flavor. There are plenty of bright, clear beers that have impressively complex flavor profiles. If we're being precise, it's the compounds that contribute to haze that have an effect on flavor and mouthfeel. In some ways, the haze is a side effect.

So when should you brew a hazy beer, and when shouldn't you? From a brewer's perspective, it depends on the type of beer you're aiming to brew. That's actually a pretty universal point about beer: a flaw in one style of beer can be desirable in another. Haze, you'll find, is appropriate in plenty of styles: witbier, hefeweizen, New England-Style IPAs, American wheat ales, spontaneously fermented beer, and more. In a beer like a pilsner? Not so much. You want that beer to be crystal clear.

So go forth, haze knower, and spread the gospel of delicious beer, both cloudy and not.




ALLAGASH
BREWING COMPANY

CRAFT BEER + SPORTS



Forty*One
SPORTS BAR & GRILLE

NCAA **MARCH MADNESS**

MLB
EXTRA INNINGS

**Wing Wars
WINNER!**

41 112th St.
North Troy
235-4141



SUPPORT FLAVOR | BOYCOTT BLAND

WILD SOUR SERIES:
PIÑA COLADA GOSE

If you like Piña Coladas, then you're going to love this fun, refreshing take on our Leipzig-style Gose, which is brewed with pineapple and coconut for a tropical twist on this classic sour ale. The combination provides an added layer of sweet, fruity complexity to our Gose that is already known for its tart, citrusy qualities while still balanced by French sea salt and hints of spice from added coriander.

STYLE: GOSE ALE BREWED WITH PINEAPPLE, COCONUT, CORIANDER + SEA SALT

ABV: 5.7%

IBU: 11

BEST SERVED IN: SNIFTER, TULIP OR OVERSIZED WINE

AVAILABILITY: SEASONAL



AVAILABLE THROUGH GASKO & MEYER - GASKO-MEYER.COM



FOLLOW US FOR BEER NEWS AND EVENTS @GASKOMEYER



Chatham Brewery and Tasting Room



3x WINNER

Best Craft Brewery
in the Hudson Valley

Food
Truck

Live
Music

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

www.chathambrewing.com



DUCLAW

EST BREWING CO. '96

THE PASTRYARCHY OAT MILK STOUT IMPERIAL STOUT

Oats + water = oat milk;
a luscious, dairy-free dream.
Our oat milk imperial stout is
anchored in notes of roasty coffee
& chocolate, and balanced
by creamy oat milk for a soft,
medium-bodied mouthfeel.
Sip. baby sip.



AVAILABLE THROUGH GASKO & MEYER - GASKO-MEYER.COM



FOLLOW US FOR BEER NEWS AND EVENTS @GASKOMEYER

Get True Brew Magazine Delivered for \$4. Email info@truebrewmagazine.com

DEDICATED TO DIY

ROGUE DREAMLAND

4.8% ABV · 14 IBU · 4.2 SRM

A LIGHT, REFRESHING CLASSIC AMERICAN LAGER WITH A VERY SUBTLE SWEETNESS IN THE FINISH, MARRIED WITH A TOUCH OF SPICE AND EARTHINESS FROM THE STERLING HOPS.

AVAILABLE THROUGH GASKO & MEYER · GASKO-MEYER.COM

FOLLOW US FOR BEER NEWS AND EVENTS @GASKOMEYER

RAINBOWS ARE REAL

HAZY IPA INFUSED WITH TERPENES

RAINBOWS ARE REAL IS A HAZY IPA WITH LINALOOL, MYRCENE, BETA-PINENE AND GERANIOL TERPENES. TERPENES ARE ESSENTIAL OILS DERIVED FROM BOTANICALS.

CLOWN SHOES HAS BEEN FOCUSED ON PUTTING THEIR UNIQUE SPIN ON BEER STYLES FOR THE PAST 10 YEARS. ALWAYS LOOKING FOR COMPLEX FLAVOR PROFILES AND EXPERIMENTATION IN INGREDIENTS, TECHNIQUE, OR INTERPRETATION.

