

Beer

Drink • Laugh • Learn • Crop Dusting



**BEER
OF THE MONTH**
Cave Creek
Chili Beer

9
APPLIANCES
YOU NEED NOW

**MOST
EXPENSIVE
BEERS IN THE WORLD!**

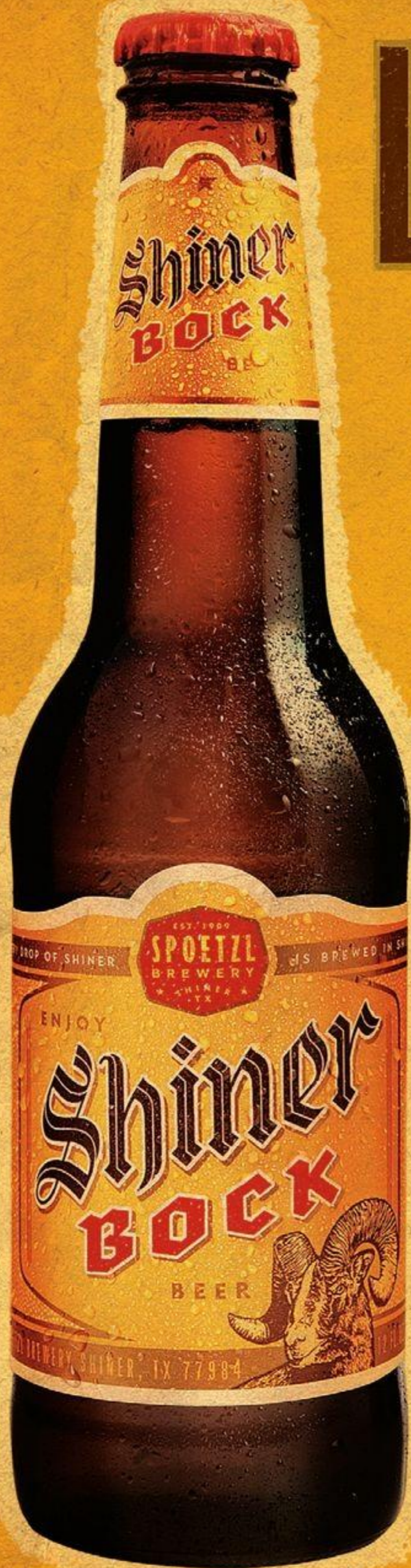
Make Beef Jerky
& **MUSSELS**
WITH
BEER BROTH

MAR/APR 2011 / ISSUE 18



www.thebeermag.com

15
**BEERS
REVIEWED**
These Aren't \$1,100



LOYALTY IS ITS *own* REWARD,

ESPECIALLY
IF WHAT YOU'RE
LOYAL TO IS

Good Beer.

Share your Bock loyalty at

BOCKLOVE.COM



LONG LIVE BEERVANA

THIS IS A REVOLUTION.
THIS IS NOT A TREND.

IT'S OUR WAY OF LIFE,
'TIL THE BITTER END.



BRIDGEPORT



THE REGULARS

- 6 Cheers**
Bar in your neighborhood
- 8 Buzz**
Random stuff
- 14 Beer Mail**
Complaints!
- 17 Calendar**
Or picture of a model
- 18 Ask Beer**
Can you get me one?
- 20 Here's to You**
Our Readers
- 22 Beer Kitchen**
Beer Mussels
- 26 Beer Anatomy**
Sour Beer?
- 48 The Others**
Craft Spirits
- 50 Home Brew**
Choosing Yeast
- 55 Beer Recipes**
Brew this
- 82 Taste Tests**
Good, great, grand
- 96 Beer of the Month**
Cave Creek Chili Beer
- 98 Tapped Out**
Cover Shoot

Are we getting fancy?

Beer

MAR / APR 2011 ISSUE 18

36

World's Most Expensive Beer
Cha-ching



FEATURES

- 32 Cool Places**
Eureka!Burger
- 42 Beer Traveler**
Chicago
- 61 Beer Mobile**
Alternate Transportation
- 70 Beer Belly**
Brad's Smuggling
- 78 Burning Man**
Beer in the Desert
- 92 Beer Games**
Caps

66

Appliances For Brewing
9 Things You Should Buy Now





56

Make Beef Jerky
Mmmmmmm!



**How Do You Know
When You're Too
Into Beer?**
It's probably already
too late!



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Hair: By Sharon S. MikiSharon West Hollywood | www.mikisharonla.com

Location: Cabana Club Hollywood, CA | www.cabanaclubhollywood.com



80

**Sierra Nevada's
Ken Grossman**
Craft Beer Royalty

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PUBS IN EVERY NEIGHBORHOOD

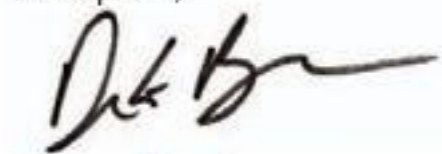
On a recent trip to London I found a few things interesting when I was there.¹ First there seems to be more petty crime, and second there really is a pub on every corner. Are those two related? I can't say but one of the two I thought would be a good thing for most of America.

After I steal your purse from the pub, I thought about how most of our country isn't setup to have pubs on every corner, but I can tell you my favorite places seem to have the neighborhood bar feel. I go to Hamiltons Tavern in San Diego and think how great this place is. Hammie's literally sits in a neighborhood providing a place for the area to hang out, unwind and drink ridiculously good beer at what could be called insanely low pricing.²

The great thing about neighborhood pubs is that it's your neighbors going there. Where else would you be able to meet the guy who gets his paper in his underwear, your neighbor that walks around the house naked so you can see them, or the people who never seem to open their shades?³ I think these pubs also have less "problems" since you won't get as many strangers causing problems or fluffing their own feathers.⁴

On another trip back to Watertown, CT my birth area I found a few neighborhood bars that I felt at home at, but I never got to visit or enjoy the people. So I'd also like to give a shout out to Ordinary Joe's. A place that has change names several times over the years, but sits in a residential area and has some good beer and food for the locals. It's places like these that I feel we need as a beer culture. Good beer, good people and good times are just around the corner from your house. You just need to find them.⁵

Godspeed,



Derek Buono
Publisher/Editor/Beer Lover
derekb@thebeermag.com



1. I really learned how to say "it's lovely" correctly. If you're wondering high pitched like an old English lady.

2. This place really is that good. Go there and learn how a proper craft beer bar can work without charging too much.

3. We all have a few in the neighborhood.

4. Leave your monster trucks behind and take off that douche brim hat.

5. If you don't have one in your neighborhood it's a good business plan!

THE RANTS

PUBLISHER/EDITOR/JANITOR (Does have ink, but no truck)

DEREK BUONO



MY FAVORITE THING ABOUT PUBS... No matter what time they open there is somebody there before you.
THE WORST THING ABOUT PUBS... In SoCal there seems to be too many tats and monster trucks.
HOW TO IMPROVE EVERY PUB... The sign says "Ladies-No Shirt, No Shoes...free drinks."

ART DIRECTOR (Doesn't serve lousy food)

JOANNA BUONO



MY FAVORITE THING ABOUT PUBS... Good fish and chips.
THE WORST THING ABOUT PUBS... No food or lousy food.
HOW TO IMPROVE EVERY PUB... Always have a nice selection of stouts and porters.

CONTRIBUTING EDITOR (Has winter bush)

BRAD RUPPERT



MY FAVORITE THING ABOUT PUBS... Is when girls shave them into a nice landing strip, or dye them green for St. Patty's Day.
THE WORST THING ABOUT PUBS... They stopped direct deposit of us beer drinkers' paychecks.
HOW TO IMPROVE EVERY PUB... Offer 2-for-1 beers all night to the guy that has to play wingman and take the grenade home.

CONTRIBUTING EDITOR (Poo's homecourt)

ROB STERKEL



MY FAVORITE THING ABOUT PUBS... Weird regulars and toothless women. Crazy old stuff and taxidermy on the walls.
THE WORST THING ABOUT PUBS... Creepy bathrooms and sticky floors.
HOW TO IMPROVE EVERY PUB... More craft beer taps and more live music!

CONTRIBUTING EDITOR (Took the picture)

JASON CASTONGUAY



MY FAVORITE THING ABOUT PUBS... The beer.
THE WORST THING ABOUT PUBS... It's often a sausage party...and not the one from the last issue.
HOW TO IMPROVE EVERY PUB... Double coupons for beer.

CONTRIBUTING EDITOR (Wears a green hat)

SETH MARTIN



MY FAVORITE THING ABOUT PUBS... Guinness.
THE WORST THING ABOUT PUBS... The girl to guy ratio...epic failure.
HOW TO IMPROVE EVERY PUB... Live Irish music!

AD ACCOUNT GUY (Chokes chickens)

BRIAN ROBERTS



MY FAVORITE THING ABOUT PUBS... Beer, especially "on-tap" vs. bottles or cans.
THE WORST THING ABOUT PUBS... 2nd hand-smoke! Bar!!!
HOW TO IMPROVE EVERY PUB... My favorite beers on-tap, being served by HOT-naked-chicks.

CONTRIBUTING EDITOR (The fry guy?)

JAY BROOKS



MY FAVORITE THING ABOUT PUBS... You can usually find beer there.
THE WORST THING ABOUT PUBS... You can sometimes find people there who've had too many beers.
HOW TO IMPROVE EVERY PUB... Carry better (and more) beer and, perhaps most importantly, serve great fries.

CONTRIBUTING EDITOR (Has TV on floor)

DON OSBORN



MY FAVORITE THING ABOUT PUBS... Great selections of draft beer from around the country.
THE WORST THING ABOUT PUBS... Good bars are popular and that means crowds.
HOW TO IMPROVE EVERY PUB... Take the TVs off the walls.

RANDOM READER (One track mind)

PAUL HUDNALL



MY FAVORITE THING ABOUT PUBS... When they have a great selection of hard to find drafts.
THE WORST THING ABOUT PUBS... When they don't have a great selection of hard to find drafts.
HOW TO IMPROVE EVERY PUB... They need to have a greater selection of hard to find drafts (I see a pattern forming).

THERE'S A PARTY IN MY BOX!



↑ (THIS ONE!)

The World's
First 5-Pack
5 Beers & 5 Shots \$10
Whiskey or Tequila



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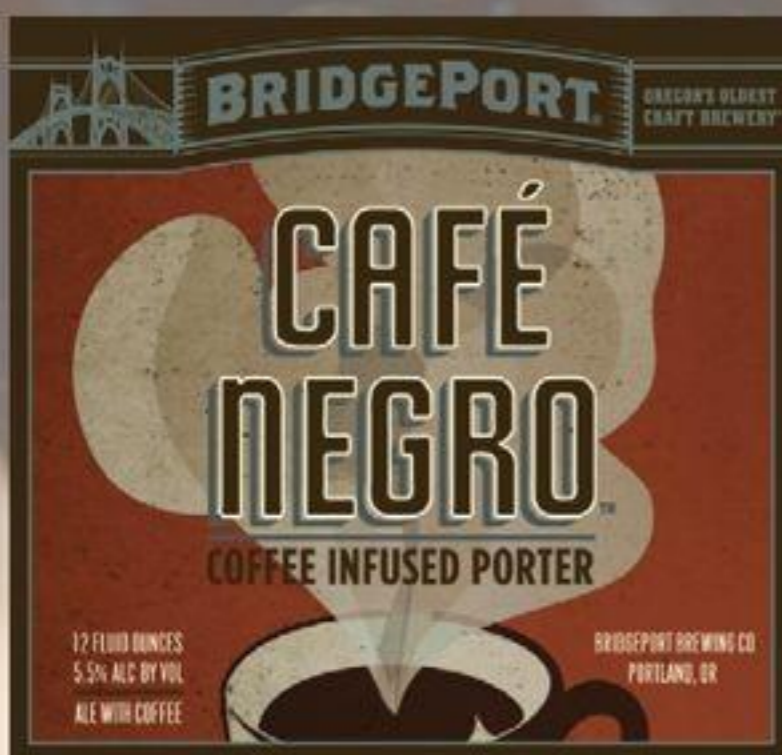
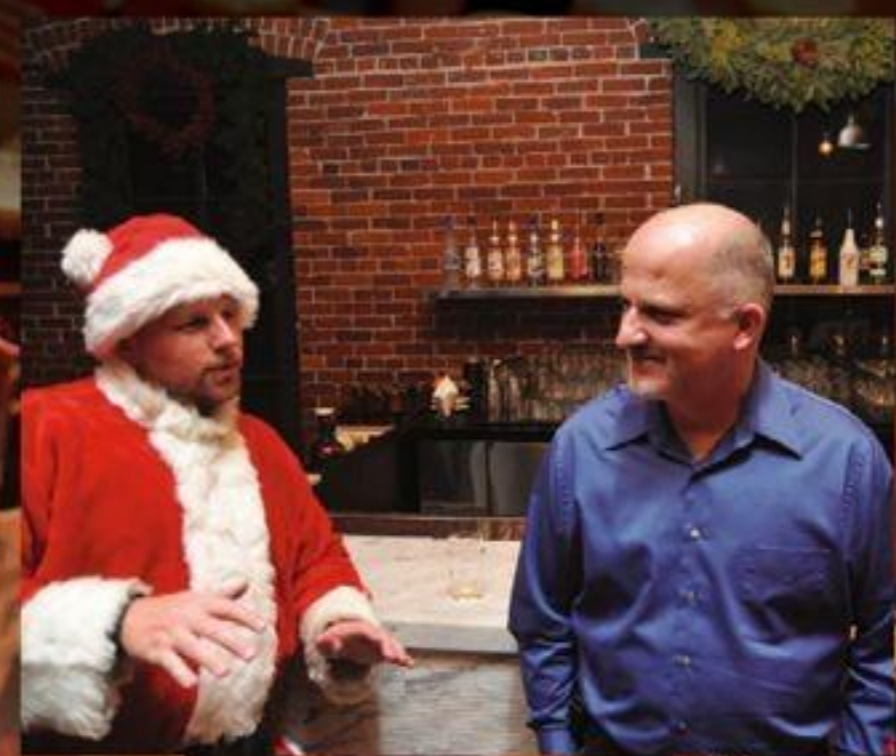
BRIDGEPORT BREWING

LAUNCHES 2 NEW BEERS IN STYLE

Beer Magazine always brings Santa with them.

