

# Beer

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## 15 RECIPES

YOU CAN BE A

## BEER CHEF

COOKING & EATING WITH BEER

## BEER AND GHOSTS

OCT/NOV 2010 / ISSUE 16



www.thebeermag.com

RECYCLE:

OTHER USES FOR

Beer Cans & Bottles

BEER  
OF THE MONTH  
Grand Teton  
Bitch Creek ESB



7 Beer Books  
REVIEWED

13  
BEER  
REVIEWS  
Lucky Number!

GOES GREAT

*with* STEAK,

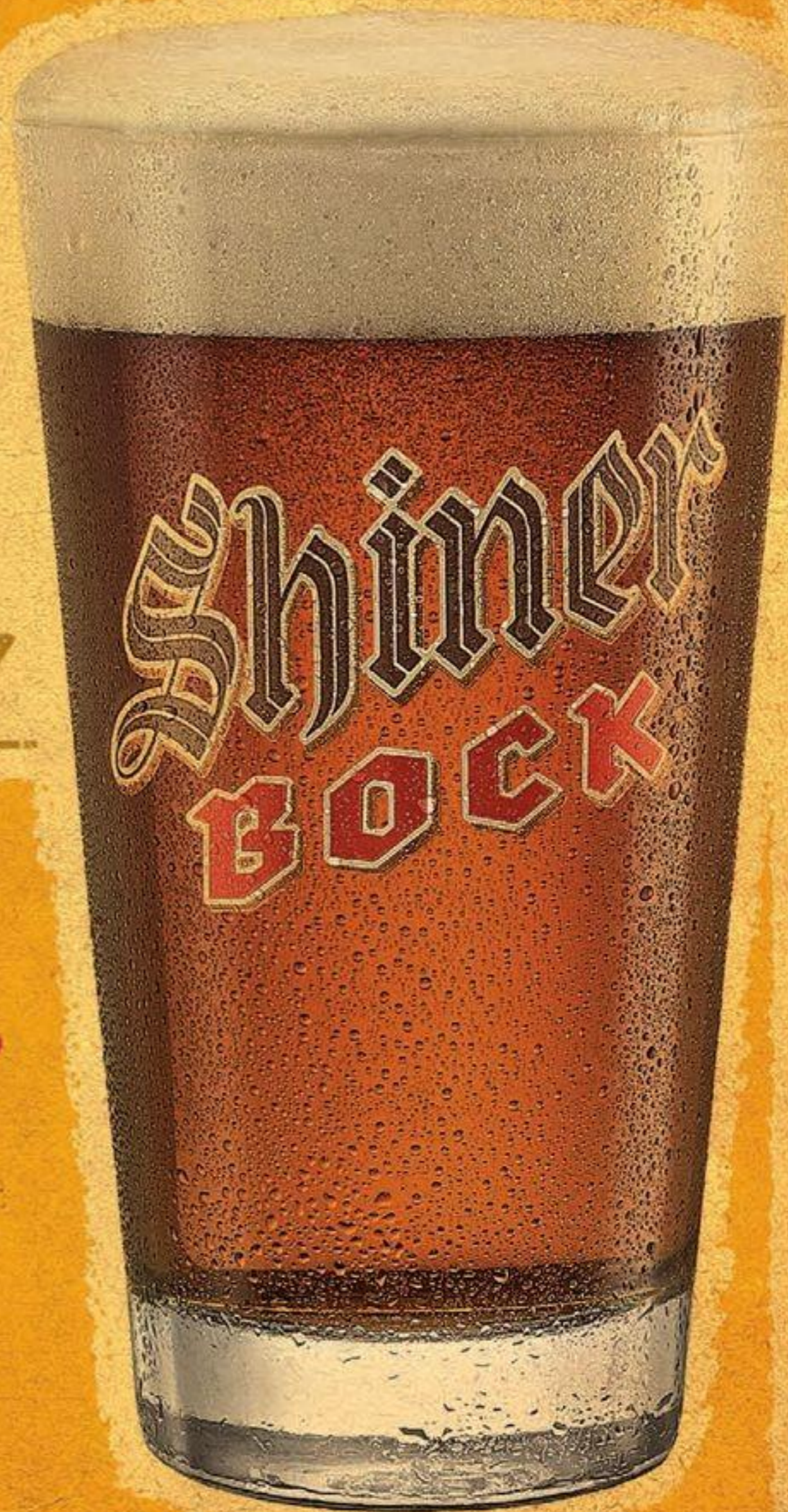
TEX-MEX,

AND  
*porches.*

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# THERE'S A MESSAGE IN EVERY BOTTLE:

## EVERY BEER. EVERY TIME.



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We hope that's the neck.

# Beer

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Mmm, delicious



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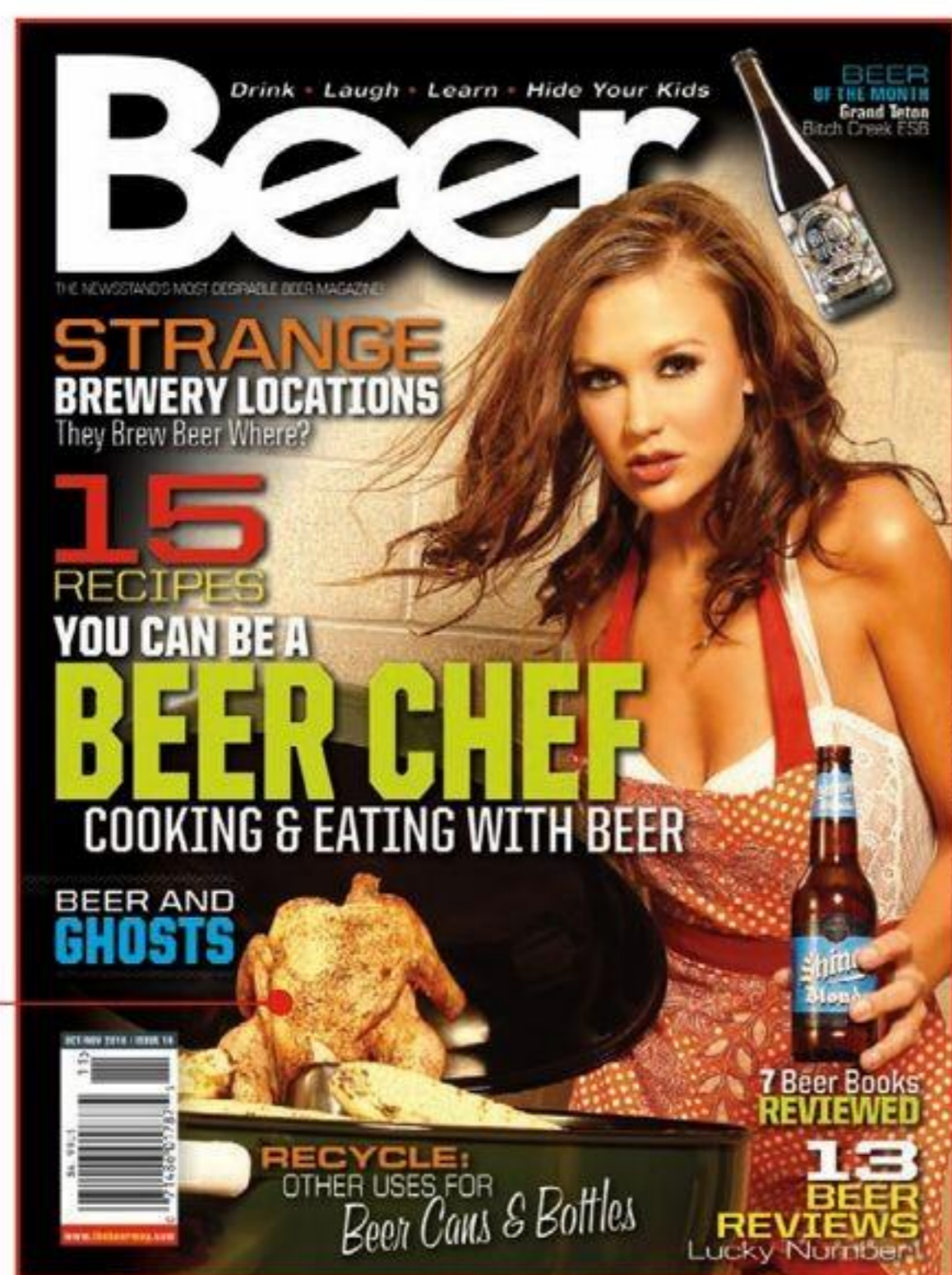




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On the Cover: Regine Moy | photo by Michael Vincent  
[www.michaelvincent.com](http://www.michaelvincent.com) | Wardrobe by buzzy B Hollywood  
 director of operation Tal b



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Paranormal Experience  
 with beer

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# 42

Firestone Walker Brewing  
 Beer country in wine country

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# ADULT PIÑATA



5 Beers \$10  
5 Shots



WWW.BLANCOBASURA.COM

# Sam Adams Collaboration

If you weren't aware, collaboration beers are all the rage. What are they exactly? Well, the short version is two brewmasters decided to travel then drink a lot of beer then come up with a beer together. Strange in a way, but

the results have been interesting. Boston Beer Company (Sam Adams) and Weiherstephan (world's oldest brewery) decided it was time to drink beer and make beer together in this special edition Infinium. It's packed in a big champagne bottle and should be available around the country, but it will sell out so if you see it grab one. Maybe even grab two, so you can try it and then have one a little later on down the road.

[www.samadams.com](http://www.samadams.com)



## 5 IS Greater Than 6

If high school Spanish was your only dip into the language then this literal translation of "White Trash" makes sense, but the real part is the humor in the grammatically incorrect name of Blanco Basura. Despite the comical name they have come out with something that honestly, we don't know why it wasn't out before. They've made the world's first 5-Pack! Math majors might think that 5 is obviously less than 6, but in truth that 5-pak comes with five Mexican style beers packed with 5 shots of Tequila or Whiskey! That literally is a party in a box. The kicker is that this box comes with a real glass shot glass, the spirits and the beer for \$10. We're sold, and if you're too snobby about beer you might just need to get over yourself and drink one of these with some friends.

[www.blancobasura.com](http://www.blancobasura.com)



**DID YOU KNOW**  
**Alabama is**  
**the ONLY**  
**state** left in  
 the Union  
 where **home**  
**brewing is**  
**illegal?** We  
 won't mention  
 that it seems  
 you can  
 still marry  
 your sister.



## Dogfish Head TV Show?

We swear that Sam Calagione is either a robot, a clone, or a being from another planet. Every time we turn around he's at an event, pouring beer, drinking beer, attending a trade show, giving a speech, or even filming a TV show. Sam is a perfect TV spokesperson for beer since he's full of personality and charm. His show "Brewed" will be featured on the Discovery Channel. What we'll get to see is Sam's life as a "beer god" and all the things that go with it. If you were jealous of the beer robot already, this show has him traveling the world in search of inspiration for new beers. All we know is that we'll be watching, and we couldn't think of a better spokesperson for the beer industry than Sam. Now please don't use your secret hop ray gun on us!



[www.dogfish.com](http://www.dogfish.com)

## BEER MISTAKE

Innis & Gunn might not be a common name here, but their beer is making waves over in Europe. This beer actually wasn't made to ever be sold or even consumed for that matter, but instead it was made to season Whiskey barrels for a distiller. After the barrels were beer seasoned for 30 days they dumped the beer out. Well that was until one of the distillers thought to try the beer and the result was a delicious barrel aged beer that was quickly bottled and sold. Seems like interesting beer is coming out of everywhere and this one might be a good one to give a taste. If you don't like it...well dumping it down the drain would really just be what it was made to do. But we doubt anybody would do that.

[www.innisandgunn.com](http://www.innisandgunn.com)

That is how Derek looks at every beer.





## Dead Animals and Beer

Brewdog might offend PETA, your mom, most women, some dads, and even animals. Not because their "End of History" brew is the world's strongest at 55% alcohol, nor that it's the world's most expensive beer selling at \$750 a bottle. They can't even be mad the small batch sold out in minutes. What they can be offended by is that it's sold inside a dead animal. That's right. This beer comes with its own fur container with the bottle stuffed down it's throat, all though our beer can chicken article might suggest an alternate way of getting that bottle in there. If you need the world's strongest, or most expensive beer you might have to try some bartering skills or wait until they release a beer inside a live human.

[www.brewdog.com](http://www.brewdog.com)



## BEER MAKES LOTS OF ART

Breweries make lots of donations, sponsor charities and in general make people happy. Northern United Brewing Company of Ann Arbor, Michigan has commissioned Ann Arbors largest mural ever. The reveal took place in August, and the result was a beautiful piece of artwork for everybody to see. Beer makes the world better.

[www.annarborartcenter.org](http://www.annarborartcenter.org)

## HOP JUMP

When was the last time you tea-bagged a beer? Hopefully never, but there is an interesting product out there that might have you doing it all the time. Hop Jump is a tea bag full of hops that allows you to dry hop your beer and add that alluring hop aroma that makes beer even more delicious. You can buy Hop Jump directly from Brew Bakers in Huntington Beach, California. Don't forget if you're in the area it's one of the few Brew Your Own shops in California!

[www.brewbakers1.com](http://www.brewbakers1.com)



## BEER APP OF THE MONTH

You don't have an iPhone? Sorry to hear that, but luckily other phones will let you have some apps like these. Every issue we are going to find the best "beer apps" for you. They won't always be just another app

about a style of beer, but could be a game, or joke app. To start things off we figured it would be good to have a more fun app on your phone and what could be more fun than a good old game of Spin the Bottle? That's right you can download this app by searching for "Spin the Bottle +" and it's free. The app also allows you to snap a picture that is placed on your bottle to add a little more fun to the game.



# Fahn-TAHS-teek.



Italians know, oh so well, how to enjoy the moment. IT'S FANTASTIC.

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and bottled with passion. Even if you're not in Italy, you can still

be a little more Italian. Start with a visit to [moreitalian.com](http://moreitalian.com) my friend.

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# Beer Savers

Sometimes when you open a beer you need to not drink it. We know it happens to all of us. But when you open a beer a small time bomb starts ticking and the beer slowly tries to go flat. There really is no way to stop this, but Beer Saver has some cool little silicone caps that will slow the process down. You can also use the caps for beer identification at parties or the bar. Home brewers can even use them to make sure the bottles stay sterile. They come in a multicolor 6-pack for \$13.

[www.beersavers.com](http://www.beersavers.com)



Who doesn't want to drink out of art?

## Chugar Free?

Most might not think about the sugar in beer, but some might need to watch what they put in their body more than others for health reasons. Some Belgian beers have a high residual sugar content, which could have adverse affects on your health. Caulier has a "sugar free" beer that retains much of the Belgian style, but doesn't overload you with sugar. They have some natural, super unique, Belgian-only process that has some uber cool

European parliament approval, so it must be true! If you're a stat person the beer only has 124 calories, 3.3 grams of carbs, and a glysemic load: < 0.5G. That all seems pretty low to us. Check out our review in this issue.

[www.caulier.be](http://www.caulier.be)



## MUGS AND SHOTS

Glasswear can sometimes make the beer, and make the person drinking it. That's why if you want to look like a movie star you should consider drinking out of your own custom carved beer mug. When we first saw the mugs in person we thought we'd be told they were \$200 each, but these awesome custom mugs (or anything glass really) start at a mere \$40. Add a custom "refill window" and you're still only at \$50. You can literally have them carve anything you can imagine and create a custom work of art that you can drink beer out of. We couldn't think of anything better, which is why we have a custom *Beer Magazine* version.

[www.mugsandshots.com](http://www.mugsandshots.com)



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# RANTS & RAVES

**H**ERE'S YOUR CHANCE to tell us how you feel. Hate us? Love us? We want to hear. The world wants to hear. Send your comments, suggestions, poems or toasts to [derekb@thebeermag.com](mailto:derekb@thebeermag.com)



## DOGS BEST FRIEND

Moose would like to thank *Beer Magazine* for turning him on to Bowser Beer. He can't get enough of it.

**Jeff & Robin DeMeo**  
Burke, VA

*Bark bark, bark growl bark, squirrel, food, poop, bark bark bark bark. Me and Moose just had a moment, someday he'll tell you what I said. —Derek*



## Magazine Camping

It was great to see the whole collection of *Beer* magazines in the beer yearbook.

I wish my copies were in the pristine condition that they appear to be in. A few have had beer spilt on them, pages and spines bent from reading cover to cover more

than once. And I can't forget the two issues that got soaked on my recent camping trip.

My collection looks great though. It is like having a comic book collection and not missing an edition. :)

I love all the cover girls and would find it hard to pick just one. But I don't favor the beer wenches/twins on the cover of issue # 9. But I can't forget the b-sides from issue #6.

Wish I had a job like yours. Love the magazine and really hope you can take a trip to the great white north.

**Jeff brown**  
Ottawa, ON Canada

*Jeff you're starting to scare us brother! Taking your magazine camping? The least you could do is pack a coat for them or maybe even bring a blanket!*  
—Derek

# LETTER

of the month

You Win A... **FREE BEER WARS DVD**



## Why Drink Cosmo When You Can Drink Beer?

Hello Derek, I want you to know my BEER subscription is finally on a great track and is showing up on time. I literally do the happy dance at the mailbox when I get it. So thanks for being the highlight of my day.

I need to vent here real quick about some stupid magazine: I stopped reading Cosmo (Cosmopolitan), because of the lame stereotypes of men and women. "You know how to tell if he's a cheater by his hairstyle", "How to determine how good he is in bed by the tightness of his pants", or "What kind of a man he is if he belches/farts!"—Lame! I recently had surgery and my husband was trying to be nice and picked up this magazine for me, because I could use some entertainment. While reading, I laughed about the little article below and thought that I had to share this with the editors of the BEER mag. Here's what it says in the August 2010 issue, pg. 202:

*The Perfect Way to Pick Him Up*  
*Eyeyin' a guy at the bar? That brew he's clutching can help you figure out how he wants to be approached, according to researchers Scott de Marchi and James Hamilton, coauthors of "You are What You Choose". I think the authors' real names are Mike Hunt and Anita Mann, especially after reading this little segment.*  
*His Beer: Light (Heineken Light, Corona Light)*  
*Say This: Approach him with a friendly smile, and compliment him on his shirt.*  
*Why?: Flattery will boost this particular guy's self-conscious confidence and let him know you have good taste.*  
*WTF Cosmo?? A guy is self-conscious because he drinks light beer?*  
*His Beer: Domestic (Budweiser, Miller*

*Genuine Draft):*  
*Say This: Smile and say, "Didn't I see you here last Saturday?"*  
*Why?: A creature of habit, this loyal dude will love that, just like him, you keep going back to your favorite places.*  
 The whole "creature of habit" thing, and the line just sounded dumb.  
*His Beer: A microbrew (Dogfish Head, Redhook)*  
*Say This: Try something like "The music here is fun, but it's not quite as good as this indie band I saw the other night."*  
*Why?: This thinker really enjoys being challenged. The fact that you have a discerning opinion will totally turn him on.*  
 Thinker? Because of the microbrew??? I'd like to know how this chick can tell it's a microbrew from across the room? If she can tell that, then she doesn't need to use these pick up lines. An "indie band?" seriously?

I hope you enjoyed my "WTF Cosmo?" moment as much as I did. I'll now put that Cosmo mag under a wobbly table at my dad's house and continue to read my favorite, funny stereo-typed "man's" magazine-mmm... BEER!

**Thanks,  
 Brandy Finch**

**Brandy, Thanks for the laugh. You can tell a lot by what magazines people read. You read Beer Magazine which means you rock. —Derek**



## LOTS OF SUGAR

**J**ust thought I would see if you could provide the recipe for the pickles in issue #15. The recipe calls for 3/4 gallon of sugar. I know some big Belgians can take a fair amount of added sugar, but these pickles just didn't seem that big. I mean there are only 5 cucumbers in the recipe, and they are English at that. I thought I would make up a batch of the pickles before my next homebrew club meeting, so if you get that sorted out let me know.

Anyway I saw the magazine for the first time, and bought it. I will keep buying it, and will look forward to subscribing. Nice to see a "not so serious", and yet serious magazine on beer.

**—Chris**

**Thanks for the correction; hopefully we didn't have to many people adding that much sugar to their pickles. That pretty much would have been candied pickles. It should have read: 3/4 Cup Sugar. It's nice to hear people trying out Brein's recipes. —Derek**

Those would be some sweet pickles.

## MY FAVORITE, A MISTAKE AND, I WILL DRINK

**M**y favorite cover was issue #5. Not only because of the girl in the bikini (although that's probably why I picked it up) but because it was my first issue of the Beer Mag. I've just about finished the current issue. Another great issue. There is a correction I'd like to make though. In your article about the Pike

Brewery, your map doesn't show that it's available in Maryland. When in fact, it is.

I haven't tried any of them yet, but after reading the article I will. Keep up the great work and I'm looking forward to the next issue.

**Chad Lamasa  
 Hunt Valley, MD**

**Chad thanks for the update. Sometimes during the time that we get the article and print it breweries can add states, and sometimes we just mess up! I'm not sure which this was, but we'll go with we messed up. Thanks for reading and thanks for telling us you try beers we talk about. —Derek**

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**October 2**  
**2010 VALPO BREWFEST**  
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**October 8**  
**BEERVANA FEST 2010**  
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[www.beervanafest.com](http://www.beervanafest.com)

**October 9**  
**WORLD BEER FESTIVAL**  
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[www.allaboutbeer.com](http://www.allaboutbeer.com)

**Oct 14-24**  
**2010 VEGAS WORLD BEER FEST**  
Las Vegas, NV  
[www.vegasworldbeerfest.com](http://www.vegasworldbeerfest.com)

**October 16**  
**LIGHTHOUSE BEER FESTIVAL**  
Wilmington, NC  
[www.lighthousebeerandwine.com](http://www.lighthousebeerandwine.com)

**October 16**  
**CLAREMONT CALIFORNIA**  
**CRAFT BEER FESTIVAL**  
Claremont, CA  
[www.californiabeerfestival.com](http://www.californiabeerfestival.com)

**October 16**  
**FIRST ANNUAL TENNESSEE BEER FESTIVAL**  
Nashville, TN  
[www.tnbeerfestival.com](http://www.tnbeerfestival.com)

**October 23**  
**4TH ANNUAL NORTHERN VIRGINIA**  
**FALL BREWFEST**  
Centreville, VA  
[www.novabrewfest.com/fall](http://www.novabrewfest.com/fall)

## NOVEMBER 2010

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**BEER, BOURBON, & BBQ FESTIVAL**  
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[www.beerandbourbon.com/nashville/show-info](http://www.beerandbourbon.com/nashville/show-info)

**November 6**  
**FESTIVAL OF WOOD**  
**& BARREL AGED BEERS (FOBAB)**  
Chicago, IL  
[www.illinoisbeer.com](http://www.illinoisbeer.com)

**November 6**  
**2ND ANNUAL STRONG ALE FESTIVAL**  
Wichita, KS  
[www.anchorwichita.com](http://www.anchorwichita.com)

**November 12-13**  
**NEW HAMPSHIRE BREWERS FESTIVAL**  
Manchester, NH  
[www.learnyourbeer.com/nh\\_festival](http://www.learnyourbeer.com/nh_festival)

**November 20**  
**GREAT BREWS CLASSIC BEER FESTIVAL**  
Lake Harmony, PA  
[www.splitrockresort.com](http://www.splitrockresort.com)

## POUR of the MONTH

**NAME:** Regine Moy

**AGE:** 25

**FAVORITE BEER:** Shiner Blonde! I'm a Texas girl! I like to cook with beer and make a mean Texas Chili with beer.

**LEAST FAVORITE BEER:** Ones that aren't cold.

Fall City has a population of less than 500 and Regine is from there!