CLOWNSHOESBEER.COM

AVAILABLE THROUGH GASKO & MEYER · GASKO-MEYER.COM

FOLLOW US FOR BEER NEWS AND EVENTS @GASKOMEYER

- ANGELOU
- ARETHRA
- BEYONCE
- CLINTON
- DEGENERES
- EARHART
- FISHER
- HEPBURN
- KING
- MADONNA
- MONROE
- OBAMA
- OPRAH
- PARKS
- ROSIE
- ROSS
- SACAGAWEA
- STEWART
- SWIFT
- WILLIAMS



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

INFLUENTIAL WOMEN



**The Mill on Round Lake
Featuring 18 draft lines**

2121 Route 9-Round Lake, NY 12151

Open 7 days a week at 11AM

518.899.LAKE



**Bentley's Tavern
Featuring 16 draft lines**

4 Hemphill Place-Malta NY 12020

Open 7 days a week at 11AM

518.899.4300



**Rusty Nail Grill & Tavern
Featuring 24 draft lines**

1781 Route 9-Clifton Park NY 12065

Open 7 days a week at 11AM

518.371.9875

Great Food & Craft Beer

www.MYFAVORITETAVERNS.com



tavernsofroute9



UNTAPPD



RustyNailGrill
BentleysTavern
MillOnRoundLake



A new brewery and tasting room in
a restored post and beam barn
located on historic Route 20.

Come pair the beautiful surroundings
with our quality craft beer.

HOURS

Wednesday 4 pm - 8 pm

Thursday 3 pm - 9 pm

Friday 12 noon - 10 pm

Saturday 12 noon - 10 pm

Sunday 12 noon - 6 pm

Back Barn Brewing Co.

7082 Western Turnpike, Delanson NY 12053

www.backbarnbrewing.com



403 RIVER STREET — TROY

Monday-Thursday: open at 4 PM

Friday: open at 3 PM

Saturday & Sunday: open at 2 PM

- OUTDOOR DECK
- 15 DRAFT LINES
- CONSISTENT KITCHEN
- PRIVATE PARTIES



www.RyansWake.com

tripadvisor



LUCKY SOB

IRISH RED ALE · 5.5% ABV

While karma's biting you in the ass, it's kissing his. A profit of prosperity, he's the guy you love to hate. And just when you think his fate's on the brink, that bastard's life falls right back into place.

Easy-drinking, but still flavorful beer for St. Patrick's Day with toasted honey notes and a subtle hop bite that finishes sweet, clean, and refreshing.