WHAT'S BETTER THAN BEER AND FOOD? To celebrate two new beers from Bridgeport Brewing, Oregon's oldest brewery, they decided to have a brewer's dinner for the release. Beer Peeps from around the area, and Santa Brad gathered at the Bridgeport Brew Pub to taste the new Café Negro and the King Pin Double Red Ale.

www.brdigeportbrew.com



CAFÉ NEGRO Coffee Infused Porter

BridgePort worked with a number of Portland area coffee roasters to formulate its own blend specific to CAFÉ NEGRO that was then infused with the base beer during cold conditioning. The cold conditioning process helps retain subtle coffee aromas otherwise lost during boil and fermentation. CAFÉ NEGRO is brewed with the strong dark flavors of roasted barley and chocolate malt.

BRIDGEPORT'S CAFÉ NEGRO CHARACTERISTICS:
IBU's: 30 ABV: 5.5% Color: Dark Brown OG: 13.4 Plato



KINGPIN Double Red Ale

KINGPIN is a full-flavored, red-colored ale that uses a rarely-grown Willamette Valley Hop varietal known as Liberty Hops from fourth generation hop farmer John Annen of Annen Bros. Farm in Silverton, Oregon. Jeff and his team of brewers also used rye and caramel malt leading to a unique flavor profile; triple-hopped for bitter aroma and a unique dry-hopped character.

BRIDGEPORT'S KINGPIN CHARACTERISTICS:
IBU's: 65 ABV: 7.5% Color: Red OG: 17 Plato

LESS MESS

If you've seen the old fashioned beer bottle opener you can mount to a wall, car, or fridge you might think that it's too much work to throw out the top after opening and have a small pile on the floor below it. If you were smart you may have had it mounted above a recycling bin, but most of us don't. Well Paradise Bottle Opener has a product that makes you look like you are a clean freak. Mount this stainless steel bottle opener to the fridge, or wall and the magnets catch the caps after you open them. Not only does it clean up for you it makes some "beer art."

www.paradisebottleopener.com



Magnet technology is awesome.

AN AMERICAN INVADES CHINA

Since just about everything is made in China these days we thought we'd share the news that we're sending stuff to them too! No, not just fake \$100's to pay off our debt, but something better. Beer! Alletch, or maybe many know them better as Kentucky Bourbon Barrel Ale is sending 40 cases of their brew over to China to Qingdao Bao Hu Village Horse Club where it's 200 members will get these as gifts. China drinks a lot of beer and maybe we can settle this small issue of a billion, trillion, zillion dollar debt the old world way. We'll pay in beer. Thank you for our cheap electronics, here is some expensive beer. Works for us!

www.kentuckyale.com



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Simply email DerekB@thebeermag.com for our Paypal information and you'll be getting the best magazine delivered to your door using that internet money!



That's a BIG Guinness!

2011 STYLE GUIDELINES REVEALED

Think beer isn't changing?

Styles are born every year and this year we get 140 styles of beer to be judged! That's right we're getting to the point of having every individual beer become a style. Want to learn about each one? Head over to the Brewers Association website and read up because it's going to take a lot of drinking to master each style.



www.BrewersAssociation.org

PUB TALK

If you were on death row, what would be your last beer?



BEER APP OF THE MONTH

The Beer Expert: THE BEER SOMMELIER

WE FIND THAT SOME BEER APPS AREN'T WORTH THE MONEY, BUT THE BEER EXPERT IS TRYING TO

MAKE US LIARS. This handy app lets you speak the name of a beer, take a picture of a barcode or just type in the name. It brings up the beer's information and ratings from www.ratebeer.com. It's available on Android and iPhone so everybody can argue what beer and what phone is the best.



Denver is a great place and an amazing beer city, but recently the founder of Wynkoop Brewery, John Hickenlooper, was sworn in as Governor and to celebrate his former brewery created a brew for the event. Hickenlooper's Inaugurale Ale is a cross between a brown



COLORADO'S GOVERNOR IS COOLER THAN YOURS

and a winter warmer. Laws prohibited John from still owning the brewery and being in office, but it seems like a fair trade.



Rochefort Trappist Has a Fire Drill

While we always seem to not understand how some buildings can burn, they always seem to. A brewery which usually is just steel, pipes, and liquid is one of the last places you'd think would burn, but as history has shown Rochefort has burned twice before this recent fire. First by the troops of Lorraine in 1650 and again during the French revolution, so we guess 3 times in 360 years isn't a reason to raise their insurance. The recent fire was reported to break out near a power generator while the monks ate some dinner. The good news is the vats of beer are all safe and they say they'll return to brewing beer immediately. Just proof that people will do anything for beer. Is there a Smoked beer coming from them soon?

FORGIVEN?

Let's talk about magical pills. If I were to take every pill that could improve me in some way, I'd have a yardstick in my boxers, a 7 hour and 59 minute erection (don't want to see a doctor), a full head of hair, and have one awesome set of abs from being 30 lbs lighter. Some of these pills do work and Forgiven is one that we'll be testing in the future. We all want some magical pills that will help our body get rid of that pesky alcohol faster (when we are done with it) and Forgiven is claiming to help metabolize alcohol faster (which if you read helps you lower your B.A.C.). We are getting our samples and setting up a test, but if this one works we'll have all of above and lower our BAC too!

www.takeforgiven.com

WORLD'S
FIRST & ONLY ALCOHOL METABOLIZER

By simply taking Forgiven after you drink, your body will...



- ✓ Increases the Body's Ability to Process Alcohol
- ✓ Neutralize Toxins Associated with Drinking
- ✓ Inhibits the Absorption of Toxins Trapped in the Digestive Tract
- ✓ Enhance the Removal of Waste Products from the Cell
- ✓ Increase Alertness and Mental Clarity
- ✓ Reduce Nausea Associated with Over Drinking
- ✓ Decrease Hangover Related Headaches



STATES WITH THE MOST BREWERIES

The other day while bickering with some friend while playing COD Black Ops about beer and which states had the most breweries, we found out that it wasn't easy to settle the score. We thought it was a great opportunity to settle it in the magazine and help all our readers learn something. We had to count each brewery by state from www.craftbeer.com listings and we came up with a staggering 2268 breweries and brewpubs listed. Does your state suck in terms of number of options? Now you know.

TOP 5 STATES:

CALIFORNIA: 331
COLORADO: 154
WASHINGTON: 153
OREGON: 119
PENNSYLVANIA: 102

Alabama: 13	Missouri: 46
Alaska: 21	Montana: 29
Arizona: 47	Nebraska: 18
Arkansas: 6	Nevada: 27
California: 331	New Hampshire: 19
Colorado: 154	New Jersey: 39
Connecticut: 24	New Mexico: 26
Delaware: 11	New York: 94
District of Columbia: 10	North Carolina: 62
Florida: 63	North Dakota: 3
Georgia: 30	Ohio: 59
Hawaii: 10	Oklahoma: 13
Idaho: 22	Oregon: 119
Illinois: 76	Pennsylvania: 102
Indiana: 46	Rhode Island: 9
Iowa: 36	South Carolina: 19
Kansas: 17	South Dakota: 7
Kentucky: 11	Tennessee: 32
Louisiana: 17	Texas: 82
Maine: 37	Utah: 20
Maryland: 32	Vermont: 24
Massachusetts: 58	Virginia: 49
Michigan: 90	Washington: 153
Minnesota: 47	West Virginia: 7
Mississippi: 3	Wisconsin: 86
	Wyoming: 12

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Tripel Karmeliet

WORLD'S BEST ALE

World Beer Awards 2008

BELGIAN STYLE TRIPEL, GOLD

European Beer Star 2005

S^tFeuillien SAISON

WORLD'S BEST SAISON

World Beer Awards 2009

SÜNNER KOLSCH

SILVER

Australian Int'l Beer Awards 2009

MEANTIME

LONDON & COFFEE PORTER

WORLD'S BEST PORTER

World Beer Awards 2009

COFFEE BEER CLASS, SILVER & GOLD

World Beer Cup 2008, 2006

Urthel SAISONNIÈRE

EUROPE'S BEST SEASONAL PALE ALE

World Beer Awards 2010

OMER.

BELGIAN STYLE STRONG ALE

GOLD

World Beer Cup 2010 and

European Beer Star 2009



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RANTS & RAVES

HERE'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



Love and hate all in one. Just what we wanted.



IT'S IN THE CAN

Derek, it was with great interest that I read the article on Beer Can Chicken. I had never tried it until I found an item called the Poultry Pal, which is a stick free way to cook Beer Can Chicken without the potential toxicity of a painted can. "What fun is that without the toxicity?" you might ask. Anyway, the design allows you to add other ingredients in the steaming beer (I cooked the gizzards with onions) and also cook other items around the chicken. They have some great recipes including putting sauer kraut around the bird. Check it out at BeerCanChicken.com.

Keep up the great work—I've been subscribing to beer magazines on and off for twenty-plus years, and yours is the only one I read every page (especially the margins). Finally, a beer magazine for the real beer drinkers!

Michael Dowding
Michigan Institute of Beerology

iPhone Envy!

I received my first issue of *Beer Magazine* yesterday. This is what I've been looking for!

As an avid (obsessive?) home brewer and BJCP beer judge, I have plenty of books and magazines on brewing. It's nice to see a magazine dedicated to commercial craft brews. I especially like the Beer Kitchen section. The also-tasty women are something that is also lacking from my other reading material.

I just hope your "Beer App of the Month" also includes the superior Android platform and not just the idiotPhone and iFad. To get you started, I'd suggest: Brewzor, Beer Free, BeerCloud, Beer Mapping, and Beer Dictionary. Oh, and they're all FREE.

Cheers!

Bryan Peretto
Knights of the Mashing Fork
KotMF.com



RENEWAL FAIL

Derek—I just wanted to give you some feedback on your latest issue. The issue we just received in Dec. with the two very busty girls on the cover was in my mind inappropriate for the type of magazine. My husband likes the magazine, however, I will not have such explicit pictures in my house. It seems like over the last year they have been getting riskier and riskier, but maybe that is the market that you are going for. I was embarrassed to take the magazine from the mailbox, and I wanted you to know that we will not be renewing the subscription next year.

Sara Stover
(Jeff Stover)
Morrison, Co

Thanks for the email and letting me know how you feel about the magazine. I've come to the peace of mind a long time ago that not everything is for everybody. While Beer Magazine does target a male demographic, we have lots of women readers who enjoy the magazine. Much like beer, there is always going to be somebody who likes a beer, and one that doesn't. I don't feel our covers are "explicit" as you refer to them. Are they eye catching? Yes. Do I feel you should be embarrassed by them? I don't, but if that's the way you feel I can't really change that thought. I do know that Issue 17's cover was a little more "racey" as it was by design to get people to look at the cover beer.

I've also come to notice that many of the women's interest magazine seem to have similar women on the covers, maybe not in American/Mexican bikini's, but they use the same tactics we use to attract women readers. I can say that not all our covers are going to have Bikini's on them. Over the 3 years we've been publishing (FYI I'm a company of 2 people...me and my wife who is the art director) we've had exactly 2 bikini's on the cover. One of a summer issue, that ironically was selected by our national distributor for our Target store release, and this one. And looking at the covers

all together on our Facebook page, I don't see that trend really being any different.

Our magazine is not for every person out there. If your husband likes it, I don't see why it's an issue.

The 3 pictures of females in the magazine is certainly not the reason people buy the magazine. But as I said, if I've lost you as a customer I'm not happy about it, but that's the way the world works. Please don't read this as an insult, but more that I do understand and see multiple points of view about the magazine. But when we outsell all Beer publications 3:1 you have to start to look past the girl on the cover, and think that there must be more to it... or we as men are really easy to get \$20/ year for a few pics of girls and beer.

Thanks for taking the time to email me and voice your opinion. Hopefully you can understand mine and maybe let your husband enjoy Beer Magazine after the subscription expires.

—Derek



AUSSIE LOVE

I thought I would shoot this email to you letting you know I enjoy the magazine and the blend of seriousness and humor it produces. Being from Australia I am lucky to be able to purchase the magazine regularly and only missed the first 5 issues published. Can I order any back issues?

I am a fan of American beer particularly Rogue, Flying Dog, Southern Tier Brewing and Sierra Nevada beers are very tasty! Looking to get over to the U.S early next year and will be most definitely trying as many wonderful and hoppy beers as possible.

Keep it up and oh any chance of a copy of the Beer Wars DVD?

Cheers
Cody Austin
Tasmania, Australia

G'Day mate! Hopefully there will always be shrimp on your barbie! I've met many Aussies and most seem to have a similar taste for humor as our magazine and also seem to love beer! When you come to the good old beer capital of the world (USA) I'll hand deliver you a DVD! —Derek

Aussies and Canadians get our humor.