Sometimes people talk to their beer, and sometimes that beer will answer your questions. If you're one of those people who don't hear the beer talk back, but want to know the answer to your questions about beer, this is the column to turn to. Ask Beer is where you get to ask a question and receive an answer without looking like the crazy person at the end of the bar. Got questions?

Email [AskBeer@thebeermag.com](mailto:AskBeer@thebeermag.com)

**Q: I'M STARTING TO SEE MORE BOTTLES OF BEER WITH WAX ON THE TOP. THEY LOOK COOLER, BUT IS THERE SOME BENEFIT OF HAVING TO PEEL INTO IT LIKE SOME SORT OF FRUIT?**

**A:** Sex sells and believe it or not that wax on the top of the bottle makes people feel what's inside is more expensive, exotic or sexier. Ever think about why everybody looks better in candlelight? The real answer is, yes there is a real benefit of having a wax seal on every beer. It keeps oxygen out and the beer trapped in. So instead of the cap letting a fractional amount of fresh air in and oxidizing the beer, the wax forms an impenetrable barrier. The downside is you do have to chip, peel, or chew the wax off to get at the cap and that's usually far from sexy. It's sort of like opening a stuck jar naked, there is nothing you can do to make that look good. But we have found if you use a lighter to heat up that chilled wax it peels off easier.

Sex wax?



**I WAS THINKING OF  
GIVING MY FRIEND  
BEER AS A GIFT.**

**DO YOU THINK THIS IS  
A GOOD GIFT?**

Are you asking us that question? First of all, Beer Magazine is a good gift. Other than Jelly of the Month, what gift would possibly show up every other month and make somebody happy. Okay sex, money, a car, a winning lottery ticket, and a trip to Europe probably would be better, but we love beer. So yes, beer is a great gift. You don't know what beer they like? Simple, go to a good beer store and make a beer gift basket of beers from different breweries, different countries or just go with what the guy there says is popular. Nobody will ever be upset they got beer for a present. Just be sure to chill the basket before you give it to somebody so you can enjoy your gift with them immediately.

**SINCE READING YOUR MAGAZINE I'VE TRIED  
LOTS OF NEW BEERS AND I'VE BECOME A  
FAN OF BEERS IN CANS. BUT ONE THING I'VE  
NOTICED IS THAT LOTS OF CRAFT BEER CANS  
ARE COMING IN 4-PACKS AND I FEEL SLIGHTLY  
CHEATED. IS THERE A REASON WHY I'M NOT  
GETTING A 6-ER?**

**W**ell the ugly truth is you're too cheap to buy six of that beer you like. Somewhere along the way one of the companies discovered if they priced their fancy pants craft beer in a six pack, and that can be cans or bottles, that the price made people shy away. So while drinking in the shower, a marketing

type thought that if they sold them in four packs they would be able to make the retail price less shocking and something strange happened. They sold more beer. No matter how any brewery slices it, they are out to pay the bills and if beer doesn't sell, well bills don't get paid. So this way you don't get sticker shock and they sell more beer. If you want to be "Mr. Positive Side" most of those beers that come in four packs are very high in alcohol and really you don't need to drink a pint of it alone. You'd only get 6-8oz pours in most bars so they are still a decent value. But the bottom line comes down to just that.



**I TRIED A BEER MY  
HUSBAND WAS DRINKING  
WITH DINNER AND I LIKED  
THE BEER. I THINK IT WAS  
AN IPA OR SOMETHING  
HOPPY AND BITTER. BUT  
FOR SOME REASON THAT  
NIGHT I LIKED IT. THE NEXT  
DAY I TRIED IT AGAIN, THIS  
TIME WITHOUT FOOD AND  
I WENT RIGHT BACK TO  
NOT LIKING IT. WHY DID I  
LIKE IT ONE TIME AND NOT  
THE NEXT?**

**W**e'd normally make some wife joke, but we don't want to offend anybody that is a wife...or ours might be reading this. Welcome to pairing beer and food together! Wine has this trait, and beer does too. When eating you can have a beer that matches the intensity perfectly and the two live together like the lichens of the forest. When you tried it solo, you don't get any melding of flavors and the beer might just be something you don't like to drink by itself. Eating and drinking changes flavors of both sides of the fork and it happens more often than naught.



That looks like a 3-pack to us?

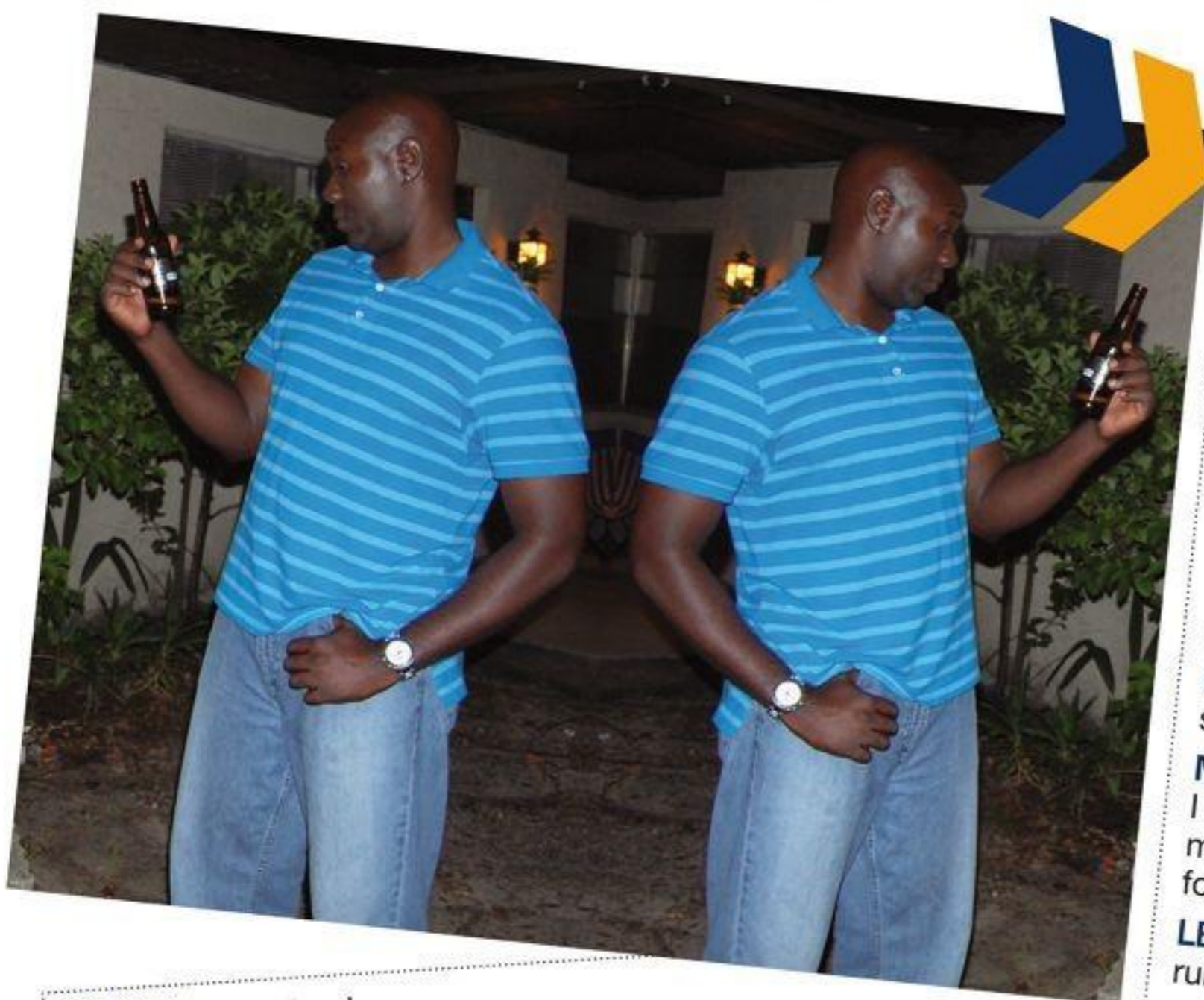
# HERE'S TO YOU

**W**hat's better than reading about beer? How about reading about you? This is where we will feature our readers love of beer. Want to see Yourself in HTY? Send your request to [YOU@thebeermag.com](mailto:YOU@thebeermag.com)

words: You photos: You

Submission must include a high-resolution picture of you drinking a beer and the answers to the questions.

You send a picture of Sam in and you don't give him props?



**NAME:** Eric Wheeler  
**AGE:** 29  
**OCCUPATION:** Finance Guy  
**LOCATION:** Mormonville (SLC), UT  
**FAVORITE BAR:** Squatters Brew Pub.  
**FAVORITE BEER:** Lost Abby's Duck Duck Goose.  
**BOTTLE, CAN, OR TAP:** Bottle.  
**FAVORITE HANG OVER FOOD:** Buffalo Wings.  
**MOST MEMORABLE BEER:** Fresh Pliny the Elder at the Great American Beer Festival.  
**LEAST FAVORITE BEER:** Everything Bud, Miller, Coors.



**NAME:** Huston "Scooter" Lett  
**AGE:** 34  
**OCCUPATION:** Graphic Design Geek  
**LOCATION:** Tampa, FL  
**FAVORITE BAR:** Tank's Tap Room, FL (Approximately 300 different beers, located in a strip mall, what's not to love?)  
**FAVORITE BEER:** Rogue Dead Guy Ale by myself, Stella when we go out for liquid lunches and Modelo Especial is an everyday favorite.  
**BOTTLE, TAP OR CAN:** Preferably tap, but bottle works too. Cans only when I'm playing golf or fishing.  
**FAVORITE HANGOVER FOOD:** A nice fat bacon and egg sandwich with mayo!  
**MOST MEMORABLE BEER:** At, I'll just say a young age I had a Bitburger. It was my first not only German beer but my first import altogether. It opened up a whole new world for me!  
**LEAST FAVORITE BEER:** Icehouse! I'd rather drink the runoff water from my rain gutters!



**NAME:** Antonio Delgado and Vanessa Sanchez  
**AGE:** 32  
**OCCUPATION:** Picture Frame and Album Manufacturing  
**LOCATION:** Los Angeles, CA  
**FAVORITE BAR:** Home.  
**FAVORITE BEER:** Sierra Nevada & Dogfish Head.  
**BOTTLE, TAP OR CAN:** Poured Bottle.  
**FAVORITE HANGOVER FOOD:** A bowl of Pozole with a Michelada.  
**MOST MEMORABLE BEER:** Alaskan Smoked Porter in Alaska.  
**LEAST FAVORITE BEER:** O'Doul's.



**NAME:** Maria Herrera  
**AGE:** 28  
**OCCUPATION:** Bartender  
**LOCATION:** San Diego, CA  
**FAVORITE BAR:** Hamilton's Tavern, San Diego, CA  
 (did I die and go to heaven?)  
**FAVORITE BEER:** Tremens Delirium  
**BOTTLE, CAN, OR TAP:** Bottle, cold.  
**FAVORITE HANG OVER FOOD:** Anything with green chile.  
**MOST MEMORABLE BEER:** Opening my bottle of Sam Adams Utopias for my 28th birthday!  
**LEAST FAVORITE BEER:** MGD



**NAME:** Gina Collebrusco  
**AGE:** 22  
**OCCUPATION:** College student/Waitress/  
 Badass extraordinaire  
**LOCATION:** Springfield, IL  
**FAVORITE BAR:** Mowie's Cue in Springfield, IL  
 or Erdles' in Riverton, IL.  
**FAVORITE BEER:** It's a tie between  
 Leinenkugel's Berry Weiss and Oscar's  
 Chocolate Oatmeal Stout.  
**BOTTLE, CAN, OR TAP:** Tap. Bottles are alright.  
 Cans are unacceptable.  
**FAVORITE HANG OVER FOOD:** Chicken noodle  
 soup, buttery toast and TONS of water.  
**MOST MEMORABLE BEER:** Shocktop. It goes  
 well with hockey games.  
**LEAST FAVORITE BEER:** Milwaukee's Best. I  
 drank it when I was stranded at a bonfire party  
 once. I threw it up in the woods.

**NAME:** Bob Mackey  
**AGE:** Lost count after 50.  
**LOCATION:** Waseca, MN  
**OCCUPATION:** Customer Account Manager  
**FAVORITE BAR:** Box Car Bar, Waseca, MN and Thirsty Beaver,  
 Elysian, MN.  
**FAVORITE BEER:** Nordeast by Gran Belt.  
**BOTTLE, CAN, OR TAP:** Tap beer in a frosted mug.  
**FAVORITE HANGOVER FOOD:** Road House Burger at Road  
 House 169 in Mankato, MN.  
**MOST MEMORABLE BEER:** Summit Beer at Schumacher's in  
 New Prague, MN.  
**LEAST FAVORITE BEER:** Corona, it needs  
 something, not just a lime.



SUPER DELICIOUS  
BETTER THAN BACON

Like there is some magical animal that all these delicious meats come from?

# Roasted

## PORK BELLY

words: Brein Clements

photos: Jason Boulanger



ne of my favorite and what I can almost call my signature dish has been my roasted pork belly. Over the years I've developed the recipe evolving it to what I'm presenting for you today. This isn't a simple recipe as it requires multiple stages of roasting and preparation. I change the brine for the seasons so it's ready for any season, but this one will be perfect for the cooler months. Get ready for a few days of cooking, but remember that

with the extra time comes one of the best pork dishes you can put in your mouth. You'll soon forget about bacon when this cut of pork melts in your mouth and sends you salvia glands into overload.

**PREP TIME:** 20 Minutes

**COOKING TIME:** 4 Hours

**DIFFICULTY:** 5

**SERVES:** 5

**SUGGESTED BEER:**

Telegraph Reserve Wheat or any crisp apple beer, or sour.



## Ingredients

### THE BRINE

- 1 Gallon Water
- 8 oz. Brown Sugar
- 6 oz. Kosher Salt
- 1 Onion, sliced
- 2 Garlic Cloves, crushed
- 2 Tbsp. Black Pepper
- 2 Fresh Bay Leaves, crushed
- 1/2 Bunch Fresh Thyme

### THE PORK BELLY

- 5 lbs. Pork Belly, skinless
- 1 Head Celery, roughly chopped
- 2 Onions, roughly chopped
- 3 Whole Heads of Garlic, split in half lengthwise
- 2 Heads Fennel, roughly chopped
- 1/2 Bunch Fresh Thyme
- 10 Fresh Bay Leaves
- 1/2 Bottle apple beer or sour
- Kosher Salt and Black Pepper to taste
- Pork Fat, as needed

**Serves 5**

## TOOLS

- Large roasting pan
- Slicer or knife
- Cutting board
- Large bowl
- Whisk
- Deep Tupperware container
- 4 kitchen towels
- Frying pan



You must try pork belly.



This is perfect for an entrée, meat for a sandwich, tacos, etc.

Or just eat it like you see it... we did.



## The Method

1. Combine the first batch of ingredients in the deep Tupperware and whisk until the sugar and salt is dissolved. Place the pork into the brine and make sure it's submerged. Place in the refrigerator for 24 hours.
2. Remove the pork from brine and rinse under cold water, then pat dry with a kitchen towel. Discard the brine.
3. Pre-heat the roasting pan over a burner to medium heat. Season the pork liberally on the fat side with salt & pepper, then place in the roasting pan fat down and lightly season with salt and pepper. Continue to cook until the pork has rendered out most of its fat & become golden brown and crisp. Remove from the pan and place meat down back on the kitchen towel.
4. Pre-heat the oven to 350°F. Add all of the vegetables, herbs and beer to the roasting pan. Place the pork fat up on the bed of vegetables. Roast for about 4 hours or until golden brown & crisp.
5. Remove from the oven and let cool to room temperature, then place in the refrigerator uncovered.
6. The next day, heat a frying pan over medium heat. Add some pork fat and let come to a light smoke. Add the pork, fat down, and leave for 20 seconds, then transfer the pan to the oven and let cook for 15 minutes or until heated through.
7. Remove from the oven and allow to rest for 7 minutes. Carefully portion and serve immediately.

## CHEF TIPS

- YOU CAN EAT IT STRAIGHT OUT OF THE OVEN, HOWEVER ALLOWING IT TO REST OVERNIGHT ALLOWS THE PORK TO CURE. If you do cut into it you will lose a significant amount of that lovely fat and juices.
- YOU CAN USE ANOTHER BEER, HOWEVER AS WE KNOW, PORK & APPLES GO PERFECTLY TOGETHER. If you are going to use another beer, try Belgian sour or brown pub ale. 🍷

2009 San Diego  
International Beer Festival



# John Henry

## 3 LICK SPIKER ALE

John Henry Three Lick Spiker Ale is brewed with three different dark roasted malts creating chocolate flavors and full body taste. After fermentation has been completed with our top fermenting ale yeast we condition our brew with bourbon oak chips and let the extended aging process take over. Hints of bourbon and vanilla from the oak come through the aroma and flavor.



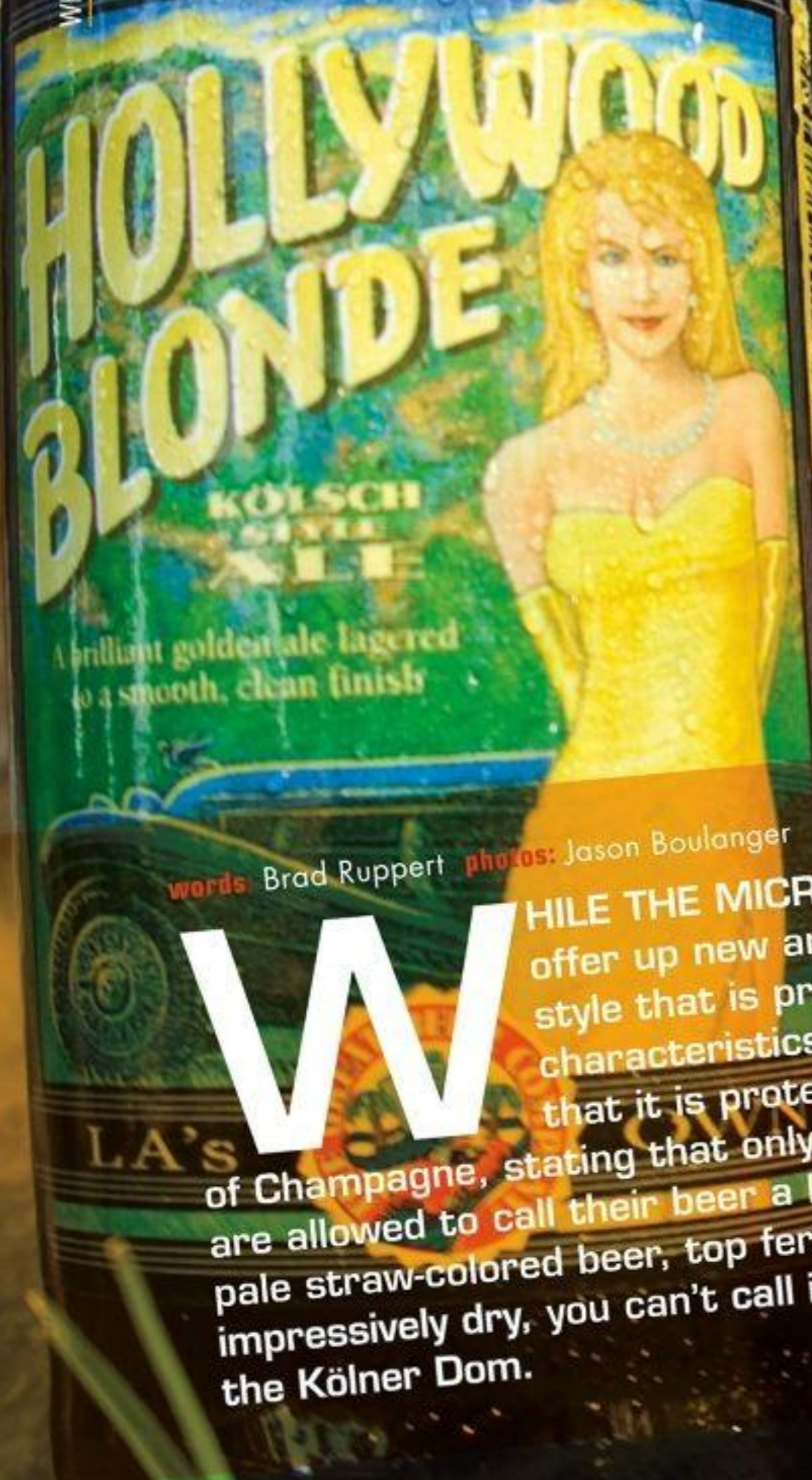
For Information Regarding This Product  
Contact: [info@johnlenore.com](mailto:info@johnlenore.com)

ANATOMY OF

# Kölsch Beers

An Ale Disguised As A Lager

Who copy rights an area?



words Brad Ruppert photos Jason Boulanger

# W

HILE THE MICROBREWERY EVOLUTION CONTINUES TO CHANGE OUR PALATES and offer up new and exciting beers that challenge our taste buds, there is a particular style that is praised for its uniformity and adherence to the preservation of its original characteristics. Theoretically this beer is only made in one part of the world being that it is protected by regulation (geschützte Herkunftsbezeichnung) similar to that of Champagne, stating that only breweries which can physically see the cathedral in Köln, Germany are allowed to call their beer a Kölsch. So if you're planning on opening a brewery and want to brew a pale straw-colored beer, top fermented because it's an ale and not a lager, that's light on the hops and impressively dry, you can't call it a Kölsch unless you mount a telescope on your brewery so you can see the Kölner Dom.

## HISTORY

The recipe for this lager-looking ale dates back several hundred years, well before refrigeration which made it a lot easier to brew than a lager because its fermentation temperature doesn't need to be near as cold. The beer originated in Köln (Cologne), which is located on the western border of Germany and about half way (2 hours drive in each direction) between Frankfurt and Amsterdam in the Netherlands. The name of the beer, Kölsch, was officially coined back in 1918 by the Sünner brewery and back then there were close to 40 breweries producing this regional specific ale. But as shit happens, the world war came about and a royal ass-kicking took place decimating all but two Kölsch breweries. Thankfully quite a few Kölsch producing breweries began popping up as the economy began to rebuild itself but their popularity is still somewhat limited as you practically have to go to Köln just to get one of these beers. Funny enough, if you were in any city outside of Köln, like Munich, Berlin, or Dusseldorf, and you asked for a Kölsch, you would be chastised as a pussy and tossed out of the bar. But if you were in Köln and you asked for a helles or dunkel, anything other than a Kölsch, they'd give you shit for this as well. In fact, the last time I was in Köln with the wifey, they gave us a hard time for ordering water. Drink Kölsch or get out.

## THE INGREDIENTS:

The Kölsch beer is about the lightest tasting ale you can brew which makes it the perfect beer for swilling on those hot summer days chilling at the lake or barbecuing in the back yard. It's so light that you would think it was a lager just by pale straw-colored appearance and the subtle aroma, but thanks to its yeast, it's actually a top fermenting ale. Like most beers of German origin, the Kölsch must comply with the Reinheitsgebot, or German purity law, which limits a beer's ingredients to just water, hops, barley, and yeast. For this style of beer that seems to fit well considering the people of Köln prefer a simple yet refreshing beer that is light on the taste buds, easy to drink, and appeals to the masses. I'd consider it a good starter beer if you're trying to pick a good habit like drinking.

**WATER:** Once considered poisonous if consumed by itself, water was only safe to drink in the form of beer because a majority of the impurities would be removed during the boiling process. Back in the day, it was common for men, women, and children to drink beer and often it was prescribed by physicians to keep you healthy. Those were the good old days, but beer is still considered healthy when consumed in moderate proportions. "Moderate" is a loose term so I often round up when trying to limit my daily consumption. The water used when making a Kölsch, from the western region of Germany, is fairly soft being free of metals, which makes for a smooth and crisp finish.