BREWED WITH
FOUR LEAF CLOVERS

AVAILABLE THROUGH GASKO & MEYER · GASKO-MEYER.COM



   FOLLOW US FOR BEER NEWS AND EVENTS @GASKOMEYER

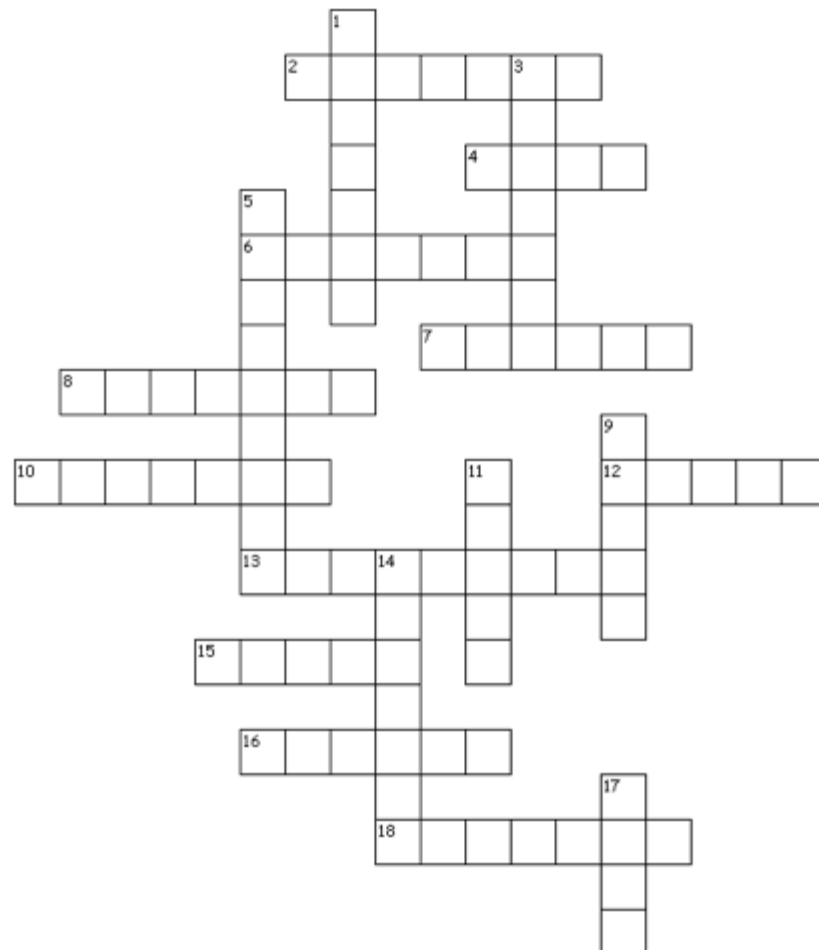
INFLUENTIAL WOMEN

ACROSS

2. Jay Z's bae
4. 39 tennis grand slams, beat riggs
6. 1st woman to fly solo across atlantic
7. happy birthday mr. president
8. like a virgin
10. business woman, tv personality, convicted felon
12. rode the bus
13. native american lewis & clark friend
15. _____ the riveter
16. Princess Leia
18. poet/civil rights activist

DOWN

1. audrey breakfast at tiffs
3. diplomat first lady
5. comedian talk show host
9. "queen of all media"
11. 1st african-american 1st lady
14. queen of soul 1st name
17. american flag designer



LOCAL

NYS BREWERS ASSOCIATION ANNOUNCES 7TH ANNUAL FEST IN ALBANY – ALBANY, NY

The seventh annual New York State Craft Brewers Festival (Albany) will take place on Saturday April 4, 2020 at the Desmond Hotel, Albany. The unique fest features hundreds of specialty craft beers from breweries of every region of the state, poured by the brewers themselves! There will also be savory food samples provided by some of Albany's best eateries, vendors, and fun with friends. This is a great opportunity to meet the NYS brewers that make the beer, and the owners of the local food scene in the Capital District that are such an important part of the community. VIP tickets allow access to the festival one hour earlier and access to enjoy specially selected beer not available to the general public throughout the event. Stay tuned, participating breweries and VIP beers to be announced soon! Follow the New York State Brewers association on Facebook or visit www.thinkNYdrinkNY.com for updates.

Festival Details:

Saturday, April 4, 2020
VIP 4:00 PM - 8:00 PM
GA 5:00 PM - 8:00 PM
The Desmond Hotel, Albany

Ticket Prices: (sold on-line only)

General Admission: \$40 advance (plus fee) | \$50 at the door (if available)
VIP Admission: \$60 advance (plus fee) | \$70 at the door

Designated Drivers: \$15

Tickets Include:

Event admission
A 7-ounce souvenir tasting glass (yes glass)
Freedom to enjoy unlimited
3-ounce beer samples
Limited food sampling from local restaurants and NYS food vendors (included in ticket price)

The opportunity to meet the brewers making your favorite beers

VIP Tickets Include:

Early entrance one-hour access (4pm)
Opportunity to meet and talk with brewers from around the state enjoying VIP only beers
Exclusive VIP beers – breweries bringing special and one-off beers including (list TBD)