RUNNING INTO MAGAZINES

I ran into Beer Magazine at my grocery store the other day, and was going to buy it, since I dabble in home brewing. However, after taking a look through it, I was so offended that I would never buy it. I am a female homebrewer and your magazine is blatantly sexist and offensive to women. The ads were appalling, as were many of the article illustrations.

get a taste of

SUMMER



1082 B STREET HAYWARD, CA 510 886 9823 buffalobillsbrewery.com

MARCH 2011

March 4-6

BOCKFEST 2011

Cincinnati, OH

www.bockfest.otrbrewerydistrict.org

March 4

GLASS CITY BEER FEST

Toledo, OH

www.glasscitybeerfest.com

March 5

PHILLY CRAFT BEER FESTIVAL

Philadelphia, PA

www.phillycraftbeerfest.com

March 11-20

CHARLOTTE CRAFT BEER WEEK

Charlotte, NC

www.charlottecraftbeerweek.org

March 12

EXTREME BEER FEST

Boston, MA

www.beeradvocate.com

March 12

BEST BREWS

Henderson, NV

www.nevadabrewersguild.org

March 12

FORT WAYNE BREWFEST

Fort Wayne, IN

www.brewfestfortwayne.com

March 25-26

3RD ANNUAL MYRTLE BEACH BEER FEST

Myrtle Beach, SC

www.myrtlebeachbeerfest.com

March 26

SPRING CRAFT BEER FESTIVAL

Uniondale, NY

www.springcraftbeerfestival.com

APRIL 2011

April 1-2

THE ATLANTIC CITY BEER FESTIVAL

Atlantic City, NJ

www.acbeerfest.com

April 9

EAST NASHVILLE BEER FESTIVAL

Nashville, TN

www.eastnashvillebeerfest.com

April 10

CLASSIC CITY BREW FEST

Athens, GA

www.classiccitbrew.com/brewfest

April 8-16

COLORADO BEER WEEK

Denver, CO

www.coberweek.com

April 10

5TH ANNUAL PORTLAND'S

CHEERS TO BELGIAN BEERS

Portland, OR

www.oregonbeer.org

POUR *of the* MONTH

NAME: Jennifer Gonzalez

AGE: 24

HOME TOWN: Orange County, CA

WHAT DID YOU THINK ABOUT THE BEER FOR THE COVER SHOOT? DID YOU EVER THINK BEER COULD BE SO EXPENSIVE?: I think it's AWESOME that such an expensive and high quality beer is sold in a paper bag! I love the concept—Brilliant!

YOU GOT TO TASTE SAM ADAMS UTOPIAS, A VERY EXPENSIVE BEER, WHAT DID YOU THINK ABOUT THAT?: I really liked the flavor. It was so satisfying I would love to sip on it on a daily basis (wink, wink).

WHAT IS YOUR FAVORITE BEER?: I really like Blue Moon with an orange!

HOW MANY BEERS DOES IT TAKE FOR US TO LOOK BETTER?: Depends on how well he can keep up with me... cuz I like my beer :p hee hee

Photo: Michael Vincent

Kingpin is also one kick-ass movie.

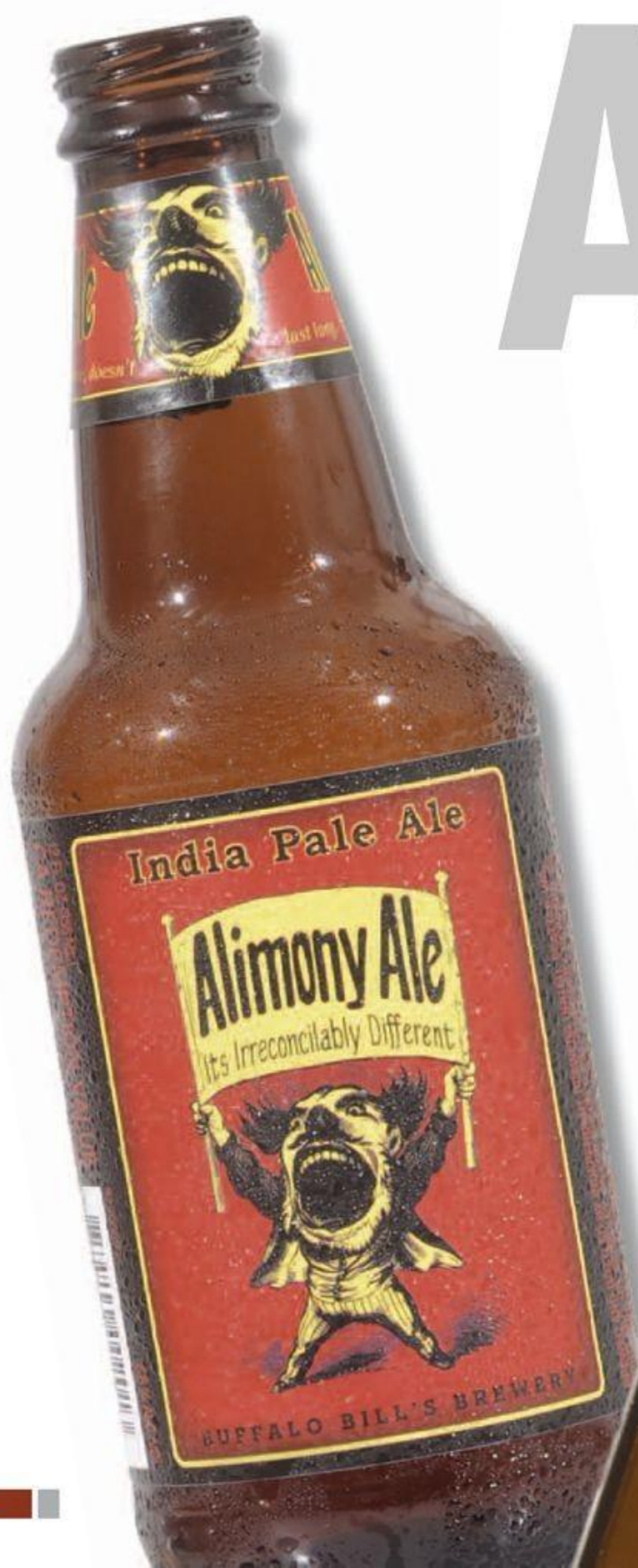
Sometimes people talk to their beer, and sometimes that beer will answer your questions. If you're one of those people who don't hear the beer talk back, but want to know the answer to your questions about beer, this is the column to turn to. Ask Beer is where you get to ask a question and receive an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

Email AskBeer@thebeermag.com

Q WHY DON'T CRAFT BREWERIES USE TWIST OFF CAPS?

A:

The main reason they use twist off caps is so that you, or I can just crack open a bottle anywhere and enjoy their contents. Some people might say that they don't seal as well, but they seal fine on bottles designed for the caps. If you try putting a twist top on a regular bottle it won't seal, and it still could leak if you crown a twist top. It really just comes down to user friendliness and cost. Some of the machines to use twist tops are pretty expensive and would make your craft beer more expensive. We like the romance of opening a bottle with an opener over the twist offs, and sometimes it hurts our soft little hands to open them.



Q. I'VE BEEN BUYING KEGS FOR PARTIES AND USING THE HAND PUMP. HOW LONG DOES THE BEER LAST IN THE KEG USING THIS METHOD? IS IT BAD FOR THE BEER?

A. If you're having a party and you don't empty that keg it's really not a party. First work on inviting the people who will respect that beer enough to finish it and then start to worry about the beer shelf life. What you are doing with that old school pump is pressurize the keg with the air around the keg. That may make you think twice about crop dusting the area, or even where you live (smog added in Southern California). Air is a sworn mortal enemy to beer and will make it go "stale" pretty quickly. You will have a day or two after you drink it and it should technically should be fine, but if you find yourself with half a keg and sitting on it like a mother bird for a week, it's not going to be so fresh. So either buy a smaller keg so you finish it, or start to think about investing in a kegarator so you can have fresh beer on tap at all times.

Q. DO THEY REALLY DRINK WARM BEER IN EUROPE?

A. Yes, no, and maybe. Warm really is a relative term. Here in Southern California the summers are hot, and warm beer here would be, well...terrible. No beer is really meant to drink warm. Back in the day, and apparently still in Europe, refrigeration wasn't common so beer was stored in cellars, caves and cool places. This "cellar" temp is technically the warm part of the beer since it was naturally cool and not cooled by modern means. So in Europe you will find "real ale" which basically is cask ale and that still fermenting in the keg. It's not stored in a fridge so it can get warmer than an ice cold lager. The good news is Europe now as something called the internet and world travelers so they do catch on and cater to the rest of the world -so you will find cold beer. It still might not be polar cold, but its not cask nor cellar temp. As you drink beer you will find that many beers do have nice flavor even when a little warmer than you're used to.



I WAS RECENTLY WALKING DOWN THE STREET IN VEGAS ENJOYING A CRAFT BEER AND I STARTED TO THINK HOW COOL IT WAS TOO SEE PEOPLE DRINKING GIANT DRINKS AND ME WALKING WITH A GOOD BEER. WHAT OTHER STATES OR CITIES ALLOW YOU TO WALK DOWN THE STREET AND NOT HIDE YOUR BEER LIKE A BUM?

A. A quick check of the information machine called Google has a few places listed to showboat your beer choice. Butte Montana apparently allows you to have open containers in the entire city and a recent ordinance to change this was dropped so it's safe to enjoy some Butte beer on the streets. Other places include the Power and Light District of Kansas City, Missouri; Beale Street in Memphis, Tennessee; New Orleans, Louisiana (duh we've all see COPS filmed there) and the Historic District of Savannah, Georgia. So if your goal is to walk the streets with a local craft beer like some crazy "The World Is Ending" guy who is naked under the sign these are your destinations.

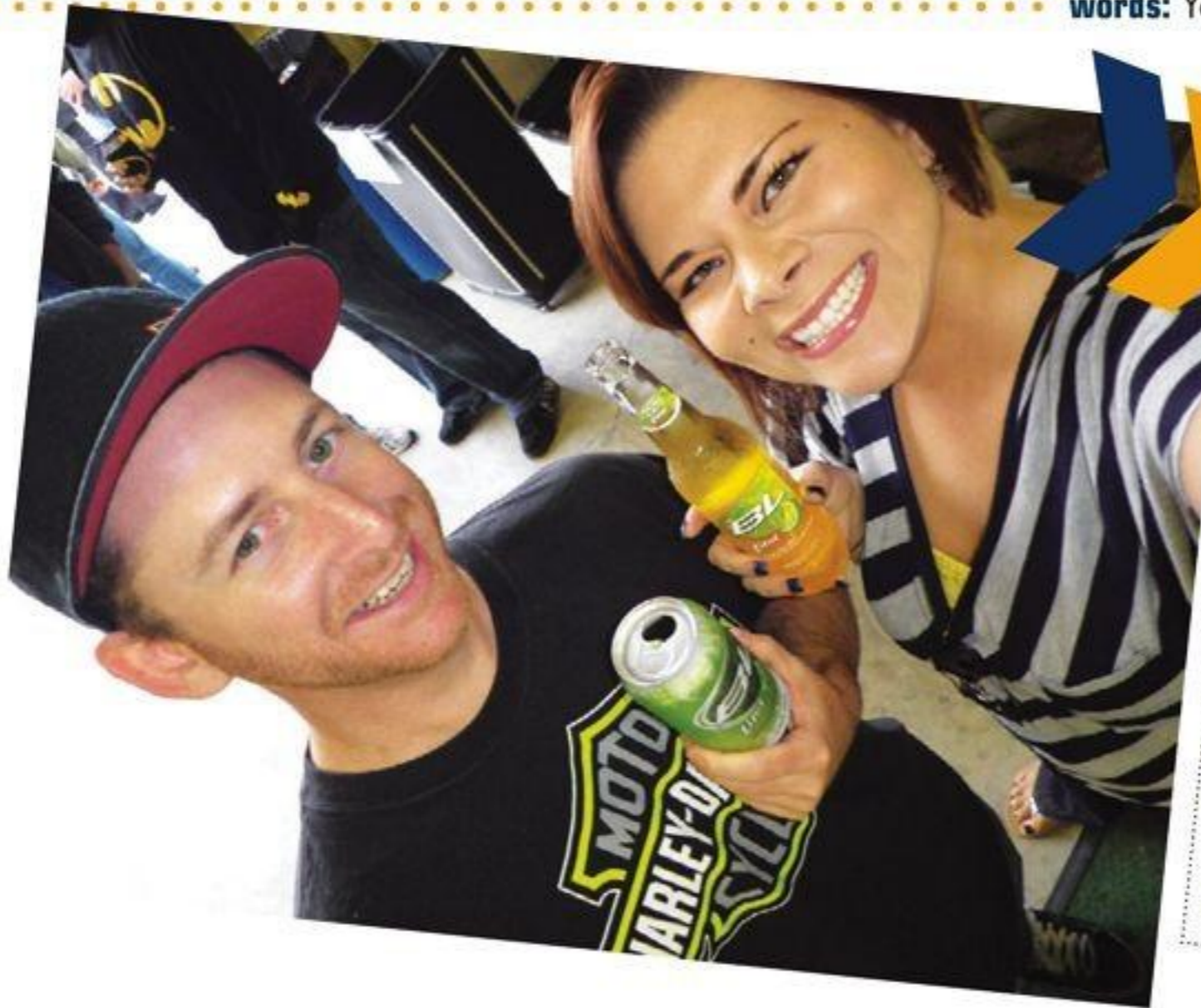
Dear Europe, ice was invented a long time ago. Use it.

HERE'S TO YOU

What'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

words: You photos: You

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



NAME: Carly Meyer (with roommate, Geoff Witte)
AGE: 26
OCCUPATION: Administrative Executive + Technical Support
LOCATION: Central Coast, California
FAVORITE BAR: The Wicked Shamrock and SLO Brew.
FAVORITE BEER: Hefeweizen & Bud Light Lime.
BOTTLE, CAN, TAP: Bottle for parties, cans for camping, and tap at a good bar.
FAVORITE HANGOVER FOOD: McDeez french fries n' BigMac!!
MOST MEMORABLE BEER: July 4th 05' in Malibu and getting soaked by a wave, fully clothed, and having my best friend Christina catch it all on video...still didn't spill any!
LEAST FAVORITE BEER: Budweiser...bleh!