**YEAST:** Of the four primary ingredients in beer, yeast is the most guarded or proprietary as each brewery will have its own unique strain that differentiates their beers from another Kölsch brewer. Often breweries will maintain a single yeast strain that dates back to the brewery's inception and brewers will cultivate this strain with each new yield of beer. Yeast is a living organism that requires a special temperature controlled environment to work its magic. By magic, I mean turn fermentable sugar into alcohol and CO2 thereby creating a liquid that convinces white guys they can dance, makes some guys think they are Chuck Liddell, or turns a Tori Spelling into a Jenny McCarthy. White Labs and Wyeast are two companies in the US that specialize in yeast cultivation helping to preserve style specific yeasts to ensure that pale ales, stouts, pilsners, bocks, hefeweizens, and Kölsch beers taste as expected. For those intending to brew a Kölsch beer, White Labs WLP029 German Ale/ Kölsch or Wyeast

2565 Kölsch are two particular strains that are top fermenting yeasts, thus making the Kölsch an ale and not a lager.

**BARLEY:** Barley not only influences a beer's taste and aroma but in large part determines the outcome of the color and clarity. Color is often one of the most deceptive traits of a beer because of people's association with other beverages of a similar color. Typically when people see a Kölsch they automatically assume it's a lager or pilsner purely by its appearance. While the Kölsch does resemble a lager, it's actually an ale because it uses a top fermenting yeast and there are subtle flavor and aroma characteristics that help to define this style. The lighter or pale colored barley such as German pilsner or pale malt are the primary grains used for making a Kölsch.

**HOPS:** When brewing the perfect Kölsch beer, it's important to ensure adequate balance between sweetness, that which is attained from the barley, and bitterness, which is derived from the hops. While Barleywines are often characterized by their sweetness, and IPA's are noted for their hoppiness, Kölsch beers are focused on smooth yet simplistic drinkability. These beers are often very light, crisp, and refreshing making them the perfect beer for chilling at the beach or sitting by the river watching the ladies float by in the inner tube. Obtaining that perfect balance requires a mild bittering hop like the Spalt, Saaz, or Hallertau which weigh in around 3-6% on the alpha acid scale. This should balance the beer's sweetness but not overwhelm the beer with any massive hop aroma or flavor. Should you not be able to obtain one of these German noble hops, you could always substitute Tettnanger or Mt. Hood hops.

Water is still poisonous in some places. Always drink the beer.

# THE PROCESS

**G**ermany prides itself on their fantastic lagers but the people of Köln would rather

be hung upside-down by their balls than drink anything other than their all-barley pale ale, the Kölsch. While it may resemble a lager in appearance, it does have a distinctive, almost slightly fruity, flavor which it gets from the ale yeast. Brewing a Kölsch is almost a hybrid approach considering you start off like you're making an ale and finish like a lager. The process begins by heating the mash to 150°F for about an hour and a half, thereby producing a wort worth fermenting. Boil the wort for another hour and a half and toss in your Spalt, Saaz, or Hallertau when you've got about thirty minutes left. The first stage concludes by cooling your soon-to-be beer to room temperature, pitching your German ale yeast, and then storing it away at a constant 60°F for a few weeks enabling ample fermentation time. Fermentation comprises the second phase which usually ends after two weeks, and the final phase is the lagering period. Lagering is the cold storage of the beer that can take up to two months and helps to clarify as well as add a dry finish.

## VARIATIONS

The Kölsch beer is literally considered a controlled substance that is regulated by the Kölsch Konvention of 1948 limiting the production to roughly twenty four breweries within the inner city of Cologne.

In accordance with this and the Reinheitsgebot, which states beer can only be comprised of water, hops, yeast, and barley, many of the Kölsch brewers must dig deep to differentiate their beers from one another. Of the breweries within Köln, Gilden and Paffgen are recognized by their crisp yet mildly hoppy finish, while Sion Kölsch and Malzmühle are smooth and more evenly balanced for greater drinkability. If you prefer more barley character in your Kölsch, then perhaps Mühlenkölsch beers would suit your fancy. Regardless of the Kölsch you choose, you'd be hard pressed to notice a difference after you've tossed back several dozen poles or Kölsch-Strange's full.



IT COMES ALIVE ONCE A YEAR



# PUMPKINHEAD ALE



APPEARING IN AUGUST

A SHIPYARD BREWING CO. PRODUCTION STARRING ALAN PUGSLEY AS MASTER BREWER  
WITH HALLERTAU & WILLAMETTE HOPS CO STARRING TOP-FERMENTING ENGLISH YEAST APPEARING CINNAMON & NUTMEG

## CHARACTERISTICS

### APPEARANCE >

In the sunlight, the Kölsch is a brilliant looking beer that shines a vibrant yellow and is crystal clear with a fair amount of effervescence. Back in the day, it was the perfect ale to compete with a lager when glass became the serving vessel of choice as patrons not only enjoyed drinking their beer but being able to admire its clarity as well. When poured into the Kölsch-strange, the test tube like glass, it develops a light fluffy white head that helps extend the beer's aroma. You'll definitely appear the booze-hound when drinking Kölschs because your glasses tend to stack up quick considering they are less than half a pint each.

### SMELL >

Faint is the easiest way to describe the scent of a Kölsch. It is not overly malty, not overly sweet, and not overly hoppy, but just right. Sort of like the Goldilocks of beers, it does have subtle characteristics of each ingredient including the barley, hops, and often some fruitiness from the yeast. With a solid whiff of the beer, you would likely recognize an apple, pear, or perhaps even cherry aroma. Getting your vacuum of a nose right up into the head of your beer you might even catch a trace of the noble hops.

### TASTE >

Light, crisp, and refreshing, the Kölsch appeals to a vast array of drinkers both male and female regardless of social class. It was deemed the beer that both the factory worker and his boss could drink having a slight malty character in the initial taste followed by a subtle fruity or tangy aftertaste. With a fair amount of carbonation that helps cleanse the palate, it has traces of a hoppy bitterness that lets the beer finish quite dry on the tongue. It's easy to drink, helps wash down a plate of grub, and light enough to sustain several hours of consumption with the fellows after work.

Odds are Brad has stacks of glasses around.



# SERVING



## FOOD PAIRING

**W**ith a mild mannered and refreshing beer such as the Kölsch, the best foods to compliment this ale are grilled chicken or pan seared fish. When putting together a four course meal to pair with this beer, it's recommended to start off with a zesty Cesar salad, followed by some steamed oysters. These foods will not be overwhelmed by the beer but rather enhanced by the crisp dry finish. For the second course, consider breaking out some seafood pasta or a sushi platter along with a Kölsch to cleanse the palate between bites. For the main course, a crusted lemon herb chicken or grilled halibut along with a Kölsch would go together like green eggs & ham. For the final course, consider wrapping up with a fluffy angel food cake, key lime pie, or even a mild cheese spread of Monterey Jack and Gruyère. Guten Appetit! 🍴



**GLASS:** Quite possibly one of the smallest, yet traditional, serving vessels for a beer is the Kölsch-Stange or literally translated "poll". It's about 200ml or half a pint and looks like an oversized shot glass which makes it ideal for shooting your beer. No need to worry about your beer getting warm because you'll be empty after two generous gulps. So in order to keep from going thirsty, it's best to order a stack of these stranges from the Köbe, or mildly agitated and stern looking waiter. The waiter is easy to spot, toting around a giant beer serving dish slotted to hold a dozen or two stranges in what's called a Kölschkranz. Although it's considered rude to attract the attention of the Köbes as you are expected to wait for them to come to you, screw that. If you're bloody thirsty, let it be known. Also if you really want to have some fun with the Köbes, bring an eraser with you to remove a couple of the hash marks they put on your placemat to account for the beers you drank.

**TEMPERATURE:** When trying to figure out what temperature to serve your beer at, it often depends on the occasion as well as the style. When sitting outside on a hot afternoon, it's nice to cool down with a frosty beer that's light, crisp, and refreshing. A cool lager or chilled Kölsch is the definite beer of choice when hosting a houseboat party on the river or kicking it at the beach. While many folks tend to prefer an extremely cold beer, the Kölsch is quite optimal at about 40-45°F, which is a few degrees cooler than a cellar temperature or your average day in Seattle. Some reviews mention that it's best served at 50°F but I'd only trust that if you were drinking at the brewery as this beer tends to spoil easily. For simplicity sake, keep your Kölsch chilling on ice until you're ready to drink it at which time the sun will do its part to warm things up helping to bring out the flavors and subtle aroma.

## COMMON KOLSCH BEERS

Alameda Siskiyou Golden Ale	Estes Park Kolsch
Alaskan Summer Ale	Flying Bison Dawn Patrol Gold
Barleys Casino Kolsch	Four Peaks Kolsch
Barrel House Kolsch	Goose Island Summertime
Bear River Kolsch	Hales Kolsch
Beer Works Kenmore Kolsch	Harpoon Summer Beer
Big Dogs K-9 Kolsch	Iron Hill Kolsch
Big Time Kolsch 45	Iron Springs Kent Lake Kolsch
Bison Koelsch	John Harvards Colonial Kolsch
BluCreek Kolsch	Magnolia Kalifornia Kolsch
Bottoms Up Korruption Kolsch	McMenamins Firefly Kolsch
Brew Kettle Kolsch	Midnight Sun Kolsch
Capitol City Capitol Kolsch	Mueller Kolsch
Columbus Short Street Kolsch	New Holland Organic Kolsch
Crescent City Kolsch	Portsmouth Kolsch
Deschutes Bendsch	Sam Adams Spring Ale
Dragonmead Kaisers Kolsch	Saranac Kolsch
Drakes Blonde Ale	Shiner Summer Stock
Elk Creek Colyer Kolsch	Three Floyds Calumet Queen

## STATS

**KOLSCH >**

**ABV**

4.4-5.2%

**IBU**

20-30

We had to change the style name to make it sound more appealing in the US.

# Strange Brew

words: Seth Martin

**W**HAT COUNTRIES COME TO MIND WHEN YOU

THINK ABOUT BEER? I am sure we all think of the same beer making behemoths...

Germany, The United States, Belgium, Canada, England, and Ireland. But what about those strange countries that we would never relate to beer, or that some of us have never even heard of? The Countries that exist in places that are far, far away and where most of us will never get to experience? That's where our journey begins. Here are some of the more obscure worldwide breweries worth seeking.

## Antigua ANTIGUA BREWERY

[www.antiguabrewery.com](http://www.antiguabrewery.com)

The flagship beer, Wadadli, is a pale lager that is named after the Amerindian word for the island of Antigua and was released in 1993.

**DID YOU KNOW:** Antigua is 2.5 times the size of Washington, D.C.



## Barbados BANKS BREWERY

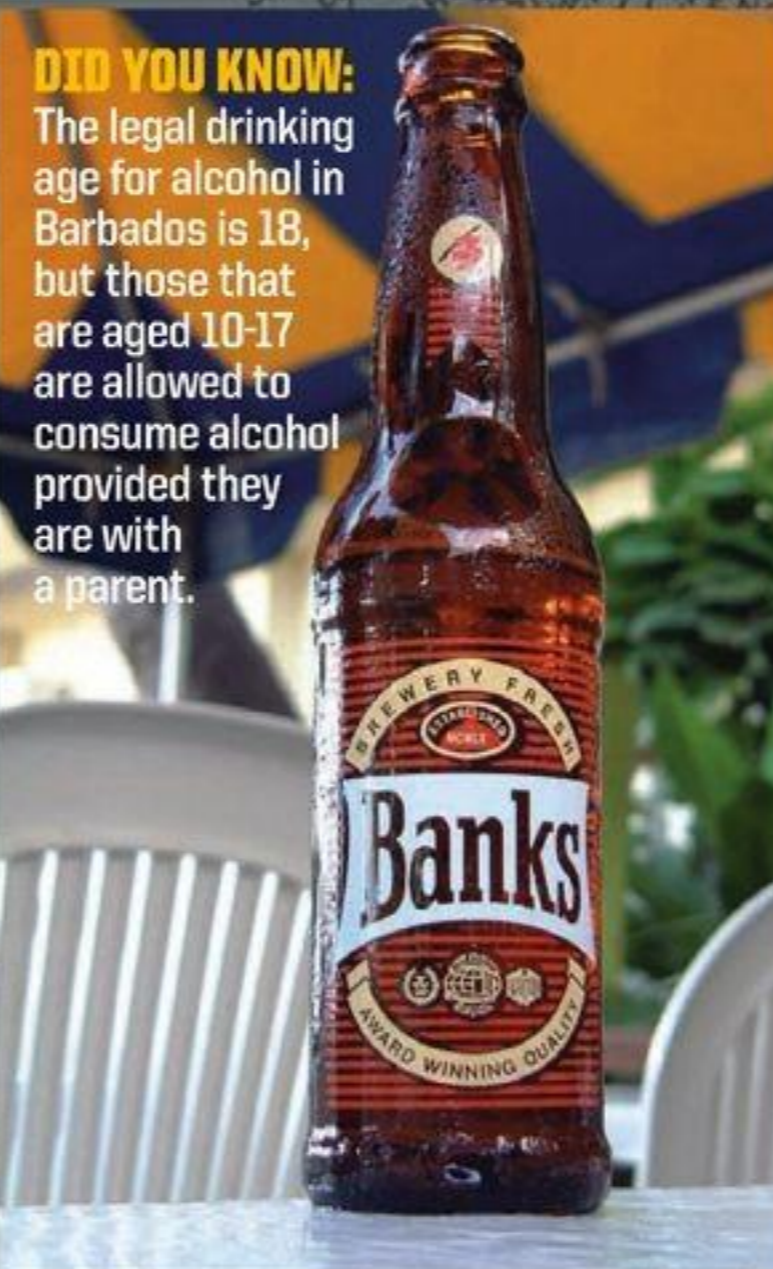
Founded: September 7, 1961

[www.banksbeer.com](http://www.banksbeer.com)

The Banks Brewery produces Banks Amber Ale and the main attraction, Banks Beer, which is a Caribbean pilsner style lager originally produced in 1956.

### DID YOU KNOW:

The legal drinking age for alcohol in Barbados is 18, but those that are aged 10-17 are allowed to consume alcohol provided they are with a parent.



### DID YOU KNOW:

The Tonle Sap, the only river in the world that reverses its flow annually, is in Cambodia.

## Cambodia

### KINGDOM BREWERIES

Founded: 2009

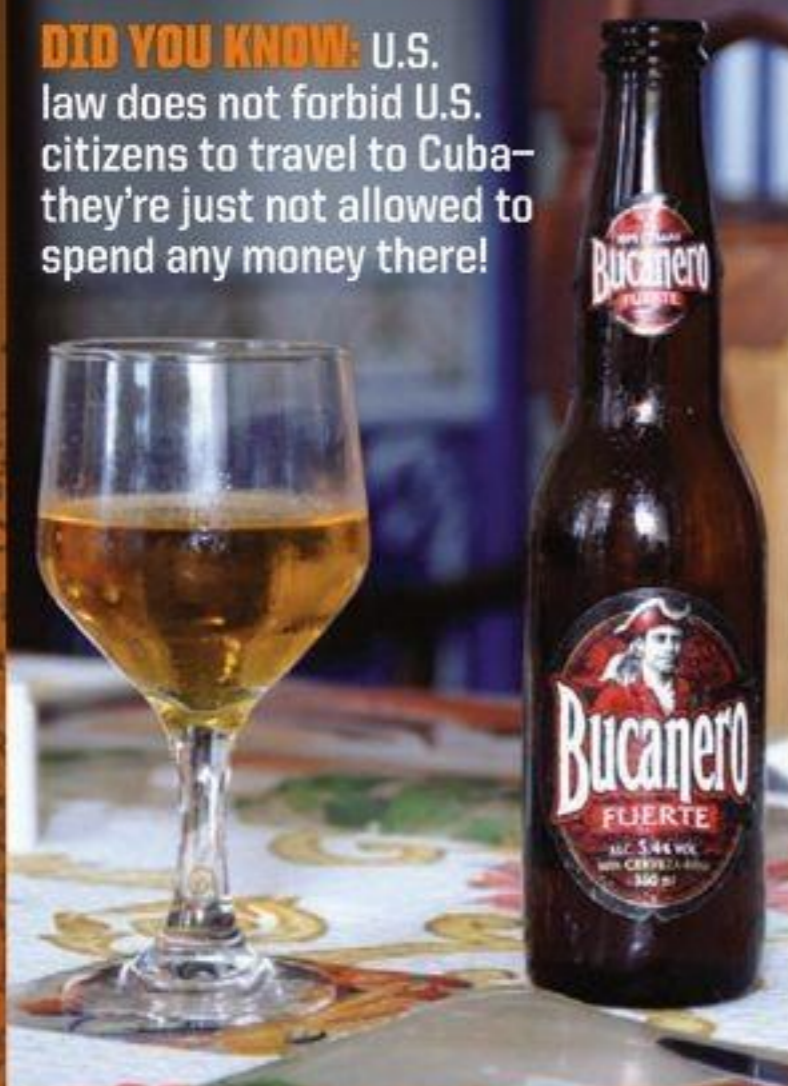
[www.kingdombreweries.com](http://www.kingdombreweries.com)

This brewery was established in 2009 and plans to release its first brew to the public some time in 2010.



# THINK NOT EVERY COUNTRY BREWS BEER? THINK AGAIN.

**DID YOU KNOW:** U.S. law does not forbid U.S. citizens to travel to Cuba—they're just not allowed to spend any money there!



**Cuba**  
**CERVECERIA BUCANERO S.A.**  
Founded: Late 1980's  
[www.cerveceriabucanero.com](http://www.cerveceriabucanero.com)  
This brewery located in Havana City has several beers in its arsenal: Bucanero Fuerte, Bucanero Max, Bucanero Malta N.A., and Mayabe.

## Egypt

**AL AHRAM BREWERY**  
Founded: 1897  
[www.alahrambeverages.com](http://www.alahrambeverages.com)

This brewery located in Giza was founded in 1897 and produces the authentic Egyptian lager, Stella. Other local brews produced here are Sakara Gold, Sakara King, and Meister Max.

**DID YOU KNOW:** Beer was invented in Egypt.



## Iceland

**EGILL SKALLAGRIMSSON BREWERY**

Founded: April 17, 1913  
[www.olgerdin.is/English/Products/Brewery](http://www.olgerdin.is/English/Products/Brewery)

This brewery is located in the capital city of Reykjavik. The beers produced here are Egils Premium, Egils Pilsner, Egils Sterkur, Egils Gull, Litil-Jon, and Egils Jolabjor which is the Christmas brew.



**DID YOU KNOW:** Beer was banned in Iceland until 1989.



## Laos

**LAO BREWERY COMPANY**  
Founded: 1973  
[www.beerlao.la](http://www.beerlao.la)

This brewery was founded in 1973 and produces Beerlao Lager, Beerlao Light, Beerlao Dark, and Lanexang.

**DID YOU KNOW:** Laos is the world's third largest producer of opium.

## Malta

**SIMONDS FARSONS CISK BREWERY**  
Founded: 1928  
[www.farsons.com/page.asp?n=thecompany&l=1](http://www.farsons.com/page.asp?n=thecompany&l=1)

The island of Malta is home to Simonds Farsons Cisk Brewery that produces several brews, including the interesting Farsons Lacto Milk Stout, which has been brewed since 1946. The other options provided by this brewery are Farsons Blue Label, Farsons Hopleaf Pale Ale, Cisk lager, Cisk Export, Farsons Hopleaf Extra, Farsons Strong Ale, and Cisk XS Lager.

**DID YOU KNOW:** Malta is believed to have served as the site for the legendary city of Atlantis.





**Nigeria**  
LAGOS BREWERY—  
NIGERIAN  
BREWRIES PLC.  
Founded: 1946  
[www.nbplc.com](http://www.nbplc.com)

Lagos is one of five breweries owned by the Nigerian Breweries Plc. Here they brew Star, Gulder and Legend.

**DID YOU KNOW:** Nigeria has the highest rate of twin births in the world, compared to any other country.



**Palau**  
PALAU BREWING  
COMPANY  
Founded: 1998  
[www.redroosterbeer.com](http://www.redroosterbeer.com)

The Palau brewing company opened its doors in 1998 in Koror, which is the island nation's largest city. The brewery produces a good variety of beers that include Palau Dark, Red Rooster Amber Ale, Red Rooster Amber Pale Ale, Red Rooster Light Blonde Ale, Red Rooster Oatmeal Stout, and Red Rooster Rockjet Booster Barleywine.

**DID YOU KNOW:** The country consists of over 300 hundred islands, only eight of which are inhabited.

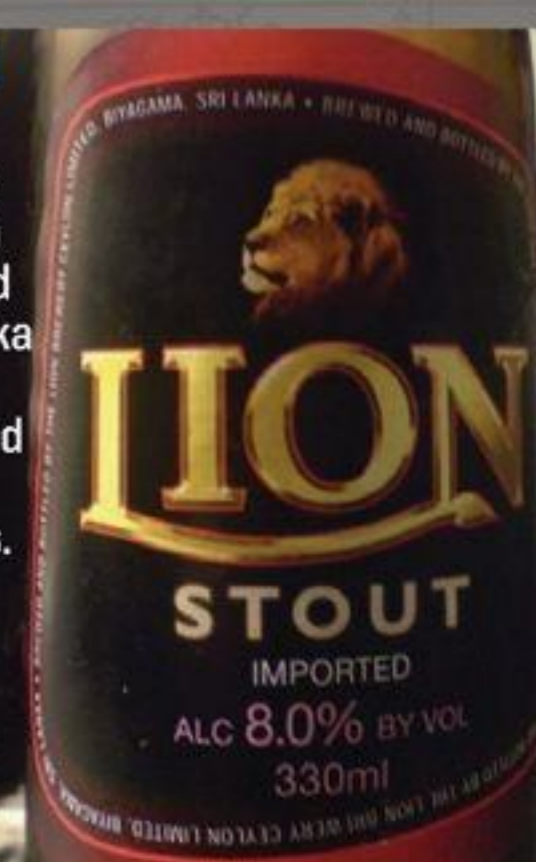
**Samoa**  
SAMOA BREWERIES  
LIMITED  
Founded: 1978  
[www.vailima.ws](http://www.vailima.ws)

Samoa Breweries Limited began operations in 1978 and since then has successfully produced the only true Samoan beer, Vailima.

**DID YOU KNOW:** The famous Scottish writer Robert Louis Stevenson spent the last five years of his life in Samoa and he is buried on the crest of Mt Vaea.



**DID YOU KNOW:** The spice cinnamon originated in Sri Lanka and was discovered by the Egyptians.



**Sri Lanka**  
THE LION BREWERY  
CEYLON LIMITED  
Founded: 1881  
[www.lionbeer.com](http://www.lionbeer.com)

This brewery is now part of the Carlsberg group but still brings its three original beers to the table: Lion Lager, Lion Stout, and Strong Beer.



**Vanuatu**  
VANUATU BREWING  
LIMITED  
[www.vanuatubrewing.com.vu](http://www.vanuatubrewing.com.vu)

This brewery is an island nation located off the coast of Australia in the South Pacific Ocean. The brewery is located in the nation's capital and largest city, Port Vila. The production consists of three main beers, Vanuatu Premium Bitter, Vanuatu Tusker Lager, and Vanuatu Tusker OP Lager.

**DID YOU KNOW:** Pigs are a traditional symbol of wealth and status and are the only mammal to populate the island simultaneously with humans.

**Tibet**  
THE LHASA BREWERY  
Founded: 1988  
[www.lhasabeerusa.com](http://www.lhasabeerusa.com)

The Lhasa Brewery is the highest commercial brewery in the world at 11,975 feet and its Lhasa Beer, the only Tibetan beer in the world market, is known as the "Beer from the Roof of the World."