REGIONAL

BREWERY OMMEGANG RELEASES IDYLL DAYS PILSNER - COOPERSTOWN, NY

Ommegang has announced the arrival of Idyll Days Pilsner, an unfiltered Belgian-style lager. The highly anticipated beer will be available March 1st and may be found on tap nationwide and in 4-packs of 16 oz. cans on the east coast. In their signature version of this time-honored style, Ommegang employs authentic floor-malted barley from the Czech Republic to impart earthier, more rustic flavors than are often found in pilsners, and the beer is fermented with a Belgian lager yeast to give it a cleaner profile with fewer sulfuric notes. Conditioned for 30 days, the result is a mature beer with smooth drinkability. Idyll Days Pilsner is Brewery Ommegang's first foray into lager brewing, the result of a lengthy two-year project building on Brewmaster Phil Leinhart's deep experience with the style prior to joining the brewery in 2007. "This beer is glorious in its simplicity, but it is hardly simple to make," said Leinhart. "Every ingredient of Idyll Days was carefully selected to deliver a beer that's more than the sum of its parts. We hope it encourages fans to slow down and appreciate the simple pleasures of life while enjoying a glass with friends." Idyll Days pours a hazy pale straw hue with a brilliant white head, a result of the higher protein level of heirloom malts, which remain unfiltered. Czech Saaz hops lend delicate, floral aromas, enhanced by sweet notes of fresh grain. Traditional floor-malted barley sets this beer apart, imparting enticing flavors of biscuit and subtle honey, framed by a round and quaffable malt body. With mild yeast flavor, Idyll Days Pilsner finishes clean and easy.

BREWRIES OF LONG ISLAND CELEBRATE WOMEN IN BEER - RIVERHEAD, NY

In honor of Women's Month and International Women's Day in March, seven of Long Island's East End breweries have come together for a women's collaboration which includes women from each venue in management, sales, marketing, hospitality, or production. The collaborative group has called themselves The Lady Brewsters of the North Fork, and will include Eastern Front Brewing Co. (Mattituck), Greenport Harbor Brewing Co. (Peconic/Greenport), Jamesport Farm Brewery (Jamesport), Long Ireland Beer Co. (Riverhead), Moustache Brewing Co. (Riverhead), North Fork Brewing Co.

(Riverhead), and übergeek Brewing Co. (Riverhead). Proceeds from each pint sale of this beer at all participating breweries and their correlating events in March will benefit Family Service League of Suffolk County, a non-profit organization that operates 60+ social service programs in more than 20 locations across Long Island, primarily in Suffolk County. Donations will be designated towards their programs that support women in need on the East End, covering a variety of concerns such as homelessness and housing, addiction, trauma, mental health, continuing education, healthcare and family support. The recipe for this brew was developed by Catie Callaghan (cellar, Greenport Harbor Brewing), Michelle Demetillo (hospitality & community manager, North Fork Brewing) and Christine McCormack (brewer, Jamesport Farm Brewery), with the guidance of Peter Barraud (co-owner and brewmaster, North Fork Brewing) and the production team at Greenport Harbor Brewing. "Lunar Ascent" is an IPA brewed with hibiscus tea and ginger, hopped with local Nugget hops from North Fork Brewing's farm in Peconic, as well as a variety of citrus and floral hops. The brew day was hosted on Monday, February 10th, at North Fork Brewing, and the beer was infused with moonstone and black obsidian for their reported metaphysical benefits. The hibiscus tea was purchased from North Shore Tea Co., owned by former Long Islanders, and husband and wife team, Dan and Daneal O'Leary. The black obsidian lavastones were acquired from Earthly Secrets of Westhampton Beach. "We wanted to come together and collaborate, highlighting the dynamic, creative women in this industry. It's a male dominated field, but we are all strong women who appreciate craft beer, who want to have an impact, empower one another and support our community," said Michelle Demetillo of North Fork Brewing Co. "And whether you believe in the healing properties of tea, plants, or crystals, we wanted to brew a beer inspired by their holistic benefits for an important cause." The idea behind the name Lunar Ascent was inspired by Sheila Malone of Long Ireland Beer Co. She explained that "it being lunar represents women in general and the ascent part pertains to us as a group of women taking roles and excelling in predominantly male environments like brewing." The Women's Month Kick-Off Party with the release of Lunar Ascent will take place at Digger's Ales N' Eats of Riverhead on Wednesday, March 4th from 6-9pm. The breweries will host a myriad of charitable events throughout