NAME: Walt Disney Jr. (no relation)
AGE: 48
OCCUPATION: Mixologist (Pharmacist)
LOCATION: Waimea, The Big Island, Hawaii
FAVORITE BAR: Yard House, Wakiki Hawaii (106 beauties on tap).
FAVORITE BEER: Lost Coast Alley Cat Amber—sweet goodness.
BOTTLE, CAN, OR TAP: Tap, no cans except on the golf course.
FAVORITE HANGOVER FOOD: Hot Buffalo wings with blue cheese sauce.
MOST MEMORABLE BEER: Multiple tap hits of bad kegs during my tenure as pledge master of Kappa Lambda chapter of the Kappa Sigma fraternity.
LEAST FAVORITE BEER: Bud is no friend of mine.



NAME: Colleen Lewis
AGE: 40
OCCUPATION: Casino Supervisor
LOCATION: San Diego (El Cajon), CA
FAVORITE BAR: Beachcomber, South Mission Beach. Jeff and the crew are the best...and OTL.
FAVORITE BEER: My boyfriends Home Brew and any IPA.
BOTTLE, CAN OR TAP: Bottle because that's what all the home brew comes in or Kegs
FAVORITE HANGOVER FOOD: Taco Fiesta.
MOST MEMORABLE BEER: Russian River Damnation...that's all I need to say.
LEAST FAVORITE BEER: Anything that has Miller on it...triple hopped my ASS.



NAME: Brian Tibbens

AGE: 33

OCCUPATION: Technology Sales

LOCATION: San Jose, CA

FAVORITE BAR: The Yard House (any location)

FAVORITE BEER: Lagunitas IPA

BOTTLE, CAN OR TAP: Depends on the beer.

FAVORITE HANGOVER FOOD: Fast food Burger and fries.

MOST MEMORABLE BEER: A Young's Chocolate Stout with a scoop of vanilla ice cream in it!

LEAST FAVORITE BEER: Boddingtons (just awful!).

NAME: Chris Hiles

AGE: I am an 18 year old with 19 years experience... (37).

LOCATION: Colfax, WA

FAVORITE BAR: Paradise Creek Brewery in Pullman, WA.

FAVORITE BEER: Mac and Jacks African Amber Ale followed closely by Rogue's Northwestern Ale and any of my homebrews!

BOTTLE, CAN OR TAP: Since we don't go out much, I guess I would say any of the 4 taps in our converted fridge homebrew kegerator.

FAVORITE HANGOVER FOOD: Anything my wife Becky makes I will eat because hey, I didn't have to make it!

MOST MEMORABLE BEER: My brother-in-law and I went fishing in this river about 7 years ago. We didn't think we would be fishing long so we didn't bring anything to drink. Fishing turned out to be great and we stayed for several hours, but we were absolutely dying of thirst and didn't trust the river water. Just as our thirst was driving us off the river to go home and get something to drink, an unopened can of Miller Genuine Draft literally came floating down the river. We snagged the ice cold beer out of the river and to this day, it was the most satisfying and refreshing beer either of us ever had.

LEAST FAVORITE BEER: Anything in a green bottle is too skunky tasting for me.



NAME: 1LT Roger Foley

AGE: 26

OCCUPATION: U.S. Army Military Police Officer

LOCATION: Kandahar City, Afghanistan

FAVORITE BAR: Cask 'n Flagon (Boston, MA)

FAVORITE BEER: Dogfish Head Hickory Stout

BOTTLE, CAN, OR TAP: Tap

FAVORITE HANG OVER FOOD: Mozzarella sticks.

MOST MEMORABLE BEER: Trade Route Midnight Ale, last beer before deployment to Afghanistan.

LEAST FAVORITE BEER: Corona.

NAME: CPT Neal Dyson

AGE: 29

OCCUPATION: U.S. Army Military Police Officer

LOCATION: Kandahar City, Afghanistan

FAVORITE BAR: Russells Bar (Valley Lee, MD)

FAVORITE BEER: Pabst Blue Ribbon

BOTTLE, CAN, OR TAP: Bottle.

FAVORITE HANG OVER FOOD: Another Beer.

MOST MEMORABLE BEER: A cold bottle of Bud with coworkers from the family lumber yard (prior to the Army).

LEAST FAVORITE BEER: The non-alcoholic Becks we are drinking in this picture.



ALE STEAMED Mussels

BREAK OUT YOUR **BEER MUSSELS!**

And they are an aphrodisiac!

words: Brein Clements photos: Derek Buono

ANYTIME I GO TO A BISTRO OR BRASSERIE, I TEND TO ORDER MOULES FRITES. This dish is classically eaten across France and Belgium, and basically consists of mussels with fries that are steamed with wine or beer. In this version, I use black mussels steamed with vegetables, herbs, beer and butter. A cone of fresh cut fries accompanies the mussels. This is a great appetizer or meal and looks absolutely beautiful when served.

PREP TIME: 45 Minutes
COOKING TIME: 15 Minutes
DIFFICULTY: 3
SERVES: 5
STOVE TEMPERATURE: Medium Low
SUGGESTED BEER:
Lager, Pilsner, Pale Ale



Ingredients

THE MUSSELS

- 1/4 Cup Olive Oil
- 2 Leeks, cleaned and sliced thin
- 2 Carrots, peeled and sliced thin
- 2 Onions, finely minced
- 3 Celery Stalks, sliced thin
- 2 Tbsp. Garlic, minced
- 5 Bay Leaves or Thyme
- 5 lbs. Black Mussels
- 5 12 oz. Beers (Lager or Pale Ale)
- 2 Sticks Unsalted Butter
- Salt and Fresh cracked Black Pepper, to taste

THE FRITES

- 5 Kennebec or Russet Potatoes
- Cornstarch, just enough to lightly coat the potatoes to protect them
- 1 Gallon Peanut Oil, for frying

Serves 5



TOOLS

- Wide bottomed pot with lid
- Slicer or knife
- Cutting board
- Large bowl
- Wooden spoon
- Deep pot

Remember your Beer Muscles?





Lightly coat the fries with a little cornstarch before frying.



CHEF TIPS

- IF YOU ARE ALLERGIC TO NUTS, use canola oil.
- YOU COULD USE WINE instead of beer.
- IF YOU DON'T LIKE ALCOHOL, use chicken or fish stock.

The Method

1. Heat a large wide bottom pot over medium heat. Add the olive oil until it just begins to smoke.
2. Add the vegetables and herb. Sauté until soft, or about 5 minutes. Add the mussels into the pan and toss around with the vegetables until coated.
3. Add the beer and butter. Cover and let cook for 5 minutes or until mussels have opened. **Discard any unopened mussels** & season with salt and pepper.
4. **The Fries.** Cut the fries thin (1/4 in. x 1/4 in.) and carefully drop in 350° peanut oil. Fry until crisp, then season with salt and pepper.
5. Serve the fries in a paper cone and the mussels in a large bowl for sharing.

Mussels are one of the easiest and most flavorful dishes you can make.

With just a little bit of prep, fresh mussels and some homemade fries your guests will be talking about how good of a cook you are in minutes. Feel free to sample some of that beer before you add it to the broth! ☺





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ANATOMY OF SOUR BEERS

THE BEER OF SNOBS

words: Brad Ruppert photos: Derek Buono

The quickest way to introduce a new craze in beer styles is to tell a guy, "You are guaranteed to hate this one." Inevitably this challenges the drinker's ego by insulting their palate and lets them know that their tastes are not refined enough to enjoy such a unique and high quality beer. Holding that bar above a beer-drinker's head is exactly what sour ales do as they are so far from the expected taste of a pale ale or stout. This shocking and almost off-putting flavor causes most guys to tuck tale and run as fast as they can back to their sacred IPA that they so covet. But like anything in life, teasing the populous with something extraordinary and tagging a high dollar to it instills the notion that there is something better out there and our taste buds are just not ready for it yet. The persistent ones that keep going back to it often enough, suddenly notice a subtle acceptance evolves into an outright desire to have one the next time they are hunting through their favorite bottle shop looking for something different. Soon the sour flavor becomes a standard that takes its place on the beer wheel of tastes and might find itself in the batting lineup the next time you head out for a night on the town trolling for tale and fine ale.

Things can be good and called sour!

HISTORY

Sour beers have been around for ages, originally developed in Belgium, but have only recently popped up here in the US after the hop craze reached its peak in the mid 90's. Initially beer drinkers were reluctant to accept this new style as it was unfamiliar to us and all we cared about was trying to break that 100 IBU mark. But the cutting edge breweries of the time such as Russian River or Jolly Pumpkin were bottling these insanely sour beers and little by little, people were starting to come around. Several years later, the Great American Beer Festival created a new category for sour beers and today there are hundreds of beers that fall into a handful of categories such as American-style sours, Barrel-Aged sours, German sours, and Belgian sours. Peter Bouckaert of New Belgium Brewing in Fort Collins, Colorado was credited with having introduced the first Belgian-style sour here in the US after the micro brewery revolution.

THE INGREDIENTS:

At its core, the sour beer started similar to other beers having the four primary ingredients of water, yeast, barley and hops only there were other living organisms at play that helped change its taste quite drastically from that of a traditional amber or pale ale. Sour beers get their extreme flavor characteristics from souring bacteria and yeast such as *Brettanomyces* (Brett for short). This souring yeast is extremely dangerous to a brewery as it can adversely affect all other beers that it comes in contact with. Brewers must use extreme caution and often enforce specific segregation rules for any beers made with Brett. Other ingredients of sour beers can be fruits such as cherries, raspberries, cranberries, and even pumpkins.

WATER: Water is the primary resource our bodies need to survive and since our inception we have constantly struggled to get it in its purest form. Strangely enough the more pure the water, the less likely we are to taste it. Where's the fun in that? So us beer drinkers decided, now that we know how to purify water, let's throw that shit out the window and alter its flavor to our liking, add some carbonation, and throw in some good old alcohol to get these partiers out of their clothes. In the case of a sour beer, that flavor characteristic is attributed to acid levels in the water meaning the pH is below 7. Ideally having a pH of about 5.2 to 5.4 is desirable if you are making a sour mash and this can be altered by juggling carbonates which raise the pH or calcium chloride which lowers it.

YEAST: The yeast is the orchestrator in the beer making process and in the case of sour beers, it not only plays a key role in making the alcohol but also the sour flavor itself. *Lactobacillus* is one of the most recognized souring yeasts not only in beer but also in making yogurt, cheese, sauerkraut, and even sourdough bread. Some types of *Lactobacilli* only produce lactic acid after eating sugar but if you want beer, you'll need alcohol and therefore have to rely on the *Lactobacilli* with a heterofermentative metabolism that can produce both. The other commonly used yeast for souring beer is *Brettanomyces*. Brett often has many negative connotations when discussed in a brewery because when he moves in, it's hard to kick him out. So if you don't want all your beers to taste sour, invest in lots of vessel and equipment cleaning supplies.

BARLEY: Barley adds the meat to a beer and is the secondary ingredient after water. Adding barley to boiling water changes the water's color, body, and flavor making what's called wort. Barley comes in 2 and 6 row versions meaning that it has either two or six spiraling rows of seeds on the husk. Sour beers are considered ales and therefore rely upon 2 row barley because it tends to have less protein and more fermentable sugar. For those paying close attention, the more fermentable sugar, the more alcohol and thus the happier the beer drinker. Most sour beers are comprised of pale or crystal malts as opposed to roasted or chocolate malts that you would find in porters or stouts.

HOPS: If barley is the meat of a beer, hops are what gives the beer its balls. Without hops, it would just be a carbonated soda for the kiddies and not BEER. Hops are green leafy pinecones that grow from a vine and house a soft yellow resin that is used to add bitterness to beer. Hops not only balance the sugary qualities of a beer but they also act as a preservative by keeping the beer from spoiling. Hops have the ability to influence the flavor as well as the aroma of a beer and typically with sour beers, they take a back seat to the yeast. With many sour beers, aged hops are used for their anti-bacterial properties and less for their aromatics. There is a wide array of hops found in sour beers but their properties are usually muted. Some typical recipes for sour ales include Styrian, Willamette, Chinook, Czech Saaz, Crystal, or Mt. Hood.

THE PROCESS

It is thought that the initial sour beers were discovered by mistake as a batch of beer was spoiled by bacteria during the fermentation phase. Imagine for a second these Belgian monks slaving away as they brew their beer and transfer it to fermentation vessels, eagerly awaiting a month or more to enjoy their fine ale when it's primed and ready for consumption. To their horror, these tiny bacteria heard the yeast were throwing an off the hook party in the vat of beer and figured they'd crash this shindig and help themselves to this veritable feast of sugar. Unfortunately the bacteria tend to party a bit harder than the yeast and left a much different trail behind them such as extreme sourness as opposed to just CO₂ and alcohol left over from the yeast. While initially this may have been very unsettling to the beer consumer, it soon became a desired characteristic.

Sour milk, not so good.

VARIATIONS

Sour ales come in multiple varieties ranging from fruit lambic sours to musty oud bruins to even sour weisse beers each with their own sour flair. The sour Berliner Weisse comes from North Germany and is very light straw colored, tends to be a bit hazy, usually has mild to no hop character, and it's quite carbonated and refreshing. The Oud Bruin or Flanders Brown is equally sour but tends to have more malt character, is darker in color, and is sometimes found to have toffee-like or chocolate notes. The Gueuze is probably one of the most unique sour ales known for its earthy or barnyard tastes similar to that of a horse blanket or wet mouse. As odd as this sounds, it's actually quite a desirable taste paired with a vivid sourness. The Flanders Red tends to have some heavy cherry, orange, or plum flavors, almost no hop noticeability and is often referred to as the Burgundy of Belgium. Finally the Fruit Lambic is another sour ale known for its sour fruit acidic characteristics and often takes on the color of the fruit being used in the brewing and fermentation process.