**DID YOU KNOW:** The prime crop of Tibet is barley.



So, there is a small sampling of some lesser-known beer making countries and the native beers that they call home. In a perfect world, we as beer enthusiasts would be able to try and enjoy these rare brews without having to travel the face of the earth to get them. Unfortunately, this is not our reality. For now we must explore as much as we can and enjoy whatever rare and native beers we encounter on our travels. Cheers. ☺



[www.latrappe.nl](http://www.latrappe.nl)

***La Trappe Isid'or***  
***Limited U.S. Release***

2009 Commemorated 125 years since La Trappe's first brew master, Brother Isidorus, began producing what is now one of the world's finest craft beer brands. This beer is named in honor of the simple friar who is responsible for the notoriety of the only Trappist brewery and monastery in the Netherlands. Isid'or is a mildly sweet amber beer with a hint of caramel and brewed with self-cultivated Perle hops.

All proceeds of '09 went to benefit the Trappist Monks in Uganda, Africa, who fled Kenya in 2008 during civil war. The profits will help them rebuild a monastery and bring new sources of income and hope to their community.

Following the success of its '09 limited release, La Trappe Isid'or returns in 2010 for your enjoyment!

***Taste the Silence.***

*Celebrating*  
**125 years** *world-class* **brewing beers**

# RECYCLE

## YOUR BOTTLES OR CANS

### ... BY USING THEM AGAIN

words: Seth Martin    photos: Derek Buono

**I**F YOU LOVE BEER HALF AS MUCH AS I DO THEN I AM SURE YOU FIND YOURSELF IN THE COMPANY OF SEVERAL EMPTY CONTAINERS ON A WEEKLY BASIS. Some people return the bottles and cans for the deposit, some people put them out with the recycling, and then there are those that find an alternate and creative use for them. A way that not only showcases the artistic design of the label and perhaps utilizes the functionality of the vessel, but that also provides a unique solution to some of our most common everyday needs. Here are a few examples of the more frequently used ideas for your empty beer cans and bottles. Feel free to use any of these that you like or perhaps design something all your own. Either way, you do not need to be a graduate from Martha Stewart University in order to put them together. Sure, there might be a slight learning curve when building some of them, but at 5 cents per empty...you can mess up as much as you want!

**FISHING POLE** ● One of the cheapest and funniest ways to fish is by using your empty beer can as a fishing pole. Chances are if you are casting out using a can, you probably do not have a valid license and therefore will not feel bad if you need to ditch and run from the gaming police.

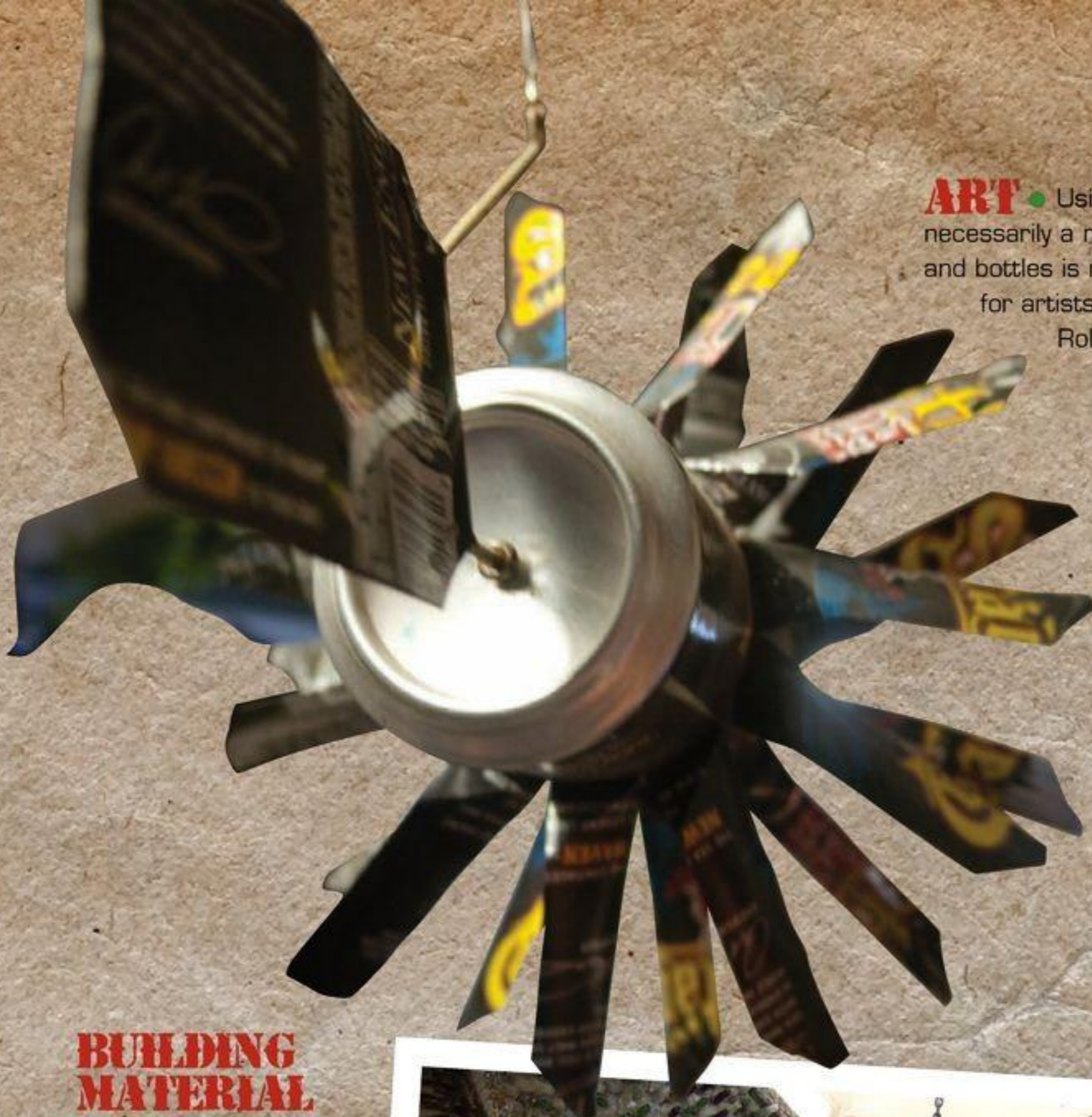
#### PLANTER

● Everyone has seen houses that use all types of things as planters. Old lawn mowers, baskets, tree stumps, wheel barrows, and tires. Well how about utilizing some old beer bottles to create a particular planter that will showcase one's love of beer.

Photo courtesy of Tio's Taco's Riverside, CA  
[www.tiostacos.com](http://www.tiostacos.com)



Don't laugh we've seen people cast far with a beer can pole.



**ART** • Using everyday products as your medium of choice is not necessarily a new idea but narrowing that idea to solely use beer cans and bottles is not overly common. Another somewhat uncommon idea is for artists to use broken beer bottles with painted on labels (such as Rolling Rock, Corona, Red Stripe, Stone) for mosaic art.



Photo by Sharon Morris

## BUILDING MATERIAL

• At the rate the world is consuming natural resources many people are forced to think outside the box and use recycled items in unique ways. Bottles and cans may be used as recycled building materials and help save some of the precious natural resources that are becoming harder to find and more expensive by the day.



## HUMMING BIRD FEEDER

• Humming birds are one of nature's most beautiful and elusive creatures. Unless you have a garden designed specifically around the flowers that they prefer, a humming bird feeder may be your only hope in viewing these rapid winged beauties. An empty beer bottle can easily be transformed into a Humming Bird feeder with a few bucks worth of supplies you can get from a hardware store.

Hummingbirds probably will drink beer.



Photos courtesy of Tio's Taco's Riverside, CA  
www.tiostacos.com

## CANDLE HOLDER

● One of the most common uses for empty beer bottles is as a candle holder. Many beer bottles take pride in the design of the label and adding a candle stick makes a very unique and attractive accessory to your abode.



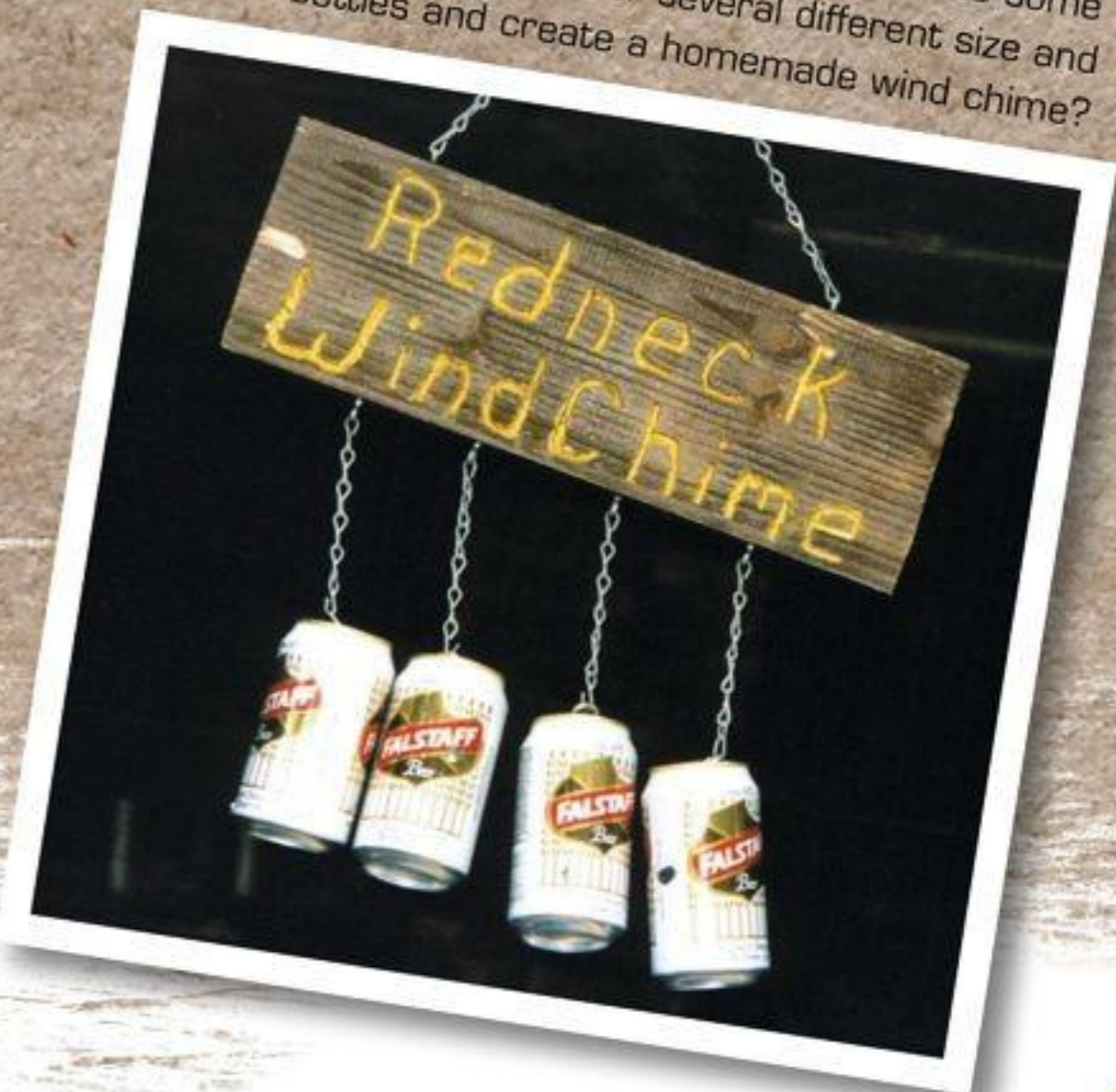
## FLOWER VASE

● An empty beer bottle is a great item to use as a flower vase. Clip some of your favorite summer blooms and put them on display in the bottle of one of your favorite summer brews.



## WIND CHIMES

● Most people have blown into an empty or only partially filled bottle to create some music. Why not string together several different size and shape beer bottles and create a homemade wind chime?



## TARGET PRACTICE

● Growing up in a rural town led to countless summer days behind the local convenience store shooting an air rifle at a lineup of beer cans and bottles freshly rescued from the dumpster. A peek into that rare and often forgotten American culture that was often frozen in time by Norman Rockwell.



PHOTO BY: KEVIN THOMPSON  
WWW.VEGASKEVIN.COM

Sniper! Hide your beer.



## GAMING

● We're big kids and think RC cars are some of the most fun you can have. With the right size car like this Losi Mini Desert Buggy, you can setup some RC car bowling with empty cans or bottles.



# WELCOME TO THE **FUTURE...**



## ENJOY...

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**CIG<sup>2</sup>O**  
water vapor cigarette

**S**OMETIMES GOOD BEER GOES UNDISCOVERED, OTHER TIMES IT'S RIGHT THERE IN YOUR FACE. When I first moved to California the culture shock was on many levels. No longer were there great delis, good pizza, fresh seafood along the beaches, and it seemed that there wasn't any good craft beer. This was years before me coming up with the idea for this magazine, so I was an average consumer of beer. Back East there were "package stores" where you'd go for good beer, wine and spirits. Out here in California everywhere sells liquor so there seemed to be no specialization, no local beer. Turns out the Los Angeles area was void of craft breweries, or at least they were just hiding. One day while listening to talk radio, The Frosty, Heidi and Frank show, I heard something that the craft beer industry seems to think is akin to the devil. I heard an ad for a brewery. Yes that's right, a brewery thought it was a good idea to tell people they existed. As you can guess that brewery was Firestone Walker and their Double Barrel Ale. While it took me a few months to trust that the radio show host liked craft beer, I eventually took the bait and tried my first DBA. Fast forward to the first issue of Beer Magazine and many will see that we had that DBA in the magazine as I loved it, and wanted to share that beer with as many people as I could. The ad on the radio not only made me aware and a customer of Firestone Walker beer, but it started a relationship that was years in the making.

It wasn't hard to convince me to make the 4 hour drive to the brewery and it wasn't hard to get my wife to come too since the brewery just happens to be in the heart of Paso Wine country. Some of you might recognize the name from wine, or even make the connection that the Firestone is the same name as what you might have on your car. It seems like they decided to sell the winery (well most of it) and start a brewery. Was it crazy to ditch the high priced wine industry for beer? We don't think so. In only a few years Firestone Walker was brewing some of the finest beer in California and doing it like no other brewery was—fermenting in oak barrels. Seems

you can take the wine maker out of the vineyards, but you can't take the winemaker out of the winemaker. This unique idea was right in time for the barrel aging craze, and combine that with winning multiple awards and Mid-size brewery of the year you can understand why Firestone beer is quickly becoming a big name not only in California, but across the country.

Want to see what Firestone is all about? Well we got the pictures, took the tour and interviewed David Walker to find out what makes Firestone Walker beer something good enough to make me seek out there beer and call them every week to be a part of this magazine.

# FIRESTONE

words & photos: Derek Buono

PASO ROBLES, CALIFORNIA

## THE STATS

**NAME:** Firestone Walker Brewing  
**LOCATION:** Paso Robles, California  
**FOUNDER:** David Walker, Adam Firestone  
**MASTER BREWER:** Matthew Brynildson  
**DATE FOUNDED:** 1996  
**BREWING CAPACITY:** 130,000 bbls  
**DISTRIBUTION:** CA, AZ, NV, OR, WA  
**NUMBER OF EMPLOYEES:** 50

## The Tour

The brewery is in the heart of wine country and it should be a stop for anybody in the area. The tour features a walk through of what I can say could be one of the cleanest breweries I've seen to date. I did show up while they were cleaning, but you could see from the amount of pride in their cleaning that this brewery is run like a food production plant. You'll get to walk through a maze of stainless steel piping, which to those who don't know is what every brewery dreams of having. Their bottling line is state of the art and you can tell from the pride Will Crosby showed when I repeatedly commented on how clean everything was that this is part of their culture. At the time of our visit they were still adding on to the brewery and expanding out into buildings around the area. After the tour you can do a sample platter in the tasting room and decide which pint you want to buy or decide to buy. Brewery tours seem like they all would be the same but the difference is in the way breweries do things and Firestone Walker is doing things right. Another good reason to visit the brewery is that they have beers that are ONLY

available there and we tasted some delicious "brewery only" beers while we sat and chatted.

## The Beers

**DBA** 5% 32 IBU  
**Pale 31** 4.6% 38 IBU  
**Union Jack IPA** 7.5% 72 IBU  
**Walker's Reserve**  
**Solace** (Mar-Sept) 6% 15 IBU  
**Velvet Merlin** (Oct-Mar)  
**14 Anniversary Ale**  
(limited release November 2010)  
**Parabola** Barrel Aged  
Russian Imperial Stout 13% 80 IBU

They produce lots of beer for such small distribution.



# WALKER BREWING

# Interview with David Walker

**Beer:** People may not know that Firestone Walker was, and still is a winery, but what was the reason from leaving the wine industry and get into beer?

**David:** FW has never been a winery. In our early days our first brewery was a rented barrel building in "the back 40" on the family owned winery—Firestone Vineyard. FW is a separate entity entirely....same family...same philosophy.

**Beer:** Is there anything from the wine industry that helped you in making beer?

**David:** We understood that the message had to be in the bottle and a customer demands a consistently good experience to keep coming back. Gimmicks come and go but we knew if we mastered the quality, the beer would find its place.

**Beer:** You are one of the few breweries to actually ferment ales in oak barrels what do you think this did for your image? And are you surprised you nobody has followed suit?

**David:** Our roots were in a winery so wood was a friendly tool. To brewers it's always been a risky partner in the cellar; whether it was ignorance or arrogance we chose to overlook the issues and develop procedures to secure the benefits without risking quality. Perhaps this was the reason we have been alone for so long using wood at the levels we do.

**Beer:** Barrel aging seems to be all the rage, what are some of the pros and cons of barrel aging beer?

**David:** The cons of wood are simply labor related. It means a hell of a lot more work in the cellar and lab. We take thousands of samples a year from our wooden vessels to track their health and contribution. Once you have committed to this overhead, the upside is limitless considering the rich complex flavors that can be found.

**Beer:** Has being in wine country helped you in any way? How much beer does it actually take to make wine?

**David:** The wine country is stuffed with people who care about beer, wine and good food; so there is an inherent support for what we do. The local workforce is familiar with the world of fermentation, cellaring, packaging and quality. More importantly they understand that our work life is a lifestyle rather than a career.

**Beer:** What is on the horizon for Firestone Walker?

**David:** Our horizons are inevitably linked to the Beer Revolution in America. Our hope is to remain a Regional Brewery making world class beers, fresh and interesting for the region we serve. If our local markets continue developing their taste for our beers our horizons should keep us neatly focused on a world where we can touch all the sides within a day or so drive.

**Beer:** What is the one thing that people don't know about the beer industry but probably should?

**David:** Craft brewers are battling overwhelming odds to emerge as players in the World beer market. Our operational size and limited marketing resources make it difficult for us to get in front of new customers and hold existing ones. Somehow we manage to compete with much larger, well funded international breweries who have dominated the landscape for many generations. Every inch of ground we have covered in the last 30 years has been hard earned.

**Beer:** Do you see a shift in the average craft beer fans drinking habits/preference?

**David:** Craft beer drinkers are passionate and have a voracious appetite for flavorful beers. They are loyal to many brewers that they respect and are eager to try new styles. Who knows where they will take us, but be sure Craft Brewers will do their best to meet the challenge. The Revolution has begun.

**Beer:** What beer are you the proudest of? Name beer that changed your thought about beer or inspired you.

**David:** Double Barrel Ale (DBA) is a beautiful beer made in an interesting way and changes new craft beer drinkers perspective on what a beer can be. This we are proud of. Our Union Jack IPA showed us we could also win the props of our fellow brewers...that made us even prouder.

**Beer:** Is there anything in the wine industry that you think is missing from the beer industry, and vice versa?

**David:** Wine and Food have been connected for several centuries. In the US this journey is just beginning for beer and the association could be stronger. Beer is more closely paired with "Thirst" or "Sport" than a culinary moment. Craft brewers need to close this gap as the beers we brew are crafted to be part of a great food.

Ummm that sort of sounds like there was a winery involved?



Captions,mm





**Beer:** You've been awarded Medium Size Brewery of the year several times, which is amazing. What brewery do you think deserves some sort of recognition other than your own?

**David:** It's tough to answer this one. As a Californian we look to Chico for affirmation that great beer lives... and San Diego to see that Portland can be duplicated. The East Coast is on fire and the Mid West produces the best Brewers in the country. (An easy going Mid Western outlook lends itself to great beer). I have met so many eccentric, brilliant, possessed folks in the Craft beer world that it's hard to anoint any one as above the crowd. It's just a cool tribe to part of and we're proud to be there.



Will was all smiles when we commented on how insanely clean everything was and that the bottling line looked brand new. Matt came out after the tour to have a few samples of the days work with us and strike some Blue Steel with the magazine. Firestone Walker Brewing is doing some amazing beer and everybody should make it a goal to try all their beer at some point. Travel and come out to wine...er beer country.

Lesson to all... keep your brewery clean.





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# ULTIMATE ULTIMATE HOME BREWING System

No more ultimate systems please!

**L**ast issue we featured what we thought was the ultimate home brewing system. If you had about \$4-\$5,000 you'd be the baller of brewing. But of course as soon as we open our mouth, a giant foot that stepped in 9 different dogs poop first comes and fills our hole. You see, we have some readers who dedicate their lives, and apparently all the money they make in a year to brewing, or in this case building the badest ass, mofo home brewing system on earth. What you see here is something Duane Woytonik thought would be a good idea to build. Way too many hours and more money than his wife needs to know about were put into this 250 gallon brewing system that has all custom stainless piping and welding. The result? Well, it's so insane he doesn't even know what to do with it. Brew his entire legal amount of beer in 2 days, or supply a small town with beer? Who knows, all we know is that this mega home brewing factory is unbelievable. The only thing that might make it better is a home theater... oh who we kidding it's got that too. Beer, TV, taps, and stools? Can we rent it?



**NAME:** Duane Woytonik

**OCCUPATION:** Welder/fitter  
self-proclaimed engineer

**LOCATION:** Seattle, WA

**AGE:** 40

**COST TO BUILD:** I never wanted to add it up because then when I was drinking I'd tell my wife.

**HOURS INVESTED:** Way too many

**BREWING CAPACITY:** 250 gallons a day  
(125 gallon batches)

**BREWING BACKGROUND:** Helped with the Deschutes brewery expansion in 2002. I got into home brewing from there and went from 5 gallons to 10 gallons, to 25 gallons and you can see where I am now.





## 5 QUESTIONS WITH DUANE

**BEER:** Your mobile brewpub is insane! What made you spend the time and money on it?

**DUANE:** I had this rolling around in my head for a while and when the economy slowed down I just went for it. It kept evolving though, every night after working on it there were new crazy ideas

**BEER:** I'm sure your wife loves the idea, what did she get to do while you build your brewery?

**DUANE:** Umm tap her foot and watch the checkbook!

**BEER:** When you finished did you think you should keep building?

**DUANE:** I can't possibly put anymore bling or functionality into it. When we figured out how to distill with it, I thought it was time to start building the next generation.

**BEER:** What are your plans for the project?

**DUANE:** I have this crazy idea that I'll get some sponsors, pack the system up on a trailer and go to major sporting events where we'll throw an awesome tailgate party. I can't brew at these places, but it will hold lots of beer, it has TV, stools and surround sound. I'd even like to brew beer in a few cool places. Just to say I did it.

**BEER:** Since you can brew your entire legal homebrew amount of 200 gallons per year in one day, do you loan it to ever person on your street?