March, which will include yoga, meditation, speaking engagements, spa services, portrait photography, artists, self-defense workshops, live music and more. To find out about their events, visit ladybrewsters.com. Follow along on social media @ladybrewsters.

NATIONAL

tation Project is an offshoot of Sierra Nevada Brewing Co. and is rooted in a lifelong love of fermentation—its art, its madness, its taste. Here our brewers, with their wild imaginations, chase ideas and take on beastly challenges. The thrill of creating, of taming unruly science, defines our history of craft brewing excellence. Learn more at www.strangebeast.com and @strangebeast.

FOUNDERS BREWING CO. ADDS UNRAVELED IPA TO YEAR-ROUND LINEUP - GRAND RAPIDS, MI

Founders Brewing Co. has announced Unraveled IPA, the newest addition to the brewery's year-round lineup. Unraveled IPA is a juicy IPA, incredibly flavorful and aromatic. This juicy IPA is dry hopped with traditional hop pellets and lupulin powder, an innovative hop product that separates lupulin from the hop flower. Wheat and oats form a smooth backdrop to carry all those wonderful hop characteristics, while the pour is beautifully clear. Unraveled IPA made its debut in the Founders taprooms as "Mucho Lupu" and was released as part of the brewery's Mothership Series in 2019. "This is one of my favorite IPAs to come out of the brewery in a while," said Brewmaster, Jeremy Kosmicki. "The hop character is aggressive with its citrus and tropical flavors and aromas while the addition of lupulin powder – rather than relying on over dry-hopping with just pellets – helps keep the grassiness in check. It has great balance and is clean, bright and refreshing." "It's not often we add a beer to our year-round lineup, so when we do it's definitely reason to celebrate," said Co-Founder and President, Dave Engbers. "Jeremy wanted to create a juicy IPA that poured clear and he hit the nail on the head with Unraveled IPA. It's hop aroma and flavor can stand up next to even the juiciest of juicy IPAs, but its clean, crisp finish is unmistakably Founders. Unraveled IPA fits in perfectly alongside Centennial and All Day as yet another fantastic IPA option you can find from Founders." Unraveled IPA (6.6% ABV) is year-round across the brewery's 50-state distribution network.



Classic United Kingdom
Style Beers, Seasonal
Specialties and
Occasional Oddities, like
our Gold Glitter Bitter.



HOME BREW EMPORIUM SPINOFF
472 North Greenbush Road, Rensselaer, NY
emporiumfarmbrewery.com • (518) 326-5391

Get True Brew Magazine Delivered for \$4. Email info@truebrewmagazine.com

HAPPY HOUR
Half Off Drafts &
Signature Cocktails
Monday - Friday
3p-6p

GET DIRTY
SLIDIN' DIRTY

SLIDIN' DIRTY
9 First Street Troy, NY

Night At The
BREWSEUM
Where History & Spirits Come to Life

VIP HOUR 5PM-6PM

Presented by the Saratoga Springs Lions Club

Friday, April 24, 2020
6pm - 9:30pm

Canfield Casino • Congress Park, Saratoga Springs, NY
21 and Over Only • ID is Required

For more information and to purchase tickets visit:
www.brownpapertickets.com/event/4431910



RESURGENCE
BREWING CO.



HIT US UP @ WWW.SARATOGAEAGLE.COM   