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CHARACTERISTICS

APPEARANCE >

Often a blessing as well as a curse, the appearance of a sour beer can easily be mistaken for a hefeweizen or amber ale and yet taste nothing like it. So when ordering a Berliner Weisse beer or Gueuze for a friend it's often better to warn them of the unique flavor characteristics and expectations before shocking their taste buds into a furry and having them spat the beer back in your face. Sour ales are a fantastic breed of beer but blindfolding someone and telling them they are eating peanut butter when it's really mustard may not get the reaction you are looking for. The Oud Bruin and Flanders Red ales are typically dark reddish brown ales while the Gueuze and Berliner Weisse beers are pale straw in color and quite carbonated. The Fruit Lambic tends to follow color patterns associated with the base fruit being used thus making raspberry lambics appear red and orange lambics appear orange.

SMELL >

The scent of a sour ale is often a dead give-away as they are unlike any other style of beer. Sour ales tend to have fierce acidic notes and depending on the variety of sour ale, this can be paired with either fruity esters, malty caramel, or that lovely horse blank musty barnyard scent we so cherish. The Berliner Weisse stays focused on that sour acidity while the Oud Bruin and Flanders Red bring a little black cherries or plum aromas into the mix. Oud Bruin differs from the Red by having more malty, chocolaty, or toffee notes. Where the roads tend to differ even greater is with the Gueuze and unblended Lambic as these beers bring the farm animal scent back to beer with a reminiscent goat like flavor or that of a musty attic. The Fruit Lambic builds upon the unblended Lambic's base but fruit aromas used during fermentation often overwhelm the other smells.

TASTE >

Spanning the wheel of random flavors and tastes, the sour ale is king when it comes to shockingly upfront sourness that melds into a floral bouquet across the palate and then finishes with a sweet malty character that reminds you that HOLY SHIT, this is a beer. While you won't find any hoppiness in this wondrous style of beers what you will find is vibrant fruity sourness of oranges and raspberries, sweetness of dates or prunes, subtle hints of vanilla or chocolate, and a delightful earthly flavor that instills visions of days spent rustling up cattle or in some cases for you pussies, visiting the petting zoo. The heavy effervescence of these beers helps to cleanse the palate with each sip thus enhancing the various unique flavors so that each swig tastes a little different than the previous one.


Sour Patch Kids are awesome, but Sour Watermelons are better.



SERVING



FOOD PAIRING

So you've decided to separate the men from the boys by hosting a beer pairing dinner filled with sour ales and it's time to build out the menu. The key ingredient here is to combat funky beers with funky cheeses. A nice buttery Brie, smokey Gouda, or brown-eye smelling Muenster goes fantastic with a Boon Oude Gueuze. If you're filling your flutes with a Flanders Red or Oud Bruin there's nothing like pairing with sharp Cheddar or even aged Blue cheese. Once you've chowed down all the appetizers, focus on those things that go great with lemon, such as mussels, ceviche and oysters. Nothing's says shucking like a plate of raw oysters and a tulip of Berliner Weisse. When deciding on the main course, stick to a healthy serving of rainbow trout or lemon herb chicken paired with a nice New Glarus Enigma. For desert, break out a bowl of cherries, strawberries, and blueberries, topped with some whip cream and a glass of Petrus Oud Bruin. 

GLASS: It's not often that we associate the word sip with beer unless it's to ridicule one of our buddies for taking his sweet-ass time drinking his beer as if it needed a nipple on it. When it comes to sour ales, anything other than a sip would actually hinder the ability to experience the full flavor outcomes of the sour, tart, musty, or fruit flavors noted in these beers. It's recommended that something along the lines of the tulip glass, champagne flute, or the snifter be used in order to capture the full appearance, palate, and aromas of the sour ale. Many sour ales tend to be quite effervescent and thus the narrow walls of the flute help to channel the bubbles and zesty aromas into a central chimney for the schnoz to vacuum up. The narrow yet sculpted glass also helps improve visibility of the ale and heightens the beer drinker's awareness of the rare occasion when he drinks from anything other than the standard pint glass.

TEMPERATURE: It's probably a safe bet to assume that the majority of beer drinkers out there don't have a separate temperature-regulated beer fridge for every style of beer they've brought home. Thus the majority of us just throw our beer in the fridge along with the sausages, cheese, and mustards and hope all is well come party time. Well in the case of sour beers, this might actually suit your purposes just fine as it's recommended they be consumed at about 39-45°F. Sour ales are typically not heavily hopped or high in alcohol, thus they don't have as much room to play in those warmer temperature ranges of an IPA or barleywine. While the sour beer need not be served as cold as the lager, you're better off serving on the colder side and letting your hand warm the beer as you drink it to help open up the sourness.

COMMON SOUR BEERS

Barley Johns Flemish Sour	Lost Abbey Cable Car
Bootleggers Knott Sour Lambic	Oude Gueuze Boon
Belle-Vue Gueuze	New Belgium La Folle Sour
Breughel Gueuze Vigneronne	Petrus Oud Bruin
Cantillon Gueuze	Rodenbach Grand Cru
Cascade Brewing Blackberry Ale	Roots Organic Flanders Red
Girardin Gueuze	Russian River Consecration
Grand Teton Oud Bruin	Russian River Supplication
Iron Hill Gueuze	Squatters Cherry Luv
Karl Strauss Nasty Nate Sour Brown	Strubbe Kriekenbier
Leifmans Oud Bruin	Zulte Oud Bruin
Lindemans Gueuze	

STATS

	ABV	IBU
BERLINER WEISSE >	2.8-3.6%	3-8
FLANDERS RED ALE >	5-5.5%	15-25
OUD BRUIN >	4-8%	15-25
STRAIGHT LAMBIC >	5-6.5%	11-25
GUEUZE >	5-8%	11-23
FRUIT LAMBIC >	5-7%	15-21

(Stats are dependent on underlying base, and span a fairly broad spectrum.)

This milk tastes sour, here try it. Who has done that?

When was the last time you shouted "Eureka?" Unless you were involved with the gold rush it probably wasn't anytime in the last 100 years, but there's a place in Redlands California that might just change that. Eureka Burger is proof that good food, and good beer are a foodie gold mine and the small chain has its eyes set on growing.



Eureka! Burger

CALIFORNIA BASED BURGER JOINT
DISCOVERS GOLD AGAIN IN CALIFORNIA
WITH GOURMET BURGERS AND CRAFT BEER

words & photos: Derek Buono





EUREKA!BURGER

Opened: April 2009

Name: Shane Sowers

Position: General Manager

Locations: Redlands, CA; Claremont, CA; Fresno, CA

Beers on Tap: 16

Beer in Bottles: 35

Must Try Food: Jalapeno Egg Burger, Fig Marmalade Burger, Braised Beef Short Rib Quesadilla, Bruschetta, Balsamic Steak Salad, Lollipop Corndogs.

Average Beer Price: \$5-8

Average Burger Price: \$9

www.eurekaburger.com

Shane Sowers has could be described as a serial restaurant opener, as over the years he's help open new restaurants with larger name plates than the tiny burger joint just outside the downtown area. Shane joined the company and quickly helped steer the group in the beer direction, and has been key in the beer menus the stores in Fresno, Claremont and the up coming spots in Santa Barbara and San Luis Obispo. But once you visit any of the locations you'll be blown away at the food selection, quality and price and stay for a pint of amazing beer.



Shane explained the concept started as purely a burger place, and that the fast food history of the previous location dictated a little more speed in the service than the goal is now.

"It's always evolving," Shane explained. "At first it was just about the burgers, then it was burgers and beer, and finally it became craft burgers and beer." This might be true with any small niche restaurant, but it seems

Eureka Burger might just have hit the vein with this concept, which for most us seem almost natural.

"The concept we have now might have outgrown this first location, but with what we have learned and where we want to be, each new location will be closer to the goal."

We asked at this point if they consider Eureka to be a beer bar that serves food, or a foodie spot that also have beer and

Who doesn't want good burgers and good beer?




his reply was instant. "I think the food is #1 and that's going to bring the people in. We're not trying to be a beer bar that serves food, we're trying to be a gourmet burger establishment that loves to show its customers how good craft beer is."

"Our cliental has changed, we're getting people coming in and wanting to learn and wanting to talk about beer. We also have a great staff that knows that talking to people and not being a

beer snob will convert people faster and create loyal customers."

"The focus going forward is to keep things simple. Serve great, locally sourced food that tastes good. With the beer, we want to have the best beer in the United States and our brand will be we're not just a craft beer place, we are a special release, big beer, local brewery supporting place that have people who know and love beer and want to share that with our customers."

Burgers can be one of those food items that either get no love, or get all the attention in the world. Right now you can see a trend back to good quality burgers that are done right and pairing it with the hottest liquid on the planet seems to have the stars aligned. Even though Eureka Burger is really only in California we're betting you might see similar places popping more often because, afterall, what's more "American" than a good burger? What's more American than our craft beer that changed the way the world views beer? Eureka is a word that might just fittingly describe the Eureka Burger and the craft beer movement invading places you might not have thought would be there. 

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WE ALL SHOULD KNOW BEER RULES. Not only is it delicious, but also it's affordable. It's the working person's Champaign and it doesn't take much money to get a world-class beer. That's a selling point we here at Beer Magazine love. But there are those who feel the more expensive, or exclusive beer is the better. Over the past few years breweries have been testing just how free beer enthusiasts are with their hard earned tokens, and slowly we've seen some beers sell over the \$100 mark and even closer to \$500! Are these beers 100 times better than their \$5 cousins? That's open for debate, but what we thought we show you is a collection of some of the world's most expensive beers. These are rare beers that are sold at retail outlets for some big coin; we skipped out on some of the rare vintages that sell for tons of money at auctions. We've done our best to collect some of the rarest, most expensive beer on the planet.

words: Derek Buono photos: Michael Vincent

WHAT MAKES THEM EXPENSIVE?

To be perfectly honest the beer is expensive because you can't get it. That is more than likely the #1 reason for the pricing of some beer. There are some other factors why these beers can command such high pricing. Many of the beers are very high in alcohol, require special grains and yeast to obtain them, or they have to brew a large batch of high gravity beer (lots of grain and hops) and reduce it down increase the potency. These smaller-production, expensive batches bring the price up. There are some occasional beers that might not be expensive to make and once were just \$5 but because they are older vintages, (now rare) they can start making your credit card start to panic.

HOW DO I GET THEM?

Like anything, if it's exclusive and rare you're probably not going to walk into your local 7-11 and pick up a \$200 beer. Many of the beers are for members of clubs, or if you know when they are brewing them you can pre-order or reserve a bottle. Some higher end liquor stores will seek these out and get them to sell (which also can double the price) so if you know your beer guy well he may be able to get them for you. Many of the beers are also imported and can be ordered directly from the brewery website, but be sure to check your local and state laws first.

BEER

Are these beers
the Royalty
of all brews?

WHAT IS EXPENSIVE?

Some people feel \$10 is a lot of a beer and others don't sweat throwing out a fist full of twenties when it comes to what they like, but we start to look at value and taste over rarity most of us look at beer that start cracking over \$50 a bottle to be expensive. Many of the beer listed here you can't get for what they originally sold for. Collectors and people who want to resell them quickly buy rare beer and sit on the like golden eggs. The Tutankhamen beer was originally set to sell for \$76 and demand, and auctions drove the price up to near \$500 at one point.

ARE THEY WORTH IT?

Yes, and no. If you're really geeky into beer these offerings will be like winning the mega millions and finding the pot of gold under a double rainbow. But most of these beers are very high in strength and will taste nothing like what the average person thinks beer is. It's also hard for spirits lovers to jump on the \$1,000 beer parade float because at \$200 you'll be able to score some vintage spirits that will knock your socks off. But for those who want rare, exclusive beer... these are the unicorns of their world.

Special Thanks:

Cabana Club Hollywood - www.cabanaclubhollywood.com

Michael Vincent Photography - www.michaelvincent.com

Style by Tal B for Michael Vincent Photography - www.michaelvincent.com

Make up by Ruby Cosmetics - www.rubymakeupacademy.com

Hair by Sharon S. Mikisharon West Hollywood - www.Mikisharonla.com

Model - Jennifer Gonzalez

BREWDOG TACTICAL NUCLEAR PENGUIN

ABV: 32%

RARITY: OBTAINABLE

PRICE: \$90

(LOCALLY OVER \$199)

THEIR DESCRIPTION: The Antarctic name inducing schizophrenia of this uber-imperial stout originates from the amount of time it spent exposed to extreme cold. This beer began life as a 10% imperial stout 18 months ago. The beer was aged for 8 months in an Isle of Arran whisky cask and 8 months in an Islay cask making it our first double cask aged beer. After an intense 16 months, the final stages took a ground breaking approach by storing the beer at -20 degrees for three weeks to get it to 32%.

OUR THOUGHTS: This one is a rare and obtainable beer for those willing to skip a night out with friends. Our local beer store had a sticker price of \$199, but we think if you shop around you may find them cheaper, or order them direct from the brewery. The name makes us laugh every time, and it comes in a paper bag, which we find humorous as well...so humorous it made our cover!

We wish it was pouring out of the ass instead of the mouth.



BREWDOG SINK THE BISMARCK

ABV: 41%

RARITY: 400 BOTTLES

WORLDWIDE

PRICE: \$55

(LOCALLY OVER \$199)

THEIR DESCRIPTION: This is IPA amplified, the most evocative style of the craft beer resistance with the volume cranked off the scale. Kettle hopped, dry hopped then freeze hopped for a deep fruit, resinous and spicy aroma. A full out attack on your taste-buds ensues as the incredibly smooth liquid delivers a crescendo of malt, sweet honey, hop oils and a torpedo of hop bitterness which lasts and lasts.

OUR THOUGHTS: What they hell is going on over in Europe? 41% beer is insane, if only they didn't make 55% beer too! This one might be the most alcohol for the buck, but we're starting to think this drinking beer thing is for the rich.