**DUANE:** I'd love to do that if we can find the fermentation tanks for every house! I over heard a brewer looking at it say that it might affect their business because I'd be able to brew right at people's houses. But 200 gallons is a lot of beer so I don't see that happening. ☺



# It's So Sweet

## BREWING WITH SUGAR

**"In America, first you get the sugar, then you get the power, then you get the women."** —Homer Simpson

words and photos: Rob Sterkel

I'm not sure about the power, and the women are a possibility, but I do know sugar can open new dimensions in your homebrewing. Look past that white granular stuff on your kitchen counter, and explore sugar as a viable ingredient in beer.

Sugar may have gotten a bad rap in early homebrew recipes. With a limited variety of options available, homebrewers used it as a cheap way to boost alcohol. Consequently, it was blamed for many bad homebrew experiences, like ringing headaches. Brewing with sugar is still shunned by some, but it definitely has a place in the homebrewer's cupboard.

So all we were missing in college was sugar...damn.





# WHY USE SUGAR?

Sugar in just about any form is an easy to find and often overlooked ingredient, useful in many types of beer. Maybe you are at capacity in your boil kettle, or all-grain brewers are at the top of their mash tun. Adding sugar is an option to squeeze in some more fermentables with little hassle and no new equipment.

The most basic explanation of brewing is to convert a starch source into a sugary liquid called wort and then convert the wort into an alcoholic beverage by using yeast. How you obtain this sugary liquid can come about by steeping crushed malted grains, using pre-packaged extracts, adjuncts, or sugar in its most basic form.

A complaint in the early days of homebrewing was that using table sugar caused an undesirable “cidery” flavor. That cidery defect pestering early homebrewers likely came from using too little yeast, or yeast of poor quality and not from simply adding sugar.

By taking advantage of the numerous sugars available you can add a range of characteristics to beer from barely perceptible to bold, aromatic and colorful. Depending on the type and quantity used, sugar can simply raise the alcohol content or lighten the body of a beer. If you’re making a big IPA that always turns out a bit too sweet, adding some cane sugar will lower the final gravity and produce a dryer beer.

A good way to introduce sugar into a recipe is to back off on some of your grain or extract quantities and replace some of the fermentables with sugar. If you’re short on fermentables on brew day you can substitute some sugar to save the day, but keep in mind that excessive use of any non-malt sugar will change the beer’s characteristics.

## TYPES OF SUGAR

When making beer, the bulk of fermentable sugars come from maltose in malted grain or malt extract. You want primarily maltose from the malt to ferment and not too much sugar, and additions should not make up more than 15- to 20-percent of the fermentable sugar content of your wort.

Too much simple sugar can cause your yeast to chow down right away then go to sleep leaving you with an incomplete fermentation. Some yeast strains can tolerate more sugar, but this often requires the sugar to be added incrementally.



There are numerous types of sugar that can be incorporated into just about any homebrew recipe. Light colored sugars that are one hundred percent fermentable will not typically impart flavor in your beer.

### THE FIVE MAJOR TYPES OF SUGARS

**Maltose:** Malt sugar is present in germinated grain, like malted barley.

**Sucrose:** Common table sugar, usually derived from beets or sugar cane. It is easily fermentable by beer yeast. Completely fermentable and will contribute no flavor to your beer. It is commonly used to boost the alcohol content of beer. Raw cane sugar is brown, but not the same as brown sugar.

**Fructose:** The sweetest tasting of the sugars, occurs naturally in fruit and honey. It is easily fermentable by beer yeast.

**Glucose:** Commonly sold as syrup, it occurs naturally in some ripe fruits, honey, and cheap starches like corn, wheat, rice, and potatoes.



**Dextrose:** Molecularly the same as Glucose and commonly sold in crystal form. It is easily fermentable by beer yeast.

**Lactose:** Extracted as a white crystalline substance. Called milk sugar because it is naturally present in milk. Lactose is not fermentable by normal beer yeast and is typically used to add sweetness back to a beer. If you offer one of these homebrews to someone who is lactose intolerant be sure to tell them.

Can you use cotton candy?

# POPULAR BREWING SUGARS

## BROWN SUGAR

Brown sugar, both light and dark, is table sugar lightly coated in molasses. Beer yeast will not eat some of the molasses so you will get a subtle rum or light caramel flavor in the beer. It is often used in stouts, and darker holiday beers. Brown sugar should not be used for priming bottles as many homebrewers have had trouble with it distributing unevenly, resulting in some beers being flat, while others explode.

## CORN SUGAR

Packaged in most beer ingredient kits, corn sugar is mostly used as priming sugar during bottling. In addition to that, powdered corn sugar can raise alcohol and ferments easily and rapidly.

## BELGIAN CANDI

The availability of different types of this sugar, in rock or syrup form has greatly expanded to homebrewers recently. They range in color from traditional light that will not add any color, to deep mahogany and black. Flavor characteristics range from none to caramel, gold raisin, vanilla, dark fruit like plums, and chocolate. This sugar is commonly used in Belgian beers like Triples and Dubbels and contributes to good head retention.

## MALTO-DEXTRIN

Sold in powder form, it is a combination of malt extract and dextrin that cannot be fermented by typical beer yeast. Commonly used to sweeten a finished beer. It can also boost the body of a thin beer and aid in head retention.

## SUGARS IN SYRUP FORM

**Agave:** The agave plant contains a very sweet, sticky juice that is fermented to make tequila. The syrup, or nectar, is about 90 percent fructose and has a neutral flavor.

**Corn syrup:** Can be used like you would use powdered corn sugar, such as priming bottles. Be sure to read the ingredients as some versions have flavorings and preservatives added. Because it ferments completely corn sugar will contribute more alcohol to a beer than a similar amount of malt extract. It is an easy, inexpensive way to lighten the body of a beer.

**Honey:** Best results when added late enough in the wort boil as to not lose its subtle aroma and flavor components, but enough time for it to pasteurize. Ten to 15 minutes should do it. Honey is very fermentable, and will lend a dry, crispness to your beer.

**Molasses:** Includes varieties like light, medium and black strap. The flavor it adds to beer is similar to brown sugar. A percentage of molasses is unfermentable so it leaves behind distinct flavors that work well in darker holiday beers and Barleywines. Every fall I brew a yam ale that includes both molasses and brown sugar.

**Rice Syrup:** Available at most homebrew stores, it is made from malted rice. It has



little to no flavor and will contribute a lighter color and crispness. Similar results can be had by steeping or mashing instant rice.

**Sorghum:** From the sorghum plant, tastes almost exactly like molasses, but is slightly more fermentable.



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# SMALL BATCH SAMPLING

For a comparison between different types of sugar, I split a batch of wheat beer using granulated soft blonde sugar, agave nectar, and D2 Belgian Candi Syrup made by Dark Candi, Inc.

Even though it's unlikely any bacteria existed in the packaged sugar, I pasteurized them separately in a small amount of water by holding it at 170-degrees for 15 minutes. The sugar was allowed to cool and added to different fermenters.

This step made it easier to add and ensured it would mix thoroughly. The cooled wort was split between the fermenters



containing the different dissolved sugar. I split a Burton Ale yeast between all three and fermentation went pretty much the same between all batches.

The soft blonde sugar produced a light gold beer with hints of fruit that would do well flavored with stone fruit like apricot or peach. The agave nectar made a drier beer that was light and fruity with flavors much like a Belgian Tripel. The aroma is like a fresh bag of hard ribbon candy with a subtle background of clean wood, like new oak. The color did change slightly, toward a golden orange.

The D2 syrup was a dramatic addition. The syrup obviously changed the color to a deep brown, red mahogany. It was not as dry as either of the other two, with some residual sweetness. The syrup added many layers of flavors like dark cherries and gold raisins with a hint of chocolate.



## STYLES THAT NEED SUGAR

If you're still a skeptic of sugar in beer, check out some commercial examples and see for yourself before you include it in a recipe. Traditional Belgian ales like Dubbels, Tripels, Quads, and Abbeys depend on different types of sugar to impart flavor true to the style.

The Belgian Trappist ale Orval includes candi sugar as an ingredient. An additional dose of sugar is also used as priming for bottle conditioning.

The Rochefort Brewery uses sugar when brewing its Trappist beers. There is much discussion among sugar-using homebrewers that all three Rochefort beers are made from a single wort to which they add varying amounts of dark candy sugar.

Cream Ale, and Pre-Prohibition lagers are some continental styles that use sugar as a vital ingredient. Try a Genesee Cream Ale, or New Glarus Spotted Cow and see what you think.



## TIPS ON USING SUGAR

- Place syrup package in a warm water bath for easier pouring.
- Dissolve in water.
- If you're using any type of sugar, make sure it doesn't have any flavorings or preservatives added.

## RESOURCES

The science of brewing with natural and refined sugars is complex and full of chemistry. For much more in-depth information on the topic read "Brew Like a Monk" by Stan Hieronymus and "How To Brew" by John Palmer. For a consumer friendly explanation of more forms of sugar than you ever thought existed visit [www.sugar.org](http://www.sugar.org).





VISIONARIES  
LIKE SEAN PAXTON  
ARE COOKING TO THE BEER,  
INSTEAD OF THE  
OTHER WAY AROUND

Drinking after you cook might be a good tip too.

# APPETITE FOR *Deconstruction*

words: Jennifer Litz

**L**AST APRIL, I WAS STUCK IN THE BUSINESS VERSION OF A WYNDHAM HOTEL IN LOUISVILLE, KENTUCKY, for a monthly staff meeting at my employer's publishing office. I flopped down on the bed to indulge myself in the rare treat of cable, toggling between *Dancing With the Stars* and anything that could give me the excuse to switch away to claim level-headedness once more.

Goofy Alton Brown's "Good Eats" show wasn't exactly the foil I was looking for. And yet, the topic resonated: Cooking with wine vs. beer. "Which goes better with what?," Brown, that ol' devil of the full head o' hair, asked.

The details are hazy, because I think I'd already had one or two Bohemias at the Midwestern cantina by then. But Brown's main idea, in the end, was that wine was good for penetrating the outer layers of meat, and so was the best marinade. Beer, on the other hand, matched the attributes of bread best, and was thus banished to the baking chamber.

The episode, aside from Brown's funny-as-desperate attempts to make himself seem like a beerhound, left me unsettled. That's it? Our whole diverse craft beer culture, relegated to only the most primitive of meal preparations?

## RETHINKING THE RULES

Turns out, people who have made cooking with beer their forte could not disagree more. The go-to guru in this realm, Sean Paxton, "The Homebrew Chef," is more about setting precedents than playing it safe. His greatest hits repertoire includes everything from hop salt to Dark Lord donuts.

Paxton travels the world putting on beer dinners with the best-known brewers and pubs, challenging people's palates. Like the recent 12-course Flemish Beer Dinner at the infamous Ebenezer's Pub in Lovell, Maine, where he prepared croquettes of purple potatoes, garbanzo beans, and duck hearts, sous-vided in Ichtegem's Flemish red ale. They were imaginatively paired with Belgian naan, made with lambic-curdled goat's milk yogurt and Westmalle yeast.

Beer-cooking blasphemy, you say? Paxton contends that everything was made with Belgian flair. "They don't have tandoors in Belgium, but they do have waffle irons," he said. That's how the naan were cooked.

Thus, cooking with beer is moving in the direction of craft beer itself—daring, innovative, irreverent yet relevant. To cook in a deconstructive manner is the opposite of the default approach duplicated in so many pubs across the states, with their run-of-the-mill beer crocs, chilis and braises. It involves questioning a dish's basic, signature components, often interpreting them in a different way.

That, and cooking "to" the beer, which changes the rules.

For instance, most of the chefs I interviewed on rules and trends for

cooking with beer—*Beer Magazine's* resident chef, Brein Clements, and Cicerone program innovator Ray Daniels among them—have warned against reducing too strong or hoppy beers, as this will only concentrate their abrasive flavors. This is a wise admonition, but lessened under Paxton's contemplations.

"Look at an IPA; it's bitter," he rhetoricizes, when I ask him about reducing hoppy beers. "You have to understand that bitterness. In brewing beer, when you make a beer, X amount of malt is going to make X amount of sugar, and you need so many IBUs to balance that out. You can do the same thing cooking with IPA—add more sugar or honey, that kinda thing.

## HOP SALT

He didn't have time to jot down a recipe before his own jolt to Maine for August's Ebenezer dinner at the namesake pub in Lovell, but Homebrew Chef Sean Paxton did walk us through the hop salt he's used as creative garnish at some recent events.

"I filled like 12 (fine-woven hop sack) bags with hops, and I layered salt, hops, salt, hops, in four different containers," he said. "Once a week, I would take bags, mix them up, blend the salts together, and redo it. And they got all this contact time with all these fresh, pungent, hops. They sat in there for six or seven weeks, and those flavors bonded to those salt crystals.

"The lupulin (yellow resins) had shaken out; it's fine enough to go through hop sacs, so you got this green-yellowish hue to the grain as well. So now, if you've picked your hops carefully, you can use the salt in a lot of different finishing applications. I just did a Sierra Nevada focaccia roll that I sprinkled with it."

Drinking before might be more fun, but might make worse food.

# COOKING WITH The Cicerone

Colleague and Cicerone.org founder Ray Daniels admires Paxton's methods. Daniels, whose beer server certification program aims to recognize those with the most advanced knowledge of beer styles, servings and gastronomy, recognizes that we're still in our infancy when it comes to recognizing the nuances of cooking with beer. He believes Paxton is leading the way in the discovery.

Not that Daniels is shabby in the kitchen. His guiding rule? Anywhere there's liquid in cooking, add or replace beer.

Like, you know, Indian paneer. It doesn't curdle itself—needs vinegar. So Daniels has used sour lambic beer to achieve that, with a bit of the lasting lambic character. He's also done a whole Indian theme, having used beer in the batter of Indian fritters, or pakoras, and strong, syrupy dark Belgians in his like-flavored chutneys. He's even made orange marmalade with an IPA.

"Something I made recently that was really good was to make marmalade and use IPA for all the added liquid, which is mostly for boiling the rinds," Daniels said. "I used grapefruit, limes and Bell's Two-Hearted IPA and the result was fantastic!" (The recipe works with either a low-sugar or regular recipe, just using recipe off of the pectin box.)



If you look serious people believe you more.

"But, you might not want to reduce it."

Paxton cited a couple of successes cooking with those usually damned styles, including a Schmaltz double rye IPA that was bourbon aged. He doubled a recipe of embellished, caramelized mirepoix (fennel, shallots, garlic, carrots, onions, leeks), deglazed the pan with the Schmaltz, added about a cup of beef stock for depth; then put it with some seared lamb shanks in an oven at 325 for 3 ½ hours, covered. This was not a reduction, obviously. In fact, the beer didn't reduce at all, hitting the aluminum foil after evaporation and sliding back down into the pot.

This is one of Paxton's tamer preparations. But it requires the attention to flavor balance and science of cooking that is often overlooked in the hearty, haphazard pub preparations that use beer almost mindlessly, if not gratuitously.

## COOL COUPLINGS

One advantage of designing a recipe around a specific beer's attributes and flavors is that it helps dictate the final beverage pairing more immediately.

Take Paxton's banana cream pie without bananas. That flavor is supplied by the fruity esters of the hefeweizen it's made with. To augment the beer's role in the dish more, Paxton dresses the pie with a bit of lemon. The dessert has an obvious beer pairing. But you can also pair a Belgian blonde, or a saison, or any style that echoes the hefe's spicy, estery essence.

Desserts have been hot for pairings for a few seasons, perhaps reaching fever pitch with last year's omnipresent beer floats. That has evolved to straight beer-flavored ice cream. San Antonio brewpub Freetail Brewing, for example, make some colder ones out of its

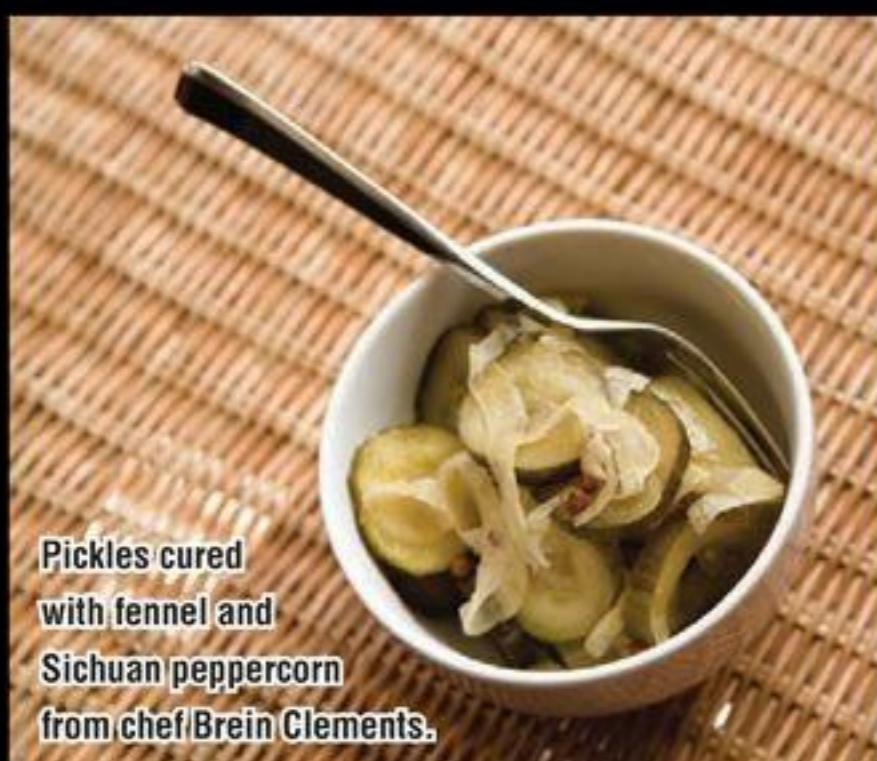
special release Russian Imperial stout, La Muerta, by incorporating the beer into the custard. The final result goes especially well with the warming effect of the high ABV main ingredient.

Some beers are inherently harder to pair with than others, however: Sours are being made, utilized, and drunk like never before this year, at least in the States. And though you might curdle some milk with a lambic to make yogurt, a draught of sour beer alongside doesn't quite quench everyone.

For the sourpuss, however, there are daring pairings that work well.

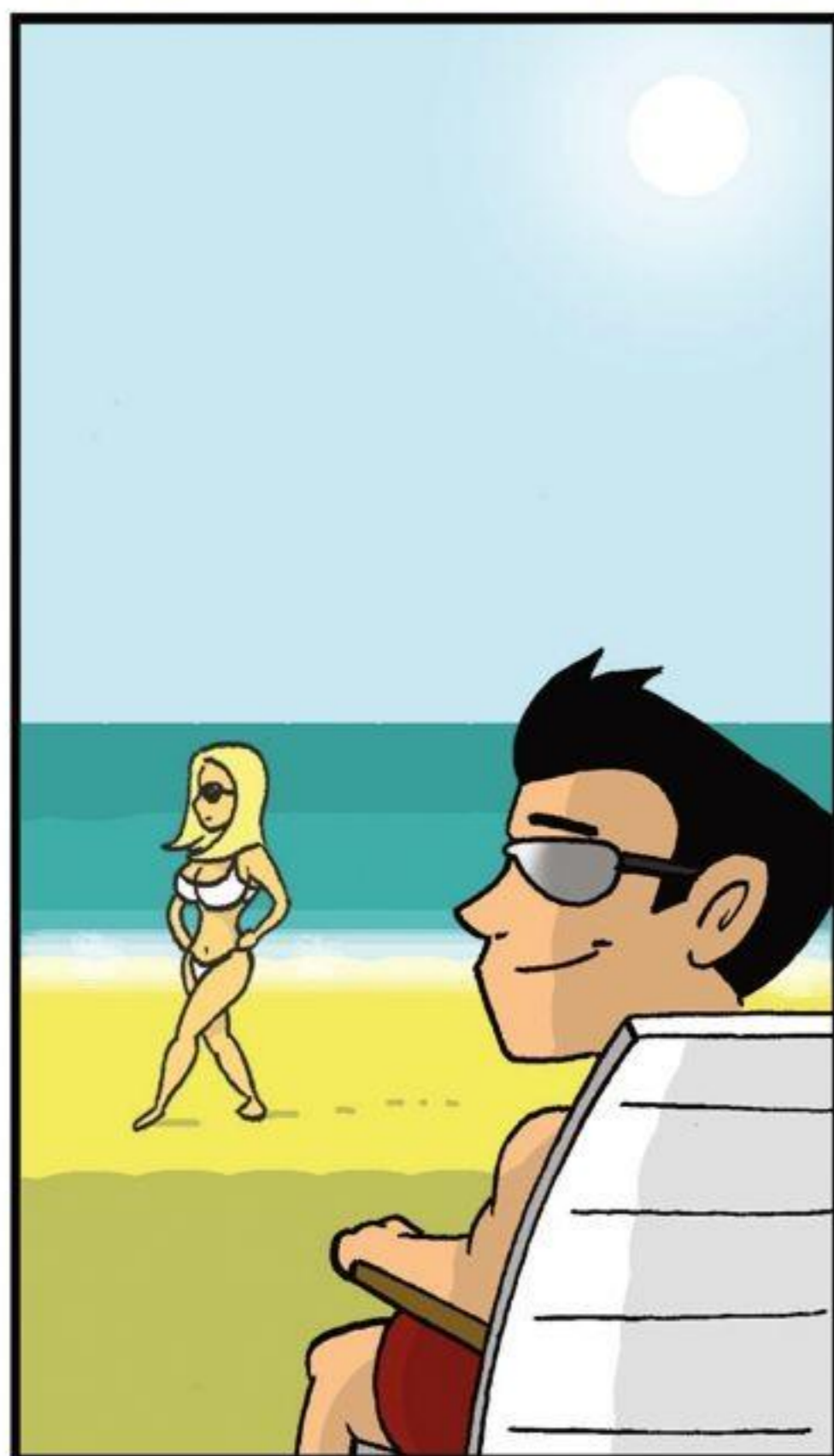
"Sours and pickles go really cool together," says our own brew chef, Brein Clements, the chef, beer and wine guy at Riverside, Calif's Salted Pig. "The pickles are already sweet and sour, so it works really well together. Once we did this with Duchesse de Bourgogne, with pickles cured with fennel and Sichuan peppercorn.

"It was almost a bread and butter-style pickle," Clements clarified, saying too dill of a pickle would be overkill. The total balance of sweet and sour, as with any pairing, is key. ☞



Pickles cured with fennel and Sichuan peppercorn from chef Brein Clements.