BREWDOG END OF THE HISTORY

ABV: 55%

RARITY: NOT GOING TO HAPPEN

ONLY 11 PRODUCED IN 2010

PRICE: \$1,100+

THEIR DESCRIPTION: This blond Belgian ale is infused with nettles from the Scottish Highlands and Fresh juniper berries. Only 12 bottles have been made and each comes with its own certificate and is presented in a stuffed stoat or grey squirrel. The striking packaging was created by a very talented taxidermist, and all the animals used were road kill. This release is a limited run of 11 bottles, 7 stoats and 4 grey squirrels. Each one comes with a certificate of authenticity.

OUR THOUGHTS: Road kill, beer and \$1,100? Sounds like our college days. At least at this price you know you're one of 11 that has one, and that dead animal swallowing a bottle just seems to work for us.



CARLSBERG VINTAGE NO. 3 PRICE: \$400 (1000 BOTTLES PRODUCED)

THEIR DESCRIPTION: Vintage No.3 itself has a fairly basic and quite sweet malty taste with a strong warming and very fruity flavor. After 6 months on the barrel, the beer develops a wealth of aromatic notes—deep oaky, vanilla and nutty aromas being the dominant. Vintage 3's alcohol content is around 15 percent, which is solely produced through natural fermentation and without adding surplus alcohol from the barrel, as is the case with many other beers with similar high alcohol content.

OUR THOUGHTS: Since we can't try most of these beers (cheap bastards) we think from the description this one might be too mild or "normal" for us to start to sell our children for one.

SAM ADAMS UTOPIAS \$150 ABV: 27% RARITY: LIMITED LOCAL AVAILABILITY PRICE: \$150 (LOCALLY \$250-\$350)

THEIR DESCRIPTION: Sweet fire, with a rich malt and wood complexity. Truly the epitome of brewing's two thousand year evolution, Samuel Adams Utopias offers a flavor not just unlike any other beer but unlike any other beverage in the world. The 2009 release is a blend of batches, some having been aged up to 16 years in the barrel room of our Boston Brewery, in a variety of woods. We aged a portion of the beer in hand-selected, single-use bourbon casks from the award-winning Buffalo Trace Distillery. The latest batch also spent time in Portuguese muscatel finishing casks, as well as sherry, brandy and Cognac casks. This flavorful, slightly fruity brew has a sweet, malty flavor that is reminiscent of a deep, rich vintage port, fine cognac or aged sherry.

OUR THOUGHTS: We've had several vintages of Utopias over the years and it's an interesting experience. The price when it is released is about \$140, but it quickly goes up and over \$350 as it gets more rare. People will question if this is beer, and you can buy a kick of Scotch or Whiskey at this price, but it's interesting enough to pool some money and get a bottle at least once.

THE LOCALS

Odds are your local brewery has some special release beer, which they charge more for. As breweries discover that they can create these big, beautiful rare beers with cult followings you'll see more of them pop up. There are a few of these releases that have already started to get national attention. If you show up to the event, you may score some of these for about \$40 a bottle (22 oz.-750ml), but many of these end up selling on websites closer to \$200.

Three Floyds Dark Lord
www.3floyds.com

Portsmouth Kate the Great
www.portsmouthbrewery.com

The Bruery Black Tuesday
www.thebruery.com

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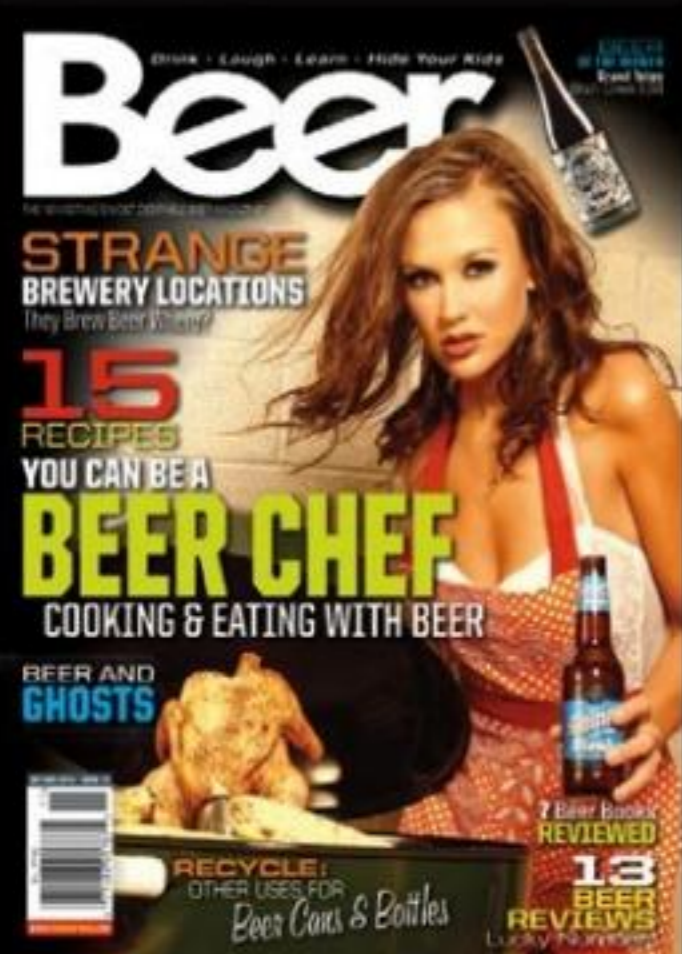
Beer has many levels of appeal. In it's purest form it's affordable and gets the job done. At the top of the charts are beers like these that can command lots of money and are extremely hard to even find an empty bottle of, but for many this hunt is part of the excitement. For those who have tried, owned, or tried to acquire any of these beers we give you a big "cheers" and for the rest of us, well we'll keep looking to buy a unicorn. ☺

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Best Places TO GRAB A BEER IN

Da Beers...

words & photos: Brad Rupert

Chicago is one of the best places in the world!

Known for its legendary mobsters, famous deep dish pizza pies, the Blues Brothers, world-record-setting architecture, famous steakhouses, Michael Jordan, da Bears, and Italian beef, Chicago is the premiere red-bricked, red-blooded, red-meat-eating, sports enthused and beer drinking city in America. You can't find a better city to visit in the Fall when the summer heat is cooling off, the leaves are changing, the Cubbies and Bears are playing on the same weekend, the nights are long, and the beer is flowing from all corners and taverns of this great city. Chicago is by far one of the cleanest and most visually appealing cities to wander around, has incredible public transportation to get you to and from any pub, sporting event, or brewery throughout the city, and is exploding with quality beer bars and new-age neighborhood restaurants offering dynamic menus and unparalleled beer lists. If you need a reminder of why America is the greatest country in the world, spend a weekend of indulgence hopping between some of the best beer bars and brewpubs in Chicago, chatting it up with the locals, and stuffing your face with Chicago-style pizza and polish sausages.

MAP ROOM

www.maproom.com

1949 North Hoyne Avenue
Chicago, IL 60647-4560
(773) 252-7636

LOCATION: If you consider the center of the city to be where State Street crosses Wacker Drive, or where the Chicago river splits the financial district from the shopping district, the Map Room is about 5 stops north on the Subway's Blue Line toward the O'hare Airport. Chicago subways are by far the best and cheapest means of getting around the city and have stops that are literally just blocks away from just about anything and anywhere you want to be. So if you

were downtown you could take the Clark/Lake Blue Line towards O'hare and get off at Western and walk about 7 blocks east until you hit the corner of W Armitage Ave and N Hoyne Ave, and then you've arrived at the mecca of Chicago beer bars, the Map Room.

APPEARANCE: From the outside, the Map Room is a fairly large red brick building, sitting on the corner of an intersection, with a large door built right into the corner and windows running along the sides of the buildings two faces. Above the door is a hanging sign depicting an aerial view of an Indiana Jones looking fellow holding a map out in front of him which reads

Map Room. Stepping inside you feel like you've just entered an archaeologist's study with rustic yet antique looking furniture, warm and cozy lighting, miscellaneous paraphernalia scattered across multiple book shelves on the left side and large wooden bar on the right. Above the bar is several rows of unique bottled beers from all around the world, and fantastic chalkboards of dozens of seasonal beers both on tap and in the bottle.

DEPTH OF BEERS: Arcadia Cereal Killer, De Dochter van de Korenaar Embrasse, Hoppin' Frog B.O.R.I.S. The Crusher Imperial Stout, The Lost Abbey Devotion Ale, Southern Tier Pumking Imperial Pumpkin Ale, Struise/Mikkeller



HOP LEAF

www.hopleaf.com

5148 North Clark Street, Chicago, IL 60640

(773) 334-9851

LOCATION: About two miles north of Wrigleyville this hidden gem of a bar boasts another amazing collection of beers with a menu so vast and descriptive about each beer, you could spend your entire evening perusing through this manual. The easiest means of getting here is by subway and if you were coming from the downtown area, you would take the Red Line North toward Howard and get off at Berwyn. From there you'd walk about a block south to Foster and hang a right (West) and walk about six blocks until you hit N Clark St. This neighborhood is known as Andersonville and resembles an old time Swedish village with tons of European-style cafes and bakeries. So after whooping down some Swedish pastries, head on over to the Hop Leaf for a 750ml of Fantome or Saison Rue from The Bruery.

APPEARANCE: If you could take a little European-style cafe straight out of Belgium and drop it right into Chicago, the Hop Leaf would be just that. The exterior is mostly glass windows with neon beer signs promoting some well

known Microbrews such as Dogfish Head, Goose Island, and Unibroue. The interior is heavy-trafficked wooden floors and a mid-sized weathered bar that gives the appearance it's served a drink or two. The walls are decorated with old tin signage resembling Belgian beer companies and a chalkboard or two displaying all the seasonal offerings along with draft beers.

Once inside the place has a welcoming glow with light colored wood walls and subtle chatter provided by the locals that gather from the surrounding neighborhoods.

DEPTH OF BEERS: Victory Prima Plis, Half Acre Daisy Cutter, Bells Two-Hearted Ale, Goose Island Green Line, Gouden Carolus Hopsinjoor, Maredsous Dubbel 8, Van Honsebrouck Gueuze Fond Tradition, Ommegang BPA, Kwak, North Coast Brother Thelonious, Atomium Grand Cru, Gulden Draak, Dogfish Head's World Wide Stout, 3 Floyds Gumballhead, Anchor Old Foghorn, Cassisna, Meantime Porter, Samichlaus, Monchshof Schwarzbier, Ska Brewing ESB.

WHAT SETS THEM APART: The plethora of beers is the most obvious draw and more often than not it gets people attention and their foot in the door. But what keeps people coming back is the laid back European flair that makes it seem as though time stands still. When you step foot in this place it's as if you are on vacation in Belgium and haven't a care in the world and least of your worries is heading to work the next day. The food is also quite incredible serving up such unique dishes as rabbit saddle, duck ruben sandwich, toasted Nueske ham on pumpernickel, sauteed monkfish, or even grilled Gunthorp Farms pork tenderloin. The other impressive aspect to this place is the amazing Belgian beer glass collection. They must have over 60 different styles of glasses from which to sip your Trappist, Tripel, Dubbel, Bruin or whatever suits your fancy. The only drawback is the place doesn't open until 3pm so if you like beers for breakfast when on vacation, you'll have to adjust your internal clock to roll out of bed mid-afternoon.

If you were wondering, Brad does travel all the time.



Double IPA, 3 Floyds Behemoth, Petrus Dubbel Bruin Ale, Green Flash West Coast IPA, North Coast Old Rasputin, St Bernardus Abt 12, Allagash Musette, Dogfish Head 90 Minute IPA, Moylans Kilt Lifter, Rochefort 10.

WHAT SETS THEM APART: Their beer list is just insanely overwhelming with hundreds of bottled beers and about 30 taps. But with the Map Room, it's not just a numbers game, these beers are truly unique and hard to find especially if you are traveling from out of town. They have a fantastic share of Belgian beers including almost all the Trappist ones, an unbelievable collection of 22 oz bottled beers from American Microbrews ranging from

San Diego, Portland Oregon & Maine, Seattle, Denver, New York, and tons of Midwest Breweries as well as a vast collection of German beers. No matter what style of beer you fancy, the Map Room has you covered. The other great thing about this place is it never seems to be that crowded. Perhaps I've been fortunate with my travels but stopping by the Map Room on a Saturday afternoon is a given pitstop for any trip to the Windy City.



GOOSE ISLAND

www.gooseisland.com

1800 North Clybourn Avenue, Chicago, IL 60614

(312) 915-0071

LOCATION: Situated just north of the original Goose Island, the brewing company built its first brewpub in Lincoln Park in between the residential neighborhoods and the commercial district. That is perfect for those looking to stop by for lunch and a beer midweek or for those looking to take a load off after a hard day's work before heading home. If you are coming from downtown near the mouth of the Chicago river, you could easily hop on the Red Line toward Howard heading north and get off at North Clybourn. By taxi, it's about 10 minutes north of the financial district or 2.5 miles so getting here is quite easy. It's also one of the rare places where you'll find free parking in the city should you be suckered into having to drive.

APPEARANCE: The brewpub is a huge facility broken out into multiple dining rooms, a large area for brewing and displaying fermentation tanks of beer, and a wrap-around main bar at the front entrance. From the outside the brewery's vibrant neon sign hangs vertically about 30 feet up which can be seen from about a ½ mile away as part of a large red brick three story building. The interior resembles a traditional Irish pub with mahogany-style floors and bar, subtle glowing lights, and appears deceptively cavernous as

you explore the various dining rooms. The bar is lined with tap handles of goose heads each representing one of their many styles of beer. The place is perfect for hosting a party or even a beer tasting session as they have an actual classroom in the back which is shared by the Siebel Institute of Technology.

DEPTH OF BEERS: 312 Urban Wheat Ale, Green Line Wheat, Honkers Ale, India Pale Ale, Summertime, Harvest Ale, Mild Winter, Sofie, Matilda, Pere Jacques, Fleur, Juliet, Madame Rose, Lolita, Bourbon County Stout, Bourbon County Coffee, Bourbon County Vanilla, Rare Bourbon County, Night Stalker, Demolition, Fultonwood Draft.