# THE BREWERY



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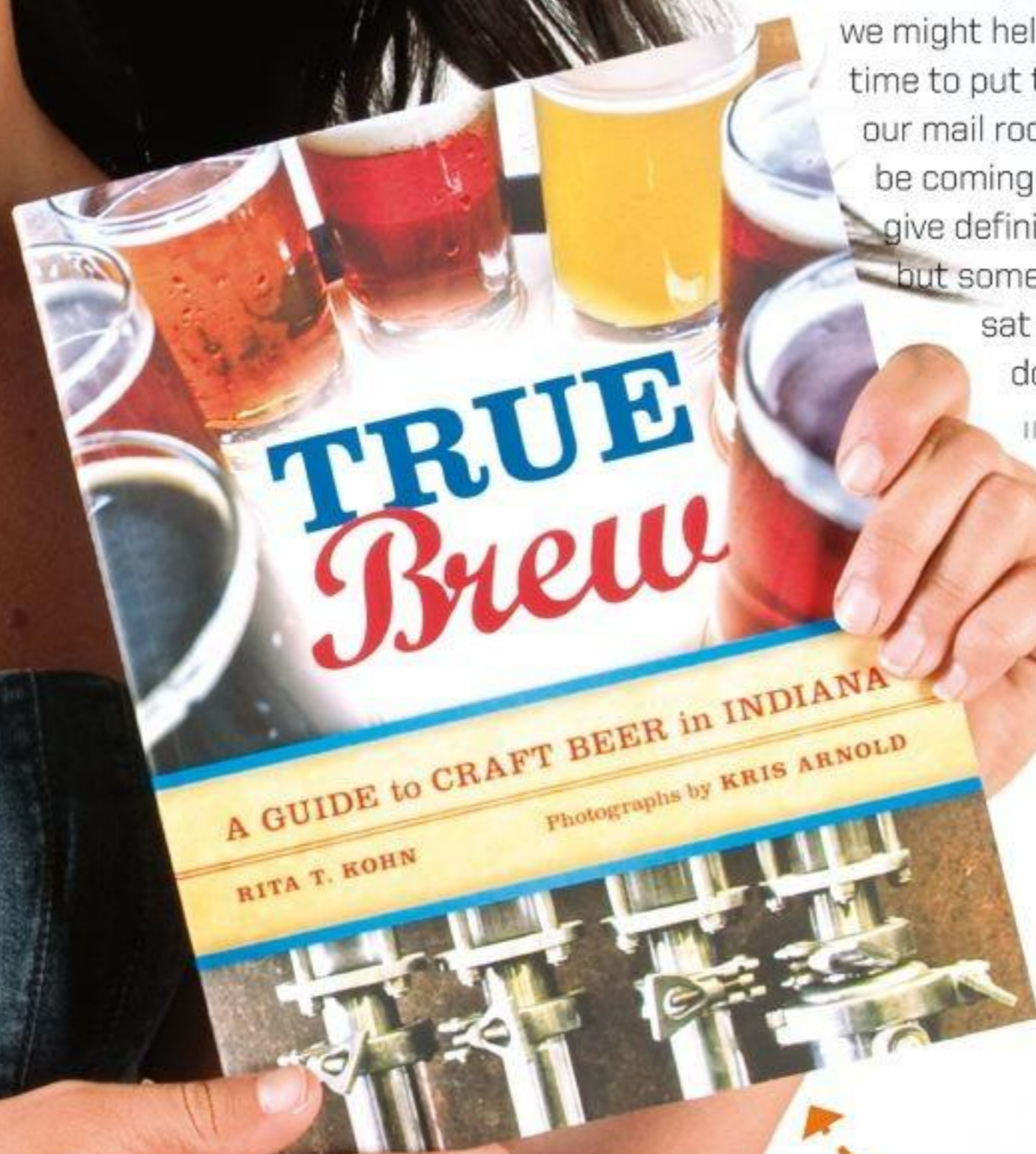


# The **BEER** BOOK CLUB

## LEARN TO READ

words: Derek Buono photos: Jason Boulanger

WHEN I WAS A KID I WAS MORE EXCITED ABOUT THE BOOK FAIR AT MY SCHOOL THAN I COULD UNDERSTAND. I'd save my pennies to buy classic books like *The Hobbit* and some other multiple ending books that honestly, I don't remember really reading but I guess I did. I'm betting that some of you like to read (did you know they make movies now?) and we might help some people read, so we thought it was time to put those books that have been piling up in our mail room floor to good use. Beer books seem to be coming out all the time. Some tell jokes, some give definitions, some give personal experiences, but some of them might just be worth the loot. We sat down with a few beers and read... so you don't have to.



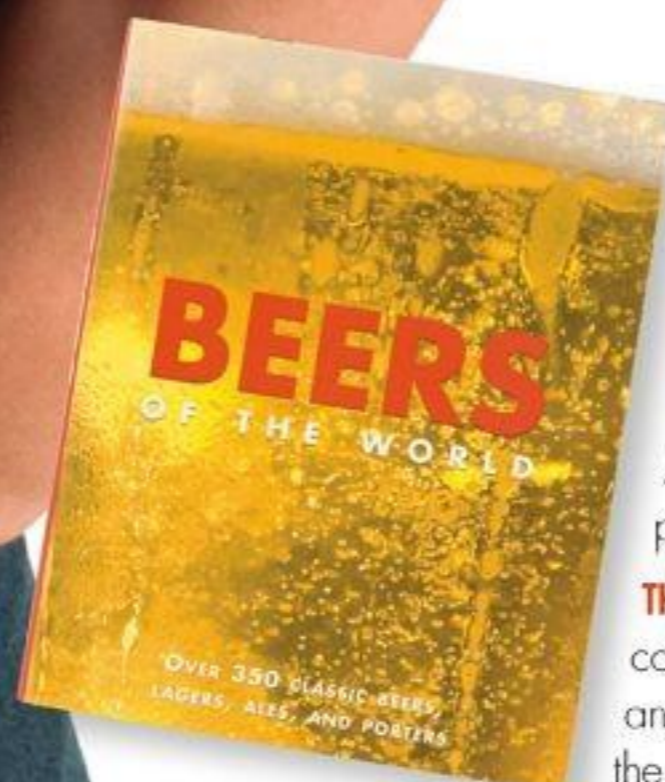
### True Brew A Guide to Craft Beer in Indiana

**AUTHOR:** Rita T. Kohn

**PRICE:** \$19.95

**OUR THOUGHTS:** A regional book on Indiana that's pretty to look at and filled with stories from the brewers and breweries of how they started and their lives. While it's text heavy, if you like the story behind the brew this one might even be interesting to everybody outside of Indiana.

**THE NON-READER REVIEW:** Look at all those words! The text is pretty heavy and not broken up, so prepare for a longer read than say...this magazine. But you can do a brewery a session and learn some of the stories behind some great Indiana beer. What they do more than basketball?



### Beers of the World

**AUTHOR:** David Kenning

**PRICE:** \$99

**OUR THOUGHTS:** A nice collection of beers of different countries with large pictures and a style story for each country featured. Also includes some interesting drinking statistics for each country profile, serving temps and food pairings.

**THE NON-READER REVIEW:** \$100 for a book? What is this college? Like college books you can find it for \$15 online. The pics are all big and pretty and the text is short and sweet. We're just thinking for the price it might be easier to just buy them all.







*Thanks.*

**GOLD AWARD**

*Ommegang Abbey Dubbel*

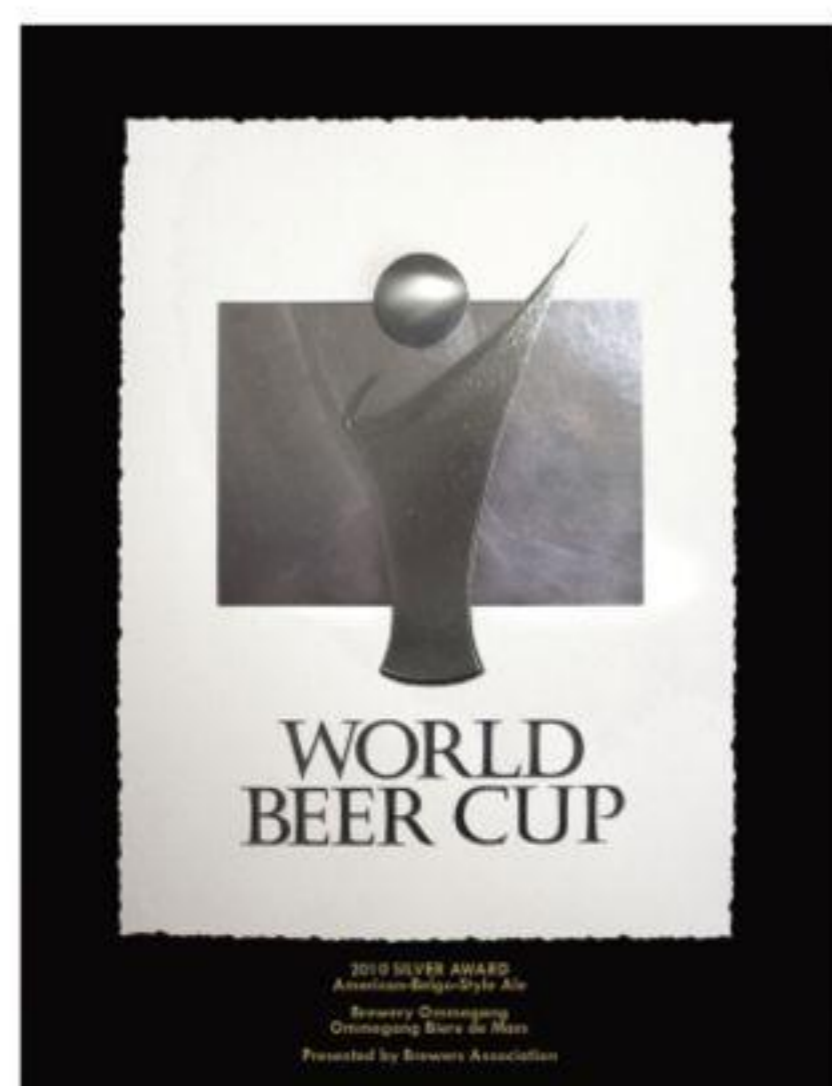
*Belgian-style Dubbel*

*Thanks again.*

**SILVER AWARD**

*Ommegang Witte Wheat*

*Belgian-style Witbier*



*And again.*

**SILVER AWARD**

*Ommegang Biere de Mars*

*American-Belgo-Style Ale*

*Thanks to everyone – our brewers, staff, distributors, retailers, the WBC judges – and most of all, our loyal Ommegang drinkers.*





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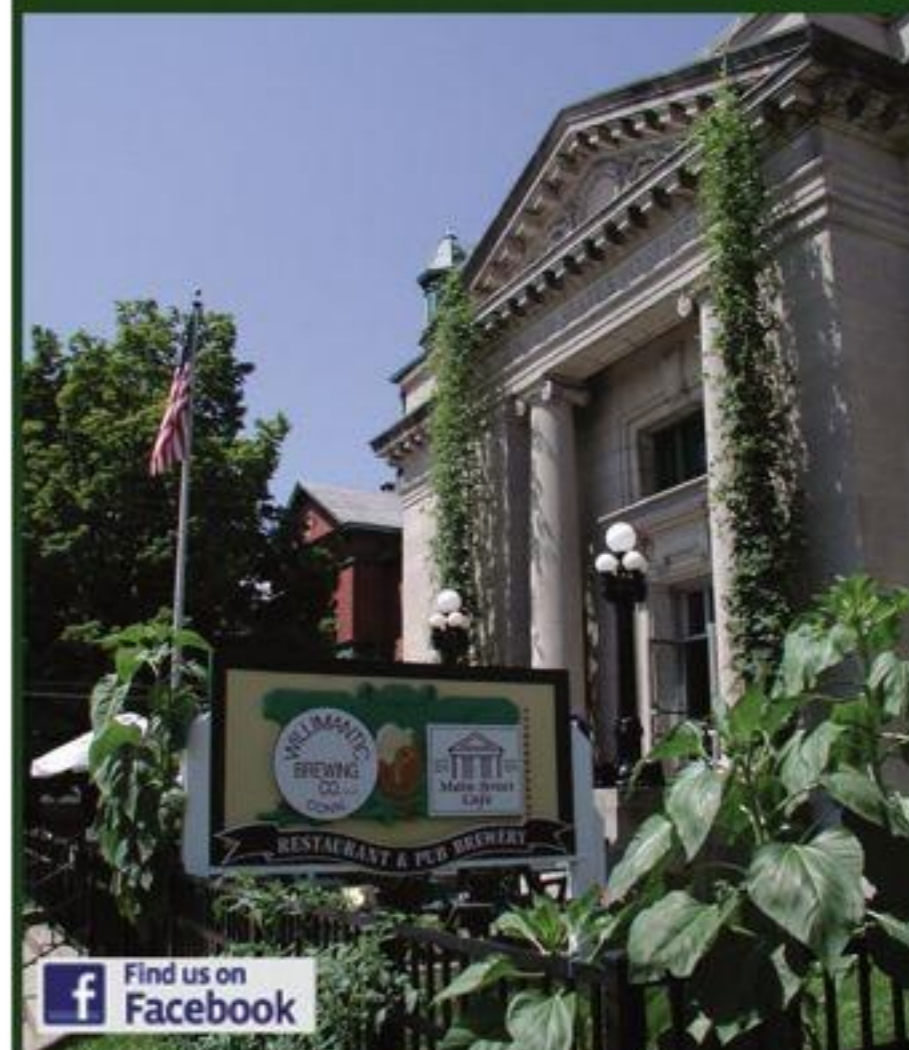
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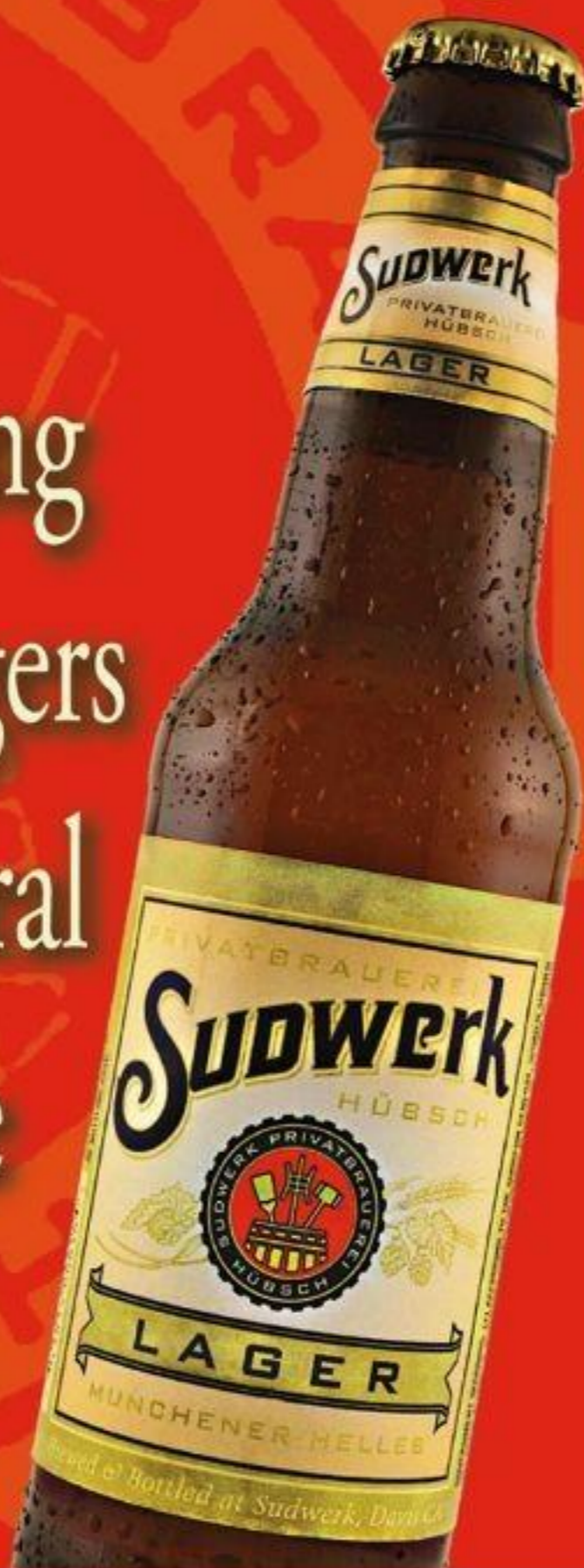
- Voted 2010 Best Beer Bar in AMERICA – Nightclub & Bar Magazine
- Ranked 6<sup>th</sup> Best Brewpub in the WORLD – 2010, Ratebeer.com
- Voted 2008 & 2009 Best Brewpub in CT
- 2009 Best Bar in Windham County – CT Magazine



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**Beer Gear**

# BE A BEER CHEF

words: Brein Clements    photos: Jason Boulanger

**W**e love cooking with beer, eating with beer and beering with beer. Those who read the magazine will know that Chef Brein has created some amazing recipes for you to impress your friends with. Since we're celebrating (we always are) we thought we would collect all the recipes in one place so you'd have them all ready to put into action. We love to get feedback, so if you've made any of Brein's recipes email us and let us know what you thought.

The Beer  
Kitchen

# Cookbook







## Curried Butternut Squash Soup

2 Large Butternut Squash—cut in half lengthwise, seeds removed  
 1 Cup Brown Sugar  
 ½ Cup Madras Curry Powder  
 2 inch piece fresh Ginger, peeled and sliced thin  
 1 lb. Butter, cut into cubes  
 Fresh Sage, as needed  
 Kosher Salt, to taste  
 Fresh Ground Black Pepper, to taste  
 2 Brown Onions, Sliced thin  
 1 Cup Brown Ale  
 3 qt. Chicken Stock  
 1 qt. Heavy Cream

### THE METHOD

1. Preheat the oven to 375° F.
2. Wrap a large sheet tray in foil and place the squash, cut side up, on the tray.
3. Liberally season the squash with brown sugar, followed by the curry powder, sliced ginger, half the butter, sage, salt and pepper.
4. Place a cup of water on the bottom of the tray and tightly wrap in foil. Place in oven for two hours or until the squash are tender and easily separate from the skin.
5. Once done, discard the ginger and sage from the squash and scrape the meat of the squash into a bowl; reserve.
6. Place a heavy-bottom saucepan over a medium-

high flame. Add the remaining butter and let foam. Add the sliced onion and a pinch of salt. Stir with a wooden spoon often and let cook until nice and soft.

7. Add the brown ale and let cook for one minute, stirring frequently. Add the squash and stir to combine. Add the chicken stock and let cook for about 45 minutes or until reduced by about one-fourth and slightly thickened. Adjust the seasoning and add the heavy cream. Cook for 20 minutes more.

8. Carefully transfer the soup to a blender and blend for a minute until smooth and creamy. Adjust seasoning; serve sprinkled with a touch of the curry powder.

**Serves 7**

## Pickles Cured With Fennel & Szechwan Pepper

1 Gallon Rice Wine Vinegar  
 ¾ Cup Sugar  
 ¼ Cup Kosher Salt  
 ½ Cup Szechwan Peppercorn  
 ½ Cup Fennel Seed  
 5 English Cucumbers, sliced in about 1/3 inch rounds  
 5 Fennel Bulbs, shaved thin  
 Flemish Red or any medium bodied beer to taste.

### THE METHOD

1. Place the vinegar, sugar, salt, peppercorn and fennel seed in a pot and bring to a simmer.
2. Meanwhile, slice the cucumber and fennel, place in the bowl and reserve.
3. After simmering, carefully pour the liquid over the cucumber and fennel.
4. Place plastic wrap directly on top of the cucumber mixture; this will ensure they stay submerged in the liquid and take on the best flavor.
5. Let cool to room temperature, then cover the entire bowl with plastic wrap and let sit for at least 48 hours. Serve ice cold!
6. Right before serving, sprinkle the pickles with a bit of the beer & serve immediately.

**Serves 10**



## SALAD OF GRILLED SHRIMP & WATERMELON

20 Shrimp, cleaned and deveined  
 ½ Watermelon, seedless and ripe  
 1 Lemon  
 1/3 Cup Beer  
 1 Egg yolk  
 ¼ Cup Soy Sauce  
 ¼ Cup Rice Vinegar  
 2 inch piece fresh Ginger, peeled and sliced thin  
 ½ Cup Water  
 1 ½ Cup Canola oil  
 Kosher Salt to taste  
 Granulated Sugar to taste  
 4 oz. Goat cheese, crumbled  
 As needed, Extra virgin olive oil (Arbequina recommended)  
 ¼ Cup Macadamia nuts, toasted and rough chopped  
 Basil, torn (as needed)  
 Sea salt (preferably Maldon or sel gris) to taste  
 Black pepper, fresh cracked, to taste

### THE METHOD

1. Turn the grill to medium-high. While it's heating, place the shrimp on wooden skewers (this will help to cook them evenly and easily remove them from the grill; reserve until grill is ready).
2. Cut the watermelon into various shapes, making sure to remove all rind including the white. You should be left with only the sweet red fruit. Place the melon in a bowl and sprinkle with lemon juice; reserve.
3. In a blender, place the egg yolks, soy, rice vinegar, ginger and water. Blend for 20 seconds or until smooth. Then slowly begin adding the canola oil until a nice, thick emulsion has formed. Season the dressing with salt and sugar. Reserve.
4. Season the shrimp with salt and pepper, then place on the grill. Let cook on each side for about 2 minutes. Once shrimp have just turned white, remove and place on tray to rest for 2 or 3 minutes.
5. Arrange the watermelon on a plate, followed by the shrimp, goat cheese, ginger dressing, extra virgin olive oil, macadamia nut and basil. Finish with the sea salt and fresh cracked pepper.