WHAT SETS THEM APART: Goose Island is by far the most unique of brewpubs to visit not only in Chicago but quite possibly in the US due to its expansive self-brewed beer selection that spans the flavor, aroma, and style spectrum. While it may not be uncommon to find a brewpub with 20+ styles of beer, what is unusual is to find one that makes multiple barrel-aged stouts, Belgian Dubbel's, Tripels, Lambics, multiple wheat beers, amber and india pale ales, and tons of seasonals that pair with numerous occasions and cuisine. Along with offering tons of these beers on tap, they also bottle their beers in 6packs as well as the champagne corked 750ml bottles that you can pick up at just about any liquor store in Chicago to take home

with you. The best time to visit the brewpub is on a Saturday afternoon over lunch and to get a sampler of their beers along with an impressive artisanal cheese and meat spread. If you are on route to a Cubs game, they also have a brewpub in Wrigleyville which is a great place to grab a beer and some grub beforehand.



THE PUBLICAN

www.thepublicanrestaurant.com

837 W Fulton Market

Chicago, IL 60607

(312) 733-9555

LOCATION: If you were to follow the Chicago River heading west about five blocks past where it t-bones North and South, you'd run right into the Publican which is one of the West Loop's best places to grab a beer and a bite to eat. During the Spring or Summer, walking along the Chicago river is one of the most scenic places to be and the surrounding architecture and skylines is virtually unmatched by any city in the US. If you weren't dressed appropriately or better yet you were too pussy to walk it, you could always grab a cab or catch the Green Line to Clinton and walk the additional 3 blocks west to Fulton Market and North Green St. The neighborhood resembles an old meat packing

district, which is quite swanky during the day but perhaps a bit dodgy at night.

APPEARANCE: Sticking with a common Chicago theme, the Publican is part of a large red-bricked building taking up the bottom corner of this vast three story structure. There are no crowding overhead byways or subways to impede your view of the building and its exterior is a vibrant red, very clean and shapely almost like a red Lego structure. A simple rustic metal sign hangs above the corner depicting two pigs facing outward with a barrel in the center. The piggies are part of this place's pizzaz as the interior is adorned with several of these huge

pictures of what can only be described as hog-zilla and his relatives. Ultra modern and simplistic, the décor is very clean, squared off, and appears vast and impressive. Simple cement interior, high ceilings, long defined light-wood tables, and restaurant



KUMA'S CORNER

www.kumascorner.com

2900 W. Belmont Avenue, Chicago, IL
773.604.8769

LOCATION: Right in between Avondale and Logan Square neighborhoods is one of the best places to grab a beer, take in some awesome punk/metal music, and chow down on arguably the best Burger in all America. Kuma's Corner is a bit off the beaten path, being about 5.5 miles Northwest of the downtown area and reachable via the Blue Line toward the airport getting off at Belmont and walking about 10 blocks east. By taxi it might set you back a few dollars, so I'd recommend either dressing for the walk or hook up with a local Chicagoan and have them drive you. Because the place is a bit out of the way, it's often best to hit up Kuma's for an early lunch to beat the crowds and get your drink on!

APPEARANCE: From the outside, Kuma's is a fairly ornate corner pub, with the traditional door into the corner of the building, and large windows on either side. The building looks like something out of the movie 'Christmas Story', made of red brick, but as some uniquely stylized black beams over the windows along with the bar's name. Stepping inside it's a fairly quaint place always packed shoulder to shoulder with the look and feel of stepping foot right into the middle of the mosh-pit. And make no mistake, the locals are friendly but assertive about getting a spot at the bar, so be aggressive but aware of your place in line. The walls are covered with sexy dominatrix rockabilly tatted women and the hot bartender usually looks the part as well. If there is only a couple of you it's best to grab a seat at the bar and strike up a conversation with the locals else you can try your luck at a table but prepare to wait.

DEPTH OF BEERS: Allagash White Belgian, Metropolitan Dynamo Copper Lager, Two Brothers Brewing French County, Pabst Blut Ribbon, Sprecher Cream Soda, Lost Coast Indica



IPA, Lagunitas IPA, Bear Republic Racer 5 IpA, Left Hand Milk Stout, Bells Oberon Wheat Ale, Lost Abbey Inferno Belgian Strong Ale, 3 Floyds Black Sun Med Stout, Brouwerij Bosteels Delirium Tremens, Brouwerij Huyghe Tripel Karmeliet, Great Lakes Dortmunder Gold.

WHAT SETS THEM APART: This place is all about atmosphere and it's impossible to say you've been to Chicago if you haven't been to Kuma's Corner. The music fucking rocks, the beer selection is well up to standards from beer snob to old school lager lover, and the burgers are insane. Three Floyds always has a couple of taps including their Gumballhead and Alpha King along with some other Midwest greats such as Bells and Two Brother's Brewing They also have some costal favorites including Allagash from the East Coast and Lagunitas or Bear Republic from the West Coast. Having a great beer only gets better when paired with a great food and you can't go wrong with their Metal-band aptly-named gourmet burgers. The Motorhead (goat cheese, kalamata olives, tzatziki, onion), Metallica (buffalo sauce, bacon, blue cheese), Pantera (roasted poblano pepper, bacon, cheddar, monterey jack, ranchero sauce), or Megadeth (chorizo and red potato hash, pico de gallo, and cayenne avocado) are just a few of the awesome creations to pair with a Tripel Karmeliet or Lost Abbey Inferno Belgian Strong.



style bar with wooden non-decorative tap handles. The place is oddly inviting and with the copper plating adorning the high standing magnificent bar, you literally feel like a dwarf being catered to your every need in this place.

DEPTH OF BEERS: Weiherstephaner Original, Wells Bombadier, 3 Floyds The Creeper, Wild Devil, Taras Boulba, Las Grande Blanche, Bierbrouwerij De Konigshoeven, Brasserie d'Orval S.A., Drie Fonteynen, De Ranke, Vanberg & Dewulf, Brouwerij 't Broukot, Einbecker Brauhaus, Kulmbacher brauerei, Two Brothers Brewing Cane & Ebel, Great Divide Hoss, Goose Island Sofie, Bell's Expedition Stout,

Ommegang Cup O Kyndnes, The Bruery 2 Turtle Doves.

WHAT SETS THEM APART: This place captures the essence of new-age cuisine paired with an truly unique beer list. The menu is definitely one of a kind, with an array of gourmet hams, bacons, and funky style cheeses for breakfast or all organic farm raised blood sausage, lamb cassoulet, bollito misto, or porchetta for dinner. Their beer list is unlike any other having mostly european quality beers not traditionally distributed to the States. These guys knew what they were doing when they stacked the beer menu with exceptionally good yet hard to pronounce Trappist beers, Abbey style Belgiums, Flemish Bruins, German



Helles, Sweedish India Ales, and a very select seasonal list of American Microbrews. When you want to

step outside the realm of typical, the Publican is the uber cheeky place to be. ☺

Brad's liver might be considered a delicacy too!



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The Others

words & photos: Derek Buono

We here at *Beer Magazine* love beer, but that love for flavor also makes us enjoy lots of other beverage. "Craft" isn't exclusive to beer, so each month we'll try to showcase some of the "others" in the adult beverage category. From Bourbon to Sake it will all be here for you to read about and hopefully try.

Tito's Handmade Vodka

American Vodka (40%)

Price: \$20-25

Taste: Some might feel all Vodkas are the same but their subtle nuances are really amazing once you get the palate. This one might test your skills, but when warm you get some faint notes of ethanol. The flavor is similar in that you get some flavor, but really it goes down smooth and without drama. We really like this Vodka and the price is well below many of the world famous named brands, which makes it a steal. Mix this into a Vodka and soda water and you'll forget it's 40%.

www.titosvodka.com

Ballast Point Three Sheets

American Rum (40%)

Price: \$35-\$40

Taste: They age this rum in new American oak so the flavors from the barrel are going to rock your palate more than other rums. The aroma is light, but there is vanilla, oak and some caramel notes to tempt you into lifting the glass. The flavor is smooth and mellow. It's not overly sweet like some rums, but gives you vanilla, caramel and lots of oak flavors. Not really overpowering and the burn from the rum is appealing. This one might be too good for a mixer. Craft brewers are starting to change the spirit industry too...we can't wait.

www.ballastpointspirits.com



Dogfish Head Brown Honey Rum

Double Distilled, Amber Rum Aged on American Oak and Wildflower Honey (40%)

Price: \$28-\$35

Taste: Brewers are quickly mastering the distilling practice and DFH's take on rum might just improve on a classic. True to their off-centered attitude the rum is aged on American oak with Wildflower honey. The result is a nose that delivers that honey and caramel. The flavor is sweet, and you'll get lots of caramel, oak and lots of honey. It's a little syrupy, but overall you'll enjoy the complex twist that DFH seems to deliver in all their liquids.

www.dogfish.com

Miller Gin

Dry London Style (45.2%)

Price: \$30-\$35

Taste: This gin is one that might make you like gin, if you don't of course. In true London gentleman style the aroma is amazing and floral. You really get the botanicals and flowery aromas. The flavor matches the aromas charm with a smooth herbal, juniper, pine and floral blend that really is appealing. It would be a shame to dirty this fine gin with anything other than some ice to chill it. Did we mention it's mixed with water from Iceland?

www.martinmillersgin.com

Derek's liquor cabinet is looking pretty good!

This beer has a yeast infection!

CHOOSING AND CONTROLLING YEAST

TAKE CONTROL OF YOUR FERMENTATION

words and photos: Rob Sterkel



UCH LIKE A VEHICLE, THE YEAST YOU CHOOSE TO FERMENT a batch of homebrew has a lot to do with your overall experience. What you choose to drive, and how you drive it will determine where you end up. Whether you jump in a flashy sports car or a dependable work truck, you need to know how to steer it where you want to go.



TYPES AND CHARACTERISTICS

Don't be intimidated by the technical depth of yeast information. It's an amazing creature and there are mountains of data about every possible aspect. The truth is, following the manufacturer's instructions as well as proper sanitation will go a long way toward good homebrew.

If you've brewed a batch or two, you know the first decisions you make about yeast are very basic. Do you want to brew ale or lager? Ale yeasts are top-fermenting and generally work better at warmer temperatures. Lager yeasts are bottom-fermenting and work well at lower temperatures.

Next, will you use a packet of dry yeast or liquid form? The liquid yeast strains from White Labs and Wyeast are pitchable as

purchased with enough viable cells to make five gallons of beer right out of the package.

There are some excellent dry yeasts available as well. Taking the time to properly rehydrate them before use will help it perform on par with many liquid varieties.

Your decision will also be guided by the style of beer you plan to brew as well as product availability. Specific yeast strains are used in certain beer styles for definite reasons.



You won't make a hazy Heffeweizen with hints of clove and banana using clean-fermenting California Ale yeast. The flavor profiles and cloudy appearance just won't be there.

Some strains ferment cleaner, more vibrant beers and leave behind fewer ester compounds that produce those specific flavors and aromas.

Your local homebrew shop can help you pick the right yeast for your beer or visit www.whitelabs.com and www.wyeastlab.com for information, style descriptions and user feedback on yeast strains.



Storage & Preparation

Liquid yeast as well as dry packets should be stored in a refrigerator until use, do not freeze them. At brew time let the yeast rest at room temperature for a few hours so it can acclimate slowly.

Once your fresh wort is cooled to fermentation temperature it's time to add the yeast. If you're using a liquid variety start by sanitizing the unopened container. Then open and pour into the wort.

For dry yeast, rehydrate the packet contents about 20 minutes before adding to the wort. To do this, mix a small amount of malt extract in some boiled and cooled water. Add the yeast and cover loosely with some sanitized aluminum foil.



YEAST NUTRITION & OXYGENATING

It is important to add oxygen into your wort to create a hospitable environment for the yeast. Shaking the carboy works but only achieves a fraction of the desired oxygen level. A much easier, and safer, method is to aerate the wort using a simple aquarium pump and a sanitary filter or a small tank of oxygen.

Either of these coupled to a length of tubing and a diffusion stone work well. A few minutes with the air pump and 30 to 45 seconds of the pure oxygen will suffice.

When you are finished adding oxygen, pitch the yeast. The first sign of fermentation will be a raised airlock and a light layer of foam over the top of the wort.

Another easy method to improve yeast performance is to add a yeast nutrient like Servomyces near the end of your boil. Proper nutrients cut down fermentation time, increase flocculation, reduce levels of diacetyl and improve beer quality.

The one time you might think that's okay.

Making Starters & Pitching Rates

If you're moving up to bigger batches or higher alcohol beers, it's time to go beyond simply pitching a container of yeast. One way to get the proper number of active cells to pitch is to make a yeast starter. Unlike the step of rehydrating dry yeast, a starter actually increases the number of yeast cells going into your wort.

Since alcohol is toxic to yeast the importance of sufficient healthy, active cells increases as the starting gravity of a recipe goes up. The same is true for beers made to ferment at lower temperatures.