**Serves 4**





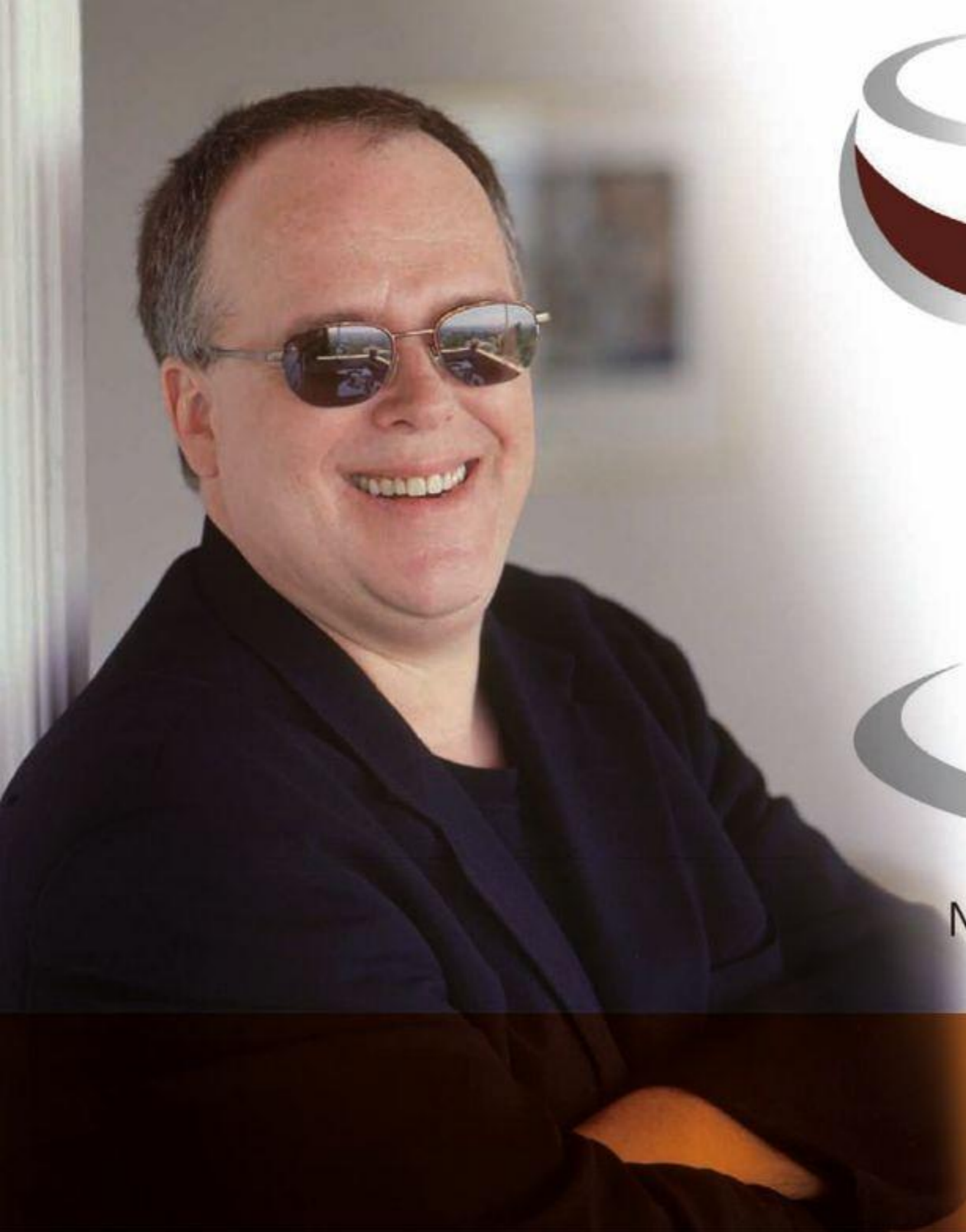
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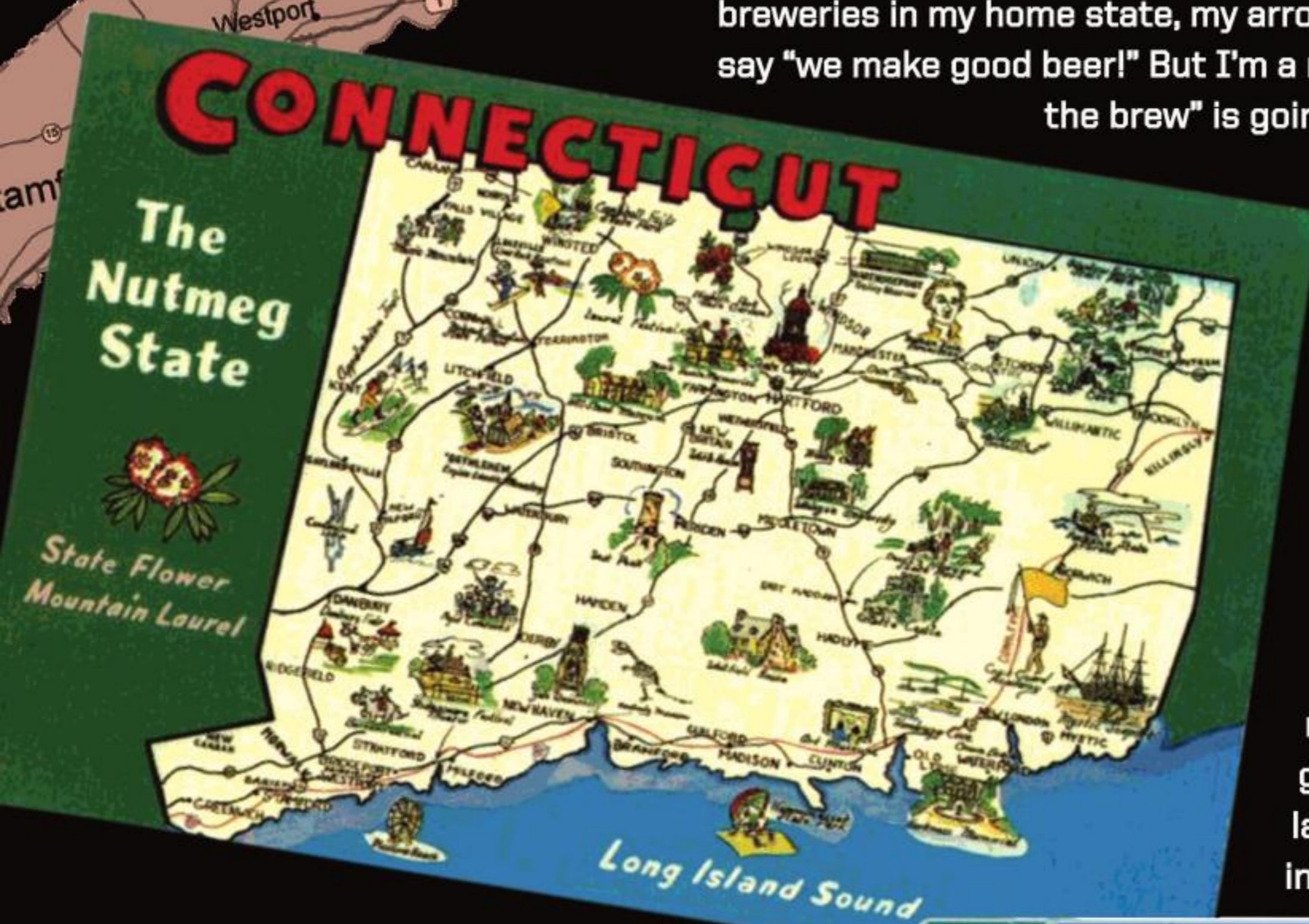
# CONNECTICUT BEER RUN

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**I**'M FROM CONNECTICUT AND SINCE I'VE LEFT AND BECOME INVOLVED WITH BEER, I HAVEN'T BEEN BACK TO SEE WHAT BREWERIES HAVE APPEARED WHEN I LEFT 10 YEARS AGO. Like many people, I have a loyalty to where I grew up and even without sampling the breweries in my home state, my arrogant pride tells me to say "we make good beer!" But I'm a realist and to see "what the brew" is going on in the Constitution

State, I set up a tour of three breweries of varying sizes to see just how the craft market is coming along. All three had different approaches and brewing philosophies and styles. Let's take a quick tour of the 5th state in the nation's breweries and go from brewpub to the largest micro brewery in the state.

Liquor stores still closed at 8 when I left.





# WILLIMANTIC BREWPUB AND RESTAURANT

**LOCATION:** Willimantic, CT

**OWNER/BREWER:** David Wollner

**CAPACITY:** 630 bbls on a 7 bbl system

**SINCE:** Opened in February 1997 as Willimantic Brewing Company, been in business as Main Street Café since 1991 as a deli for 3 years in a former movie theater, then 3 years as a beer bar restaurant in a old Victorian building until we renovated the Post Office which took 11 months. The building was vacant for 30 years and was built in 1909 and closed in 1967.

**BEERS ON TAP:** We have 40 taps plus a house cask. We usually pour between 6-9 of our own beers with the Certified Gold Ale as our flagship. We rotate porters, stouts, ambers, reds, seasonals, saisons, barleywines, wheats, etc, and at least two different IPA's per month. We also have a barrel-aging program making sours and blending with younger beers. We try to feature CT micros on tap plus a wide range of craft drafts that I enjoy drinking plus some key imports.

**AWARDS:** Various 1st, 2nd, & 3rd place medals at the Great International Beer Competition held in Providence every November. *Nightclub and Bar Magazine* Best Beer Bar in America 2010. *Connecticut Magazine* Best Brewpub 2008, 2009, 2010 and Best Bar in Windham County for multiple years. Small Business of the Year Windham Regional Chamber of Commerce 2008 and 2010. Ratebeer.com #6 Brewpub in the World. *All About Beer Magazine* #66 out of 150 places to have a beer before you die.

**TASTING HOURS:** Tuesday-Sunday 11:30am-1:00am Monday 4:00pm-midnight

**WEBSITE:** [www.willibrew.com](http://www.willibrew.com)

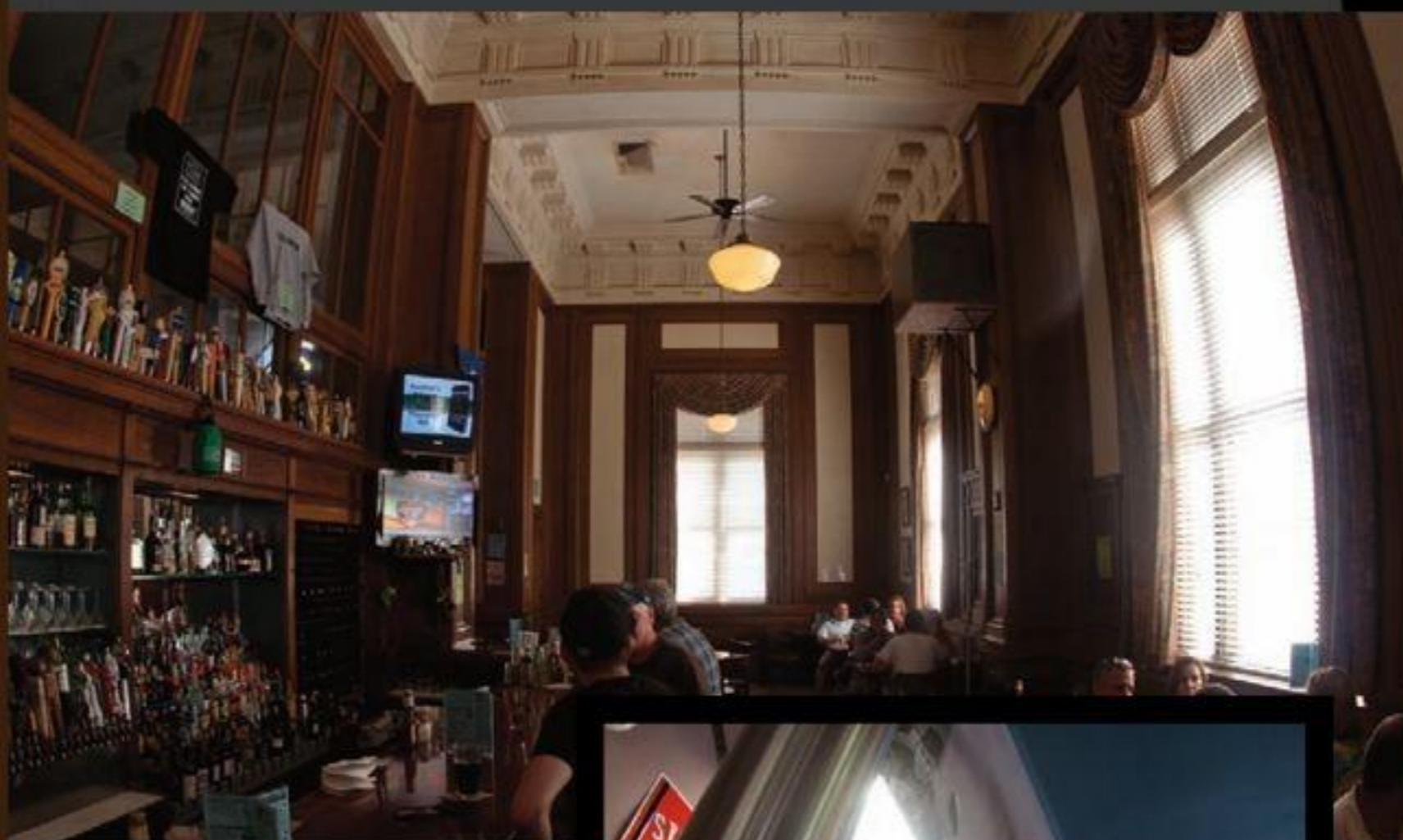
**DISTRIBUTION:** Only in the restaurant!

## OUR RECOMMENDATION

Anytown Unfiltered IPA (actually all of the their beer)

## OUR TAKE

This place is awesome. The food is worth the trip alone, but David is hard at work in the brew pub pumping out amazing beer. His specialty is IPA, (west coast and American) and had 3 for us to taste in the 10 beer sampler we started with. The other great thing about this place is that they have 40 taps total so not only do you get to sample Willimantic's stunning variety of craft beer, he supports other breweries from the area and beyond. This place is located in an old post office so the architecture is beautiful. We might even classify this as the best beer in CT. The entire time we tried to convince them to bottle or sell kegs so that other beer fans can try this beer around the state, but for now David is happy to force you to take a nice drive through the woods and visit this amazing brewpub.



If we still lived in Connecticut we'd be visiting this place weekly. Seriously Connecticutans, do yourself a favor and go eat and drink here. Tell them we sent you and you'll get a free glass of water!



David is glowing like a beer angel.





## NEW ENGLAND BREWING COMPANY

**LOCATION:** Woodbridge, CT

**OWNER/BREWER:** Rob Leonard, Matt Westfal

**CAPACITY:** 3800 bbls

**SINCE:** 2003

**BEERS ON TAP:** Sea Hag IPA, Elm City Lager, Gandhi-Bot Double IPA, Wet Willy Scotch ale.

**TASTING HOURS:** Call

**WEBSITE:** [www.NewEnglandBrewing.com](http://www.NewEnglandBrewing.com)

**DISTRIBUTION:** Connecticut, Rhode Island, Massachusetts, and Florida.

## OUR RECOMMENDATION

We loved the Sea Hag IPA, but we couldn't help thinking Lager was one of the best we've had in a long time...and it's in a can!

## OUR TAKE

We love the fact that they went for canning instead of bottling! The brewery is in an old building and has lots of charm for a straight brewery. They usually have 5 beers on tap to fill growlers or sample, but if you hang around enough and crank out strange movie quote references you might get an extra treat. The Sea Hag IPA became their most popular beer for a good reason. It's flavorful and easy to drink. We were surprised to see their lager is lagered for the full time and the result is crisp and clean. They have an open house on Saturdays so check their website. The brewery dog, Eli, is an English Black lab that makes a lot of noise and might even give you some overly loving licks on the legs, but he's a big push over despite his big bark. We are slightly concerned he doesn't drink beer, but we'll give him a pass this time.

There are lots of creepy Elvis heads in the brewery.



The watch dog of the brewery who doesn't like beer? At least he isn't stealing beer! They can beer so it was cool to see the labor involved in getting that product out the door.



## OTHER BREWERIES

There aren't a huge amount of breweries in Connecticut, but there are few smaller breweries and brewpubs that are dotted across the state and will provide lots of fresh beer and depending on the place, some good food and good people. We've been to a few and here are a few that didn't make our trip this time.

### SOUTHPORT BREWING COMPANY

Southport, CT

[www.southportbrewing.com](http://www.southportbrewing.com)

### BAR, BRU ROOM

New Haven, CT

[www.barnightclub.com](http://www.barnightclub.com)

### CAVALRY BREWING CO.

Oxford, CT

[www.cavalrybrewing.com](http://www.cavalrybrewing.com)



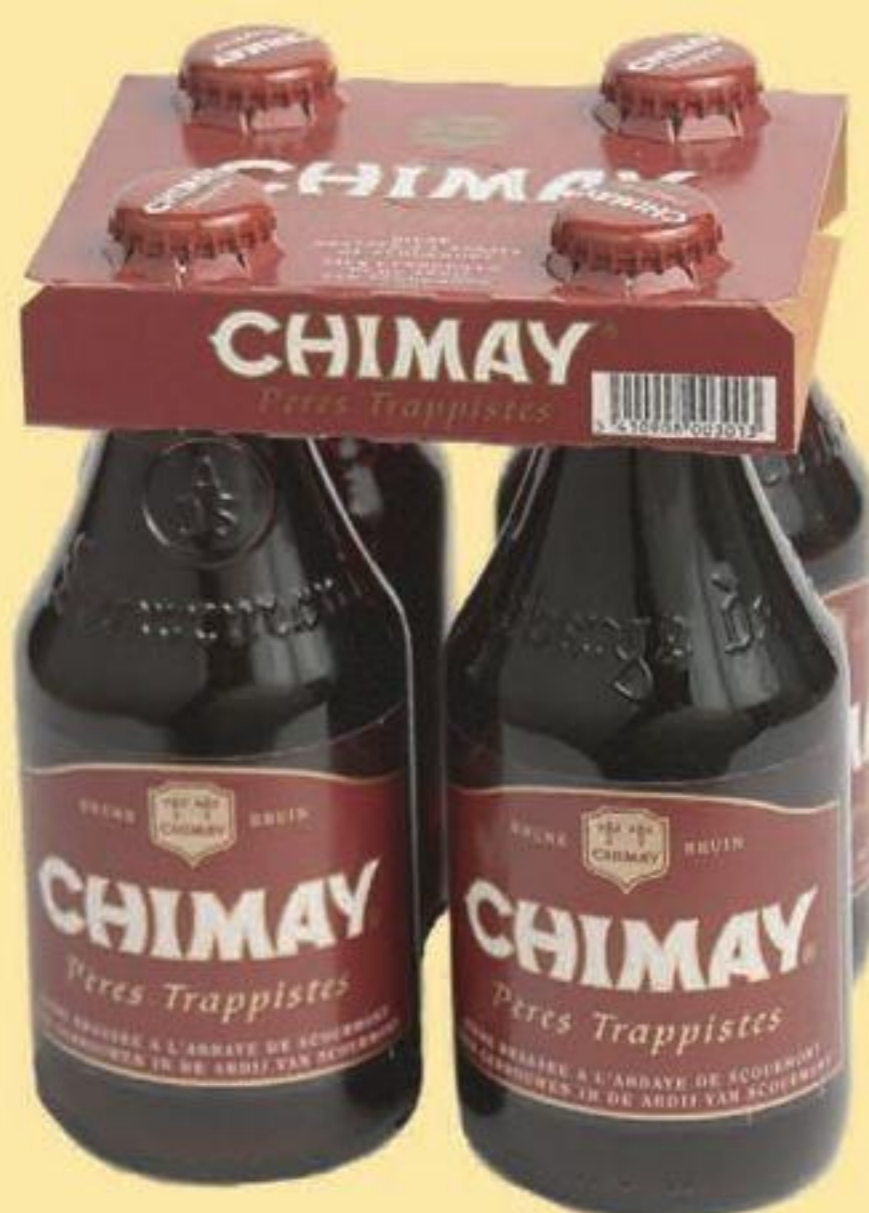
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# Beer Can Chicken

Shove this where? Okay sounds delicious.

words: Derek Buono photos: Jason Boulanger and Michael Vincent

**D**RINKING CAN MAKE YOU DO SOME STRANGE THINGS. Streaking the neighborhood, dancing like you just broke your neck in front of a bunch of women, or in this case thinking that the beer can you have in your hand might just fit in the ass of a chicken. We won't really try to find out how this strange technique came about; instead we'll just say it was Canadian. It's cold and they are bored. What we can say that Beer Can, or Beer Butt Chicken has been around for a long time and people have raved about how good it tastes, how simple it is. Well we thought since Williams Sonoma now sells stainless steel beer can chicken grill top roasters, it was fancy enough to leave the farm and be cooked in your back yard. We came up with a nice recipe that makes some of the best tasting chicken you can eat (even without the beer in the butt), and thought what better way to impress your friends. Just say "hey we're going to put the beer in the butt of this here bird and have us a feast!" They might laugh, but they will also eat.

## RECIPE

Beer can chicken can be done on either a traditional charcoal grill or a gas grill. You'll need medium-high indirect heat no matter which grill you use. If using a gas grill keep the temperature between 350-400°.

- 1—4 to 5 lb. Chicken, rinsed with cold water and patted dry with paper towels.
- Rub the outside with olive oil and season with kosher salt and freshly ground pepper, season the inside of the cavity as well.
- Zest of one organic lemon sprinkled all over the outside of the chicken. After zesting, slice the lemon into rounds and put the slices under the skin over the chicken breast.
- Fresh rosemary, thyme or tarragon work really well with both the chicken and the lemon. Put fresh herbs under the skin along with the lemon and also into the cavity of the chicken. Sprinkle chopped herbs on the outside.
- Finally use the beer of your choice to infuse the chicken from the inside while it roasts on the grill. Carefully place the chicken over the can so it sits upright, set on a grill away from the heat, and cover the grill. Roast until the outside is a nice crisp golden brown and an instant read thermometer inserted into the thickest part of the thigh away from the bone reads 170°, about 1 to 1 1/2 hours.

When the chicken is done remove it from the grill. Carefully take the can out and let it rest for about 10 minutes loosely covered with foil before carving.

## Can or the Pan?

You can always use a regular beer can with this, and since you can get some killer beers in cans now you won't be limited. The one thing to consider is that many cans are lined with "something" to prevent the aluminum from touching the liquid inside. Considering that you'll be heating, and possibly sending some strange chemical outward, the Williams Sonoma stainless steel Vertical Chicken Roaster is a pretty good deal. You can go online or visit a store. They sell for \$49.95 for the twin chicken setup and \$30 for the single version. [www.williams-sonoma.com](http://www.williams-sonoma.com)



## GRILL OR OVEN?

Over the course of our experiment we found that cooking it on the grill with charcoal resulted in a slightly overpowering smokiness that may have interfered with the other flavors. If you don't like smoky flavors use a natural gas grill or oven. The vegetables cook quick so don't try throwing them on there to start.

If only we could inject beer in all our food.

Our thanks to Weber for  
supplying our test grill.

[www.weber.com](http://www.weber.com)

## CAN YOU TASTE THE BEER?

Now before we get anybody yelling at us that the beer flavor can be detected, we will say that maybe if you didn't use any spice, or cook on a gas grill that some of the flavor might make it's way into the meat.

For the most part the spices in this recipe and the smoke from the grill will cover up most beer flavors. We did test this about 4 times with some strong IPAs and some other styles to see if we could detect any sort of beer flavor and none of us could. So we suggest maybe skipping out on adding that \$30 beer to your recipe and make it with some cheaper, more every day beer.

She couldn't taste the beer that way either.

WHILE THE BEER MIGHT NOT BE A DOMINANT flavor in the chicken it is a fun topic of conversation and the good thing is you can serve the beer you used as the beer you drink with dinner. Then you can get your friends to try the beer simply because it's in the dish and help people appreciate beer and cooking with beer. ☺

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# TASTE TEST

WE LIKE THIS TEST

## Ratings

★ **60-70**  
A Little Rough Around the Edges

★★ **70-80**  
Recommended

★★★ **81-90**  
Highly Recommended

★★★★ **91-100**  
Beer Magazine's Top Choice

Each month we taste a wide range of beers. Our panel of tasters range from the average beer drinker to some of the most experienced tasters in the country. This method helps provide a more accurate impression of what a typical beer drinker can expect. Of course, every person's tastes are different, and even if we don't like a beer, it doesn't mean you won't. All of our beers are rated on appearance, aroma, taste/body, and finish. Our weighted scale favors the tasting side of the beer and is based on a 100-point scale. All testing is performed in the beer's appropriate container, in a range of temperatures, and with all scores averaged.

Was Batch 18 not so good?

## Batch 19 PRE PROHIBITION PILSNER

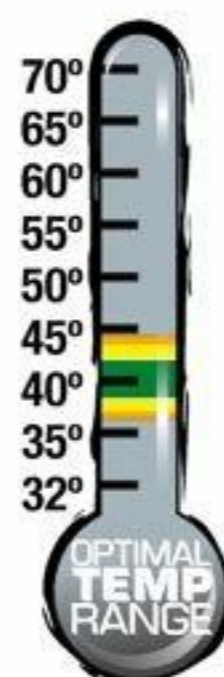
Lagers are amazing beers that are much harder to do right than most understand. To really lager a beer it takes time, and tank space. That means less sales. So when you see something like Batch 14 come out and realize it's from one of the big brands most won't give it a chance. But the truth is they can, and do make good beer. This Batch 19 is wonderful. It pours a golden yellow and shows a soapy white head. The aroma is something we didn't expect. A swirl reveals a wonderful floral/hoppy aroma. The taste is clean with a sweet toffee flavor that is balanced with a hop bitterness. The finish is clean crisp and how it should be. We presented this blind and it won over beer snobs.

### THE RESULTS

<b>Appearance:</b> (out of 10)	<b>9</b>	Hazy, golden yellow with a touch of orange. Frothy white head.
<b>Aroma:</b> (out of 15)	<b>15</b>	Packed with herbal earthy hop character that sets you up for the flavor.
<b>Taste:</b> (out of 40)	<b>37</b>	Odd, but delicious. Herbal, grassy, spicy, skunky, and fruity all wrapped up in a glass.
<b>Finish:</b> (out of 35)	<b>33</b>	Clean and additive. Intense and funky...good funk.

**Brewery:** Batch 19  
**Location:** Golden, CO  
**Style:** Pilsner  
**Website:** www.batch19.com  
**Price:** \$8 / 6-pack

**Alcohol Percentage:** 5.5 %  
**International Bitterness Rating:** 26  
**Glass Recommendation:** Pint  
**Availability:** Year Round



OVERALL  
**94**  
OUT OF 100  
RATING



## Greene King OLD SPECKLED HEN

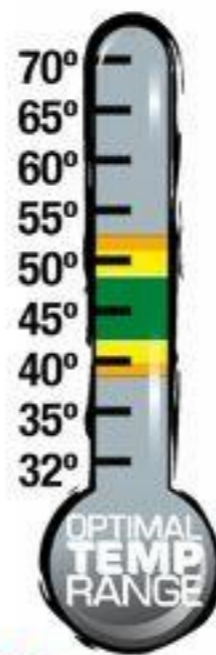
If you were in England a 5% beer would be crazy, and you'd probably be in a bar fight by now after a "football game." To keep things tame English beer is often lighter in flavor and alcohol. Old Speckled Hen is a favorite of English pubs in the US, but it's usually on a nitrogen tap system. We actually prefer the bottle. The color to be similar to amber, like the amber with a Jurassic mosquito stuck in it. The aroma has a strange candy raspberry fruit scent with a toffee caramel twist. The flavor is light with a nice toffee note mixed with some of that fruity sweetness in the smell. It finishes easy with some toffee and just a hint of bitterness. This one is better in a bottle and works well here in the "New England" while watching soccer or even...NASCAR!

### THE RESULTS

<b>Appearance:</b> (out of 10)	<b>9</b>	Jewel like amber with a bright white head.
<b>Aroma:</b> (out of 15)	<b>12</b>	Light, candied raspberry toffee sweetness is the dominant aroma.
<b>Taste:</b> (out of 40)	<b>35</b>	You'd have to be a wanker not to like this beer. A raspberry-toffee sweetness mixed with a nice light bitter.
<b>Finish:</b> (out of 35)	<b>32</b>	Finishes well and is pretty light in mouth feel. Lets wear a Man-U Jersey and flip a car.

**Brewery:** Greene King  
**Location:** Suffolk, England  
**Style:** English Pale Ale  
**Website:** [www.oldspeckledhen.co.uk](http://www.oldspeckledhen.co.uk)  
**Price:** \$10 / 6-pack

**Alcohol Percentage:** 5.2 %  
**International Bitterness Rating:** 25  
**Glass Recommendation:** Pint  
**Availability:** Year Round



**OVERALL**  
**87**  
OUT OF 100  
**RATING**



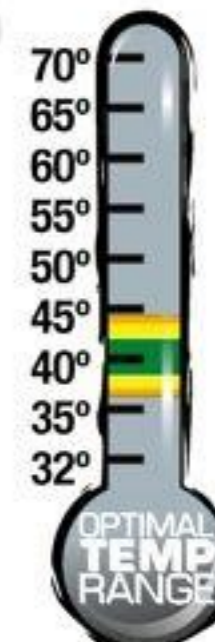
The one time the can isn't better tasting.

## Spoetzel Brewery SHINER BLONDE

Blondes have more fun, so they say anyway. But this Blonde is all about the fun. Shiner is better known for their Bock, but their other lagers are just as good. The blonde pours a straw yellow and has a thin veil of a head. The aroma is light, but you get some hay that is almost sweet smelling. The flavor is light with a nice mix of bitter and sweet (we called it balanced). As it warms you get some nice flora notes and a touch of honey. The finish is clean crisp and refreshing. This beer is super food friendly. No strange flavors, light on the tummy and cleans off the palate.

### THE RESULTS

<b>Appearance:</b> (out of 10)	<b>8</b>	Light straw yellow with a thin white head.
<b>Aroma:</b> (out of 15)	<b>12</b>	Light and pleasant. Some hay sweetness and the faint hint of honey.
<b>Taste:</b> (out of 40)	<b>37</b>	Easy drinking goodness. Nicely balanced with some floral and hints of honey. Goes with all food!
<b>Finish:</b> (out of 35)	<b>34</b>	Clean and refreshing. No lingering flavors to conflict with delicate food flavors.



**OVERALL**  
**91**  
OUT OF 100  
**RATING**



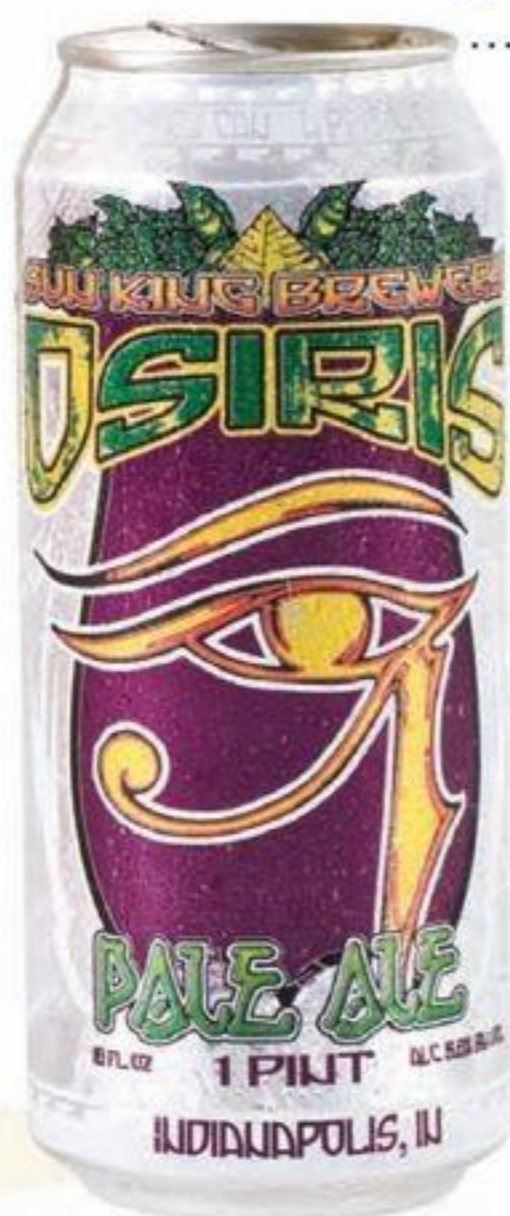
**Brewery:** Spoetzel Brewing  
**Location:** Shiner, TX  
**Style:** Lager  
**Website:** [www.shiner.com](http://www.shiner.com)  
**Price:** \$8 / 6-pack

**Alcohol Percentage:** 4.4%  
**International Bitterness Rating:** 13  
**Glass Recommendation:** Pint  
**Availability:** Year Round

**VITAL**  
**STATS**





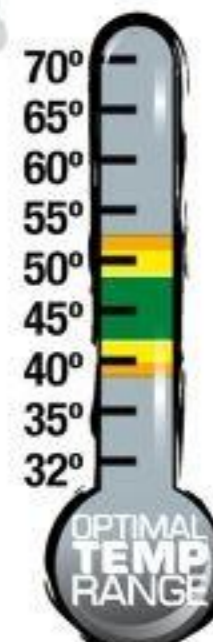


## Sun King OSIRIS PALE ALE

Folks in Indiana might be pretty far removed from the west coast, but now Sun King Pale Ale will bring you some of that now classic style to the mid-west. Their pale pours a nice amber/orange with a great looking foamy head. The aroma is full of orange peel, spice and floral notes. The taste is a nice balance of toffee, orange peel, tangerine, and a nice spicy character. It finishes good and clean. This is a nice west coast style pale that has a nice sweet balance and should make all who try it love it.

### THE RESULTS

<b>Appearance:</b> (out of 10)	<b>9</b>	Amber with a slight hint of more orange.
<b>Aroma:</b> (out of 15)	<b>14</b>	Floral, orange peels some sweetness.
<b>Taste:</b> (out of 40)	<b>36</b>	Orange peel and some toffee sweetness that makes it well balanced. Some tangerine and spicy notes.
<b>Finish:</b> (out of 35)	<b>33</b>	A nice well balanced finish with bitterness and some sugar flavors hanging around.



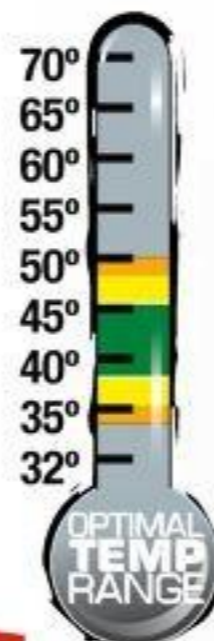
**Brewery:** Sun King  
**Location:** Indianapolis, IN  
**Style:** American Pale Ale  
**Website:** [www.sunkingbrewery.com](http://www.sunkingbrewery.com)  
**Price:** \$10 / 4-pack  
**Alcohol Percentage:** 5.6%  
**International Bitterness Rating:** 50  
**Glass Recommendation:** Pint  
**Availability:** Year Round

## Karl Strauss WHISTLER IMPERIAL PILSNER

If you walk around calling yourself imperial you better have a cape or rule some empire. To be an Imperial Pilsner requires a little less. Karl Strauss took a mild mannered beer and injected some steroids to bring some more flavor to this classic style. Pouring from the 22 oz bottle reveals a golden yellow liquid with a nice looking head. The aroma is light, but with a good swirl the grain dominant nose turns a little floral, grassy and a little earthy. The taste is light and not overpowering. It has some of the oaty flavors but mixes in some herbal and floral notes. There is a slight candy sweetness that brings it all in balance. It finishes with a slight fruit component, but nothing overpowering there either. This light, dry, easy to drink Pilsner doesn't seem Imperial until you realize that it's pretty high in alcohol, which makes the subtle flavors even more impressive.

### THE RESULTS

<b>Appearance:</b> (out of 10)	<b>8</b>	Golden straw yellow with a frothy head and good retention.
<b>Aroma:</b> (out of 15)	<b>11</b>	Delicate but if you swirl you'll bring out the floral and earthy aromas hidden within.
<b>Taste:</b> (out of 40)	<b>34</b>	No overpowering or in your face flavors just some nice floral and grassy elements that turn a little herbal.
<b>Finish:</b> (out of 35)	<b>34</b>	A nice finish with a hint of fruitiness.



**Brewery:** Karl Strauss  
**Location:** San Diego, CA  
**Style:** Imperial Pilsner  
**Website:** [www.karlstrauss.com](http://www.karlstrauss.com)  
**Price:** \$8.99 / 6-pac

**Alcohol Percentage:** 7.5%  
**International Bitterness Rating:** 65  
**Glass Recommendation:** Pint  
**Availability:** Summer Release



Who doesn't want to be called imperial?

## Odell CUTTHROAT PORTER

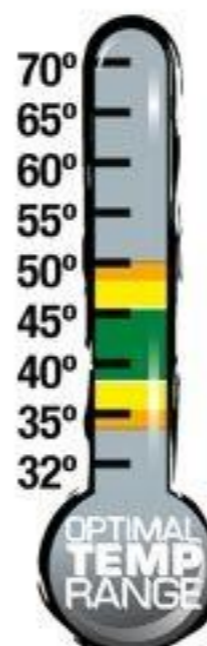
If you don't like porters, well there's something wrong with you. If you don't like Odell's porter, please close the magazine and go dig a hole. Jump in. This one pours a nice dark cola black with a touch of red highlight. The head comes up a small, but tan and wisps of it remain like cirrus clouds. The aroma is light, but it will give you some coffee, cocoa and some toasted marshmallow notes. Once you get this one warmed up a little the flavor sings with coffee, toffee, caramel and even a slight fruitiness if you look for it. It finished clean with some coffee and a hint of bitterness. This one rocks pretty hard and porter fans should seek this out. Very drinkable!

### THE RESULTS

<b>Appearance:</b> (out of 10)	<b>9</b>	Dark black with some red highlights if you hold it up to the light.
<b>Aroma:</b> (out of 15)	<b>13</b>	Light, but pleasant all around. Coffee, toffee and some roasted marshmallows.
<b>Taste:</b> (out of 40)	<b>38</b>	Wonderful. A perfect blend of coffee, cocoa, toffee and some bitterness that makes every sip a treat.
<b>Finish:</b> (out of 35)	<b>34</b>	You don't want to finish it, but when you run out you'll get a nice balance of sweetness and some cocoa.

**Brewery:** Odell Brewing  
**Location:** Fort Collins, CO  
**Style:** Porter  
**Website:** [www.odellbrewing.com](http://www.odellbrewing.com)  
**Price:** \$10 / 6-pack

**Alcohol Percentage:** 5.1 %  
**International Bitterness Rating:** 43  
**Glass Recommendation:** Pint  
**Availability:** Year Round



**OVERALL  
94  
OUT OF 100  
RATING**

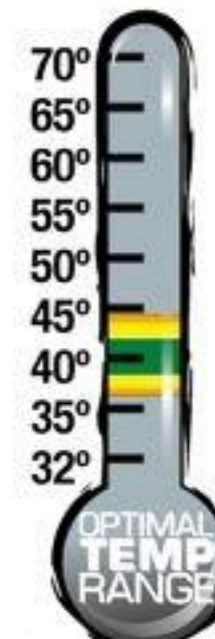


## Sierra Nevada TUMBLER AUTUMN BROWN

Brown ales are great drinking beers, but sometimes they can be too sweet. If you have heard Sierra Nevada likes to do hops, but not punch in the face hops. Their spin on a very traditional beer pours a nice dark brown that has some red highlights. The smell isn't fierce, but you get some bread, nutty, toffee and followed by a small hint of hops. The taste is very interesting with a nutty roasted coffee flavor dominating the flavor, but some hops at the end clear off any stick the sweetness may try to leave. It's got an espresso quality in the acidity. The finish is fairly clean but maybe a touch acidic. This brown has got a little hop to its sip, and a nice complex flavor that makes most browns seem ordinary.

### THE RESULTS

<b>Appearance:</b> (out of 10)	<b>8</b>	Clear brown with red/amber highlights.
<b>Aroma:</b> (out of 15)	<b>13</b>	Coffee, nuts, some fruit and even a faint tease of hops.
<b>Taste:</b> (out of 40)	<b>38</b>	Interesting mix of nutty roasted espresso mixed with some bitterness and citrus.
<b>Finish:</b> (out of 35)	<b>32</b>	A little acidic but not as sticky as some browns can be, and not overly hopped like others.



**Brewery:** Sierra Nevada Brewing  
**Location:** Chico, CA  
**Style:** Brown Ale  
**Website:** [www.sierranevada.com](http://www.sierranevada.com)  
**Price:** \$10 / 6-pack

**Alcohol Percentage:** 5.5 %  
**International Bitterness Rating:** 37  
**Glass Recommendation:** Pint  
**Availability:** Fall

**VITAL  
STATS**





Jason and Grant didn't come from "Ghost Hunters"?

# I Had a Paranormal Experience...

## Or Maybe It Was The Beer

words & photos: Maria Willson

**L**OOKING FOR A DIFFERENT WAY TO CELEBRATE HALLOWEEN and beer this year? You might want to check out the Lemp Mansion and beer this year? You might want to check out the Lemp Mansion ghost tour in St. Louis, Missouri. It frequently makes lists as one of the most haunted places in the Midwest.



## HISTORY OF THE LEMP MANSION

I already knew a little about the Lemp family because of my own love of the thing that made them their fortune—beer. You see the Lemp's were huge in brewing from about the mid 1800's to prohibition. They owned the biggest brewery in the region. E. Anheuser & Company's Bavarian Brewery was only number two. Yes, that Anheuser.

The founder, German born Adam Lemp, is credited by some as introducing lager beer to the United States. Under his son William J. Lemp, Sr. the brewery became the first to establish coast-to-coast distribution. Then, distraught over the loss of his favorite son and a close friend, William J. Lemp Sr. committed suicide in the upstairs bedroom of the Lemp Mansion in 1904. The responsibility for the brewery fell to William J. Lemp Jr.

Billy, as he was called, went through a bitter divorce and lost his sister to suicide in 1920. He lost interest in the brewery and it did not survive prohibition. It was sold for pennies on the dollar to International Shoe Company. Billy shot himself in the heart in the left front room of the Mansion, his office, in 1922. Then, Billy's brother, Charles moved in and lived there until he shot his dog and then himself in 1949.

With such a tragic history how could this place not be haunted?

## THE TOUR

Keep in mind it's been a long time since the brewery was operating. Translate this to mean no samples on the tour. However, the area is filled with places to buy great beer. My current favorite is listed in the cost breakdown of the day.

I was the first in my group to arrive for the tour and I spend a few minutes looking up at the mansion. The sun is going down and the lights from cars on the nearby highway are reflecting off the wavy glass in the windows. The place looks alive!

My friends arrive carrying their flashlights. Wait! We were supposed to bring flashlights? Apparently, this was in an email I must have missed. I feel a little panicked and consider bolting. But, I say nothing and we go in. Who needs a flashlight?

Betsy, a medium and paranormal investigator introduces herself and invites us to look at photos and articles about the Lemp's. Be sure to check out the photos they have of caves that run underneath the mansion and lead to the old brewery a few blocks away. The caves were used to store beer before refrigeration and as an entertaining space for the Lemp's, complete

with a swimming pool heated by steam from the brewery above.

We find our seats and Betsy begins. She tells us about the history of the Lemp's and her beliefs in the supernatural. She is very knowledgeable and it's obvious she really loves the subject. She picks up a set of metal rods bent into the shape of an "L"—divining rods. She explains, "I use these to communicate with the spirits in the house." Billy makes contact right away. The rods move back and forth as she asks him yes and no questions. Betsy closes her eyes and begins to sway slightly back and forth. "Billy's mad!" she says. The group begins to speculate on why and then—"pop". We hear a noise from the other room. Her assistant checks it out and it's...the ice machine. The room laughs nervously and Betsy ends the session.

We participate in, what the tour calls, a dark room experience. I'm going to leave that to your imagination. I don't want to tell all the Lemp's secrets. My advice: Don't forget your flashlight!

## TALKING WITH BILLY

Now, it's time to "investigate" on our own. I pick up my set of divining rods and head for Billy Lemp's old office. You know, the room where he committed suicide. I ask questions, the standard "I am hunting ghosts but feel a little silly talking to myself", type of questions. Nothing! Suddenly, the rods begin to move and continue to do so for several minutes. "Is it the beer? Am I causing this?", I ask myself. I don't think so, at least not intentionally. The movement becomes more sporadic and I ask, "Do you want me to leave?" The rods move and I leave. I can take a hint. Did I really communicate with ghosts? Did Betsy? I can't say but I know I had a lot of fun trying.

## THE COST BREAKDOWN FOR A GHOST STORY OF MY VERY OWN:

Tour of Anheuser-Busch brewery—free, 2 beers at International Tap House in Soulard \$10, Dinner and drinks for 2 at Sage in Soulard \$50, Haunted tour of the Lemp mansion \$25.

**NOTE:** Soulard is a wonderful revitalized section of the city right next to the Lemp mansion. Workers at Lemp Brewery would have lived there when the brewery was operating. If you want to have the most authentic beer experience possible I am told by a bartender (always a good source of information for any of life's questions) that Heineken is the closest "modern" beer to the Lemp's old lager. Order one! ☺

# BEEER F

words: Seth Martin

**S**ummer is the time of year where tons of people journey outdoors to enjoy the sun, the surf, and any game that can combine the glory of competition and the beauty of beer. This month we find two things that seem like they are meant to be together, two things that will roll off ones tongue along the likes of peanut butter and jelly. Welcome to Beer magazines crash course in gaming 101. Today's lesson is titled Beer Frisbee. So without further ado, lets grip it...and rip it!

Derek's shadow looks like Curious George!



## ITEMS NEEDED

- 1 Regulation Frisbee per team. (Can also have 1 Frisbee per player.)
- 2 Posts—should be about 4 feet tall.
- 2 Empty beer cans or bottles
- Minimum of 2 people, but many more can play as long as the teams are even.
- An abundance of cold beer.

## THE SETUP

- 1) Secure the two poles into the ground 30-40 feet apart.
- 2) Place an empty beer can or bottle atop each pole.
- 3) Each team member arms themselves with a fresh beer.

# RISBEE

## OBJECT OF THE GAME:

To throw a Frisbee and knock off the other teams bottle/can, accumulating points along the way.

**FIRST TEAM  
TO SCORE 21  
POINTS WINS!**

## HOW TO PLAY

- Each team takes their place behind a pole with a beer in hand.
- Players must remain behind the pole during both offense and defense; violations are a 1 drink penalty.
- Players must have a drink in hand at all times during the game.
- Each team takes turn throwing the Frisbee at the other team's pole attempting to knock the bottle/can off.
- Frisbees must be thrown one at a time regardless of the amount of Frisbees or players on each team.
- The defensive team must catch the Frisbee, the bottle/can, or both without dropping or spilling their beer to prevent the offense from scoring.
- The bottle/can must be rest and placed back atop the pole after each throw.
- The Frisbee throw must be catchable in order to be eligible for scoring. That is it can't be too high, low, wide, or thrown too hard. (Gentlemen's rules)

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## BEER GAMES



## SCORING/ DRINKING

- Points can only be scored when teams are on offense.
- Every offensive point scored is also a defensive drink penalty. Offense scores 2 points; defense takes 2 drinks each, and so on.
- 0 points if the Frisbee and bottle/can is caught before hitting the ground or the throw is uncatchable.
- 1 point if the Frisbee is not caught. (If the throw is uncatchable no points will be awarded)
- 1 point if the defense reaches in front of the pole to catch the Frisbee before reaching the pole. (Goaltending)
- 2 points if the Frisbee hits the post and the bottle/can is knocked off and hits the ground.
- 3 points if the Frisbee hits the bottle/can directly and it hits the ground.
- 3 points if the Frisbee hits the pole and both the Frisbee and the bottle/can hits the ground
- 4 points if the Frisbee hits the bottle/can directly and both the Frisbee and the bottle/can hit the ground
- An additional 1 point is scored if the defense is caught dropping their beer in hand, spilling their beer, or if their beer in hand is empty.
- 1 penalty drink per team for each uncachable throw.
- Teams drink as one. When one teammate finishes their beer the other one must also finish their beer. New beers are opened by both team members at the same time.

**T**here are the basic rules of one of the best summertime outdoor beer games around. Sure, Beer Frisbee will require a little more setting up than other games but it will also test the accuracy of your toss as well as your agility and hand eye coordination. So go grab some ice cold beer, a few Frisbees and lets see who can throw, who can catch, and who can do both without spilling their beer. ☺



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# Grand Teton Brewing BITCH CREEK

words: Derek Buono photos: Jason Boulanger

IT'S SOMETIMES A STRANGE PROCESS TO PICK THE BEER OF THE MONTH, BUT THIS TIME IT WAS PRETTY EASY. I bought this bottle of Bitch Creek just like most people would probably choose it, the name. While it is a real place, there is just something funny about saying it. When I shared it with the chef at a local restaurant we haunt, he loved the name so much he kept the bottle to whip out when his crew was complaining. Marketing works! The good news that marketing a delicious beer is even better! Grand Teton's Bitch Creek Extra Special Brown is more than just a catchy name, it's a wonderfully balanced ESB that will have you looking to swim up Bitch Creek without a paddle just to get some.



Luckily named after a real creek.



# DANGER

**YOU THOUGHT YOU  
WERE SAFE?  
THINK AGAIN,  
IT'S COUGAR  
COUNTRY!**

**S**OMETIMES THIS PAGE IS ABOUT BEER, and other times it is something that really requires nothing else but the picture. This is one of them. We found this sign as we approached the entrance to the Stone 14th Anniversary party, which ironically is on a State University Campus. Apparently they have some problems with the locals and had to warn students.

If you're a cougar you shouldn't prowl this campus!





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IF IT'S GOOD YOU IMPORT THE BEER.  
**IF IT'S GREAT YOU** **IMPORT THE BREWERY.**

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