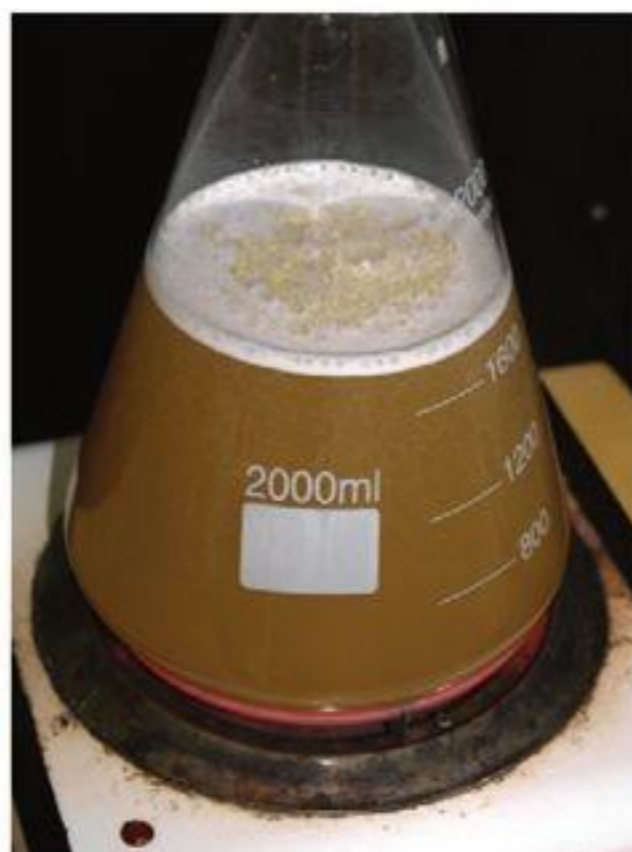
A concise guide to making a starter and yeast pitching rate calculator can be found at www.mrmalty.com. Making a starter is not difficult; you're basically making a small, low alcohol batch of wort around 1.030 to 1.040 OG. Start with six ounces (by weight) of DME in two quarts of water.

Add this to a Pyrex flask or small saucepan.

This is a good time to add a pinch of yeast nutrient and some foam control drops if you desire. Put a piece of aluminum foil over the top and boil gently for 15 minutes.

After cooling the mixture in ice water, pitch the yeast into the starter and let it grow.

Keep the starter at room temperature for ale yeast and a few degrees lower for lager yeast. Starters typically reach their maximum growth in 12 to 18 hours so time your brew day accordingly.



Feed the yeast.

WHEN IS IT FINISHED?

It's done when it's done. Starting and finishing gravity readings are critical to determine when fermentation is complete. Typical ales are usually finished fermenting in seven days. On the other hand, hybrid ale and lager yeasts need to ferment cool, generally between 50-55F. Fermentation at this temperature takes longer, but produces crisp, clean beers.

Beer style, types and amounts of sugars, and fermentation temperature will all determine how long your beer needs to ferment. Each yeast strain performs differently.

I've never had a Heffeweizen stay in a carboy for a week. Brewed with White Labs WLP300, it always produces a vigorous fermentation that is typically complete in three to four days. Since that strain doesn't flocculate well anyway and a fair amount of yeast in suspension is desirable for the style, it's a great beer when you're running low on homebrew.

Dropping the temperature when fermentation activity subsides will help the yeast flocculate. This means it will drop out of the beer and settle to the bottom, leaving a clearer beer. When everything is settled it's time to bottle or keg.



DRIVING FERMENTATION WITH TEMPERATURE CONTROL

Aside from sanitation, fermentation temperature has the biggest effect on your beer. Maintaining a consistent temperature is probably more important than maintaining a certain temperature, to an extent.

Many strains are flexible in temperature range but it is important to stay within that yeast's performance parameters and only raising the temperature. It's better to start fermentation a little on the cool side, and then move up to the desired target.

Yeast health and behavior is largely established in the first few days of fermentation. This time is most important to the finished flavor of your beer. The fermentation process creates heat and will raise the temperature on its own. This will level off after a few days and you will want to make sure the temperature doesn't drop.

A sudden drop in temperature will make the yeast want to shut down. In fact, after vigorous fermentation is complete, raising the temperature helps the yeast finish its work without adversely affecting performance.

For example, if you are fermenting an ale in the 65-67F degree range, raising it to the low 70s after a week will help minimize diacetyl in beer and clean up other byproducts of fermentation.

You can make a fermentation chamber by building an insulated box or converting a refrigerator. To keep temperatures consistent add a temperature control unit to override the standard fridge controls. In cooler conditions a space heater or covered light bulb will help maintain the right fermentation temperatures.





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HARVESTING AND REPITCHING YEAST

Looking at that large yeast layer as you rinse it out of the carboy and down the drain you've probably wondered if it's possible to get more than one use out of it. If the yeast is clean and healthy, the answer is yes. This is especially true if you make the same style repeatedly and you have excellent sanitation habits.

Many homebrewers will just rack a new batch on top of the yeast cake in the bottom of the carboy. This will work, but really isn't the best method.

For one, you're racking into a carboy that's already brewed a batch of beer so there is trub, hop and yeast residue as well as possible bacteria awaiting your next batch of wort. Second, during fermentation the yeast has multiplied and you now have several times the amount of cells you started with. This is

advantageous when using the yeast in a higher alcohol beer, but will most likely just make a mess from a crazy fermentation.

It's better to leave about an inch of beer on top of the settled yeast when emptying your carboy. Swirl the carboy gently to mix the yeast back into the beer. Sanitize the opening

you drive without regard to regular maintenance and care they will start to underperform, slow down, or just plain stop working.

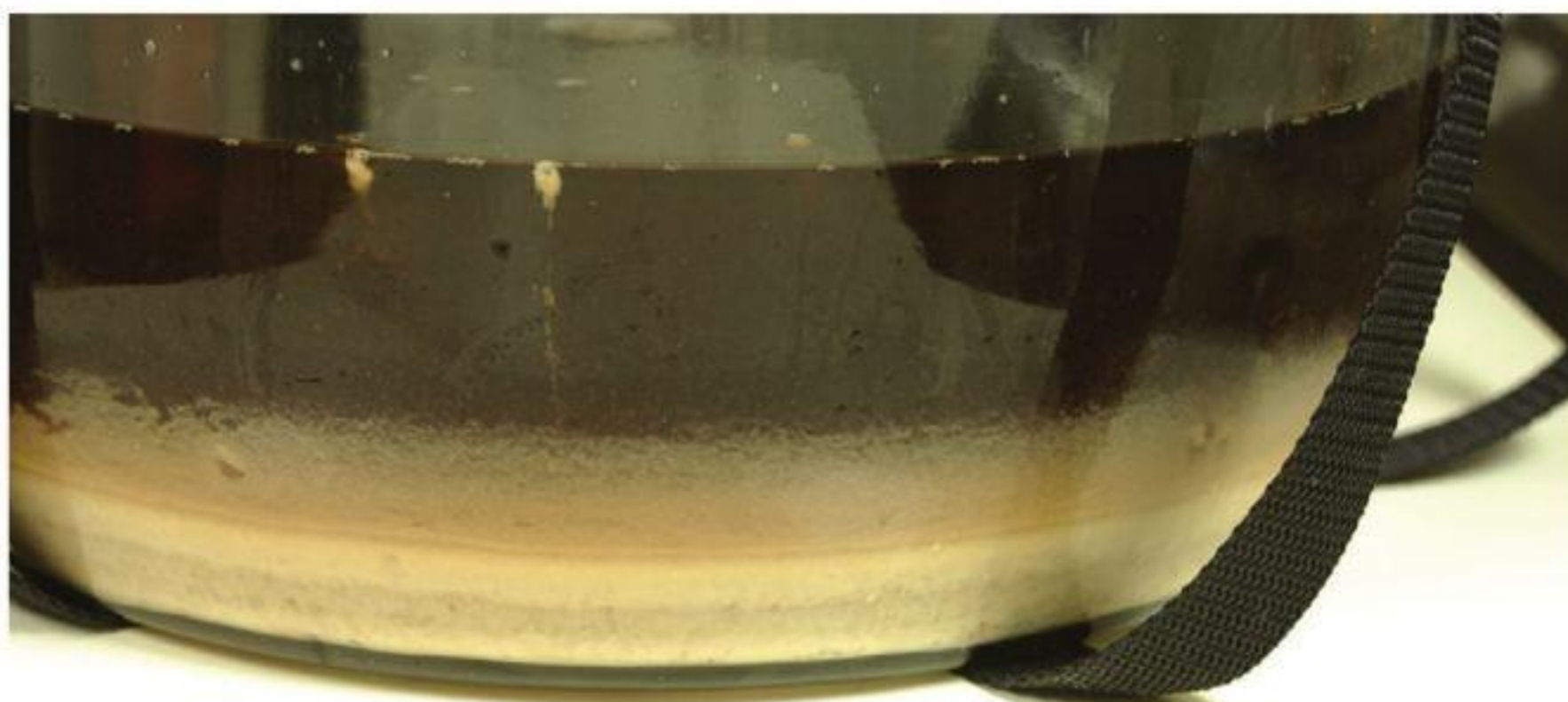
Unsanitary conditions, overuse, or improper temperature control can cause the yeast to mutate and produce flavors that are undesirable in the style of beer you are shooting for. When re-using yeast always work from lower to higher alcohol beers and from less hoppy, to hoppier to avoid transferring unwanted flavors. Keep a close watch on performance and flavor, if you notice anything odd, it's safest to buy fresh yeast.



of the carboy and pour the liquid into a sanitized flask or clear container like a growler containing some cooled, boiled water.

Cover the container loosely, move to the refrigerator and allow the yeast to settle out. It will settle into noticeable layers and you can now decant the right amount into your new batch, preferably within a few days. If the harvested yeast sits longer than a few days it's a good idea to pitch it into a starter to ensure you're dealing with good, viable cells.

Like your car, dog, or significant other, yeast behaves in accordance to how it's treated. If



Yeasty, yeasty, yeasty...sounds fun.



YEAST TERMS

Acetaldehyde • Green apple aroma, a byproduct of fermentation.

Attenuation • The percentage of sugars in the wort that are converted into alcohol.

Autolysis • Unhealthy yeast dies and the cell wall breaks and their guts spill out. Responsible for rubber-like off flavors.

Diaceetyl • A byproduct of yeast similar to butterscotch or buttered popcorn flavor in the beer.

Flocculation • Yeast coming together, dropping to the bottom of a fermenter.

RECIPES

For the homebrewer

words: Rob Sterkel



CHOCOLATE RASPBERRY OATMEAL STOUT

10 gallon, All-Grain Recipe

- 20 lbs.** British Pale Malt
- 2 lbs.** Flaked Oats
- 1.5 lbs.** Chocolate Malt 350L
- 1.5 lbs.** Victory Malt 28L
- 1 lb.** Crystal (Malt???) 80L
- 1 lb.** Black Roasted Barley 500L
- 3.6 oz.** Kent Goldings hop pellets 5% (60 min.)
- 2** WLP002 English Ale Yeast
- 1/2 tsp.** Irish Moss or 2 Whirfloc tablets (10 min.)
- 1 1/2 cups** Corn Sugar for priming (if bottling)
- 6 oz.** Organic Cocoa Nibs
- 4 oz.** Raspberry Extract

Procedure:

- Add the crushed grain to 175° F water and mix well in mash tun. Mash at 154° F for 90 minutes. Sparge with 170° F water and boil for 60 minutes, following hop schedule. Add Whirfloc tablets at 10 minutes remaining in boil.
- Cool, take hydrometer reading and pitch yeast when temp. is about 65°-70° F.
- Ferment at 68° F.
- After 3-4 days of fermentation add 6 oz. of organic cooa nibs sanitized in vodka to fermenter. Bottle or keg when fermentation is complete, approximately 7-10 days. At this time add raspberry extract to taste.

Comments:

I brewed this beer to celebrate the 2010 Winter Solstice. Splitting the 4 oz. of raspberry extract between two kegs provided a subtle fruit aroma and blended smoothly with the cocoa nibs.

OG 1.056
FG 1.016

BIER DE GARDE

10 gallon, All-Grain Recipe

- 23 lbs.** Pilsner Malt
- 6 lbs.** Munich Malt
- 1.5 lbs.** Cara Vienna (20L)
- 2 oz.** Black Patent
- 2 lbs.** Cane Sugar
- 2.8 oz.** Fuggles Pellet Hops 5% (60 min.)
- 2** White Labs WLP011 European Ale Yeast or Wyeast 1338 European Ale
- 1/2 tsp.** Irish Moss or 2 Whirfloc tablet (10 minutes)
- 1 1/2 Cups** Corn sugar for priming (if bottling)

Procedure:

- Add the crushed grain to 170° F water and mix well in mash tun. Mash at 147° F for 90 minutes. Sparge with 170° F water and boil for 90 minutes, following hop schedule. Add Whirfloc tablets at 10 minutes remaining in boil.
- Cool, take hydrometer reading and pitch yeast when temperature is about 65-70° F.
- Start fermentation at 66° F, as fermentation slows raise temperature one degree per day until reaching 70° F.
- Bottle or keg when fermentation is complete, approximately 7-10 days. Cellar for one year before serving.

Comments:

I kegged this batch in April 2008 and let it sit in the refrigerator a year before bottling. The bottles were at their peak during winter 2009. Some made it to the first days of 2011 and were still tasty, although the hops had faded away.

OG 1.075
FG 1.010

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BEER JERKY

with BEER MARINDADE

HEY JERKY, HOW ABOUT A BEER?

That looks like tree bark, but tastes like heaven!

recipe/photos: Jeff Holz / Derek Buono

Remember your first experience with beefy jerk? Odds are it was bought at some 24hr convenience store and maybe you snapped into it. Real beef jerky is a delicious treat that doesn't have to resemble an odd ooze of meat, nor does it have to be made from road kill. One of our readers makes his own jerky and when we found out that he used beer as part of the marinade we thought we'd share his secret technique with aspiring jerks.

TOOLS

- Meat Slicer
- Dehydrator
- Marinade Trays

PREP TIME: 24 Hours

DIFFICULTY: 3

SERVES: 5-10 People

SUGGESTED BEER:
San Miguel



INGREDIENTS

- 6 lbs. London Broil or Brisket (slightly frozen)
- 2 Tbs. Soy Sauce
- ¼ cup Worcestershire
- 2 Tbs. Liquid Smoke (Mesquite)
- 1 can or bottle of Beer (16oz. of any light beer such as San Miguel)
- 2 Tbs. Cayenne (To taste)
- 2 Tbs. Red Pepper Flakes (To taste)



Slicing the meat is the part Jeff says isn't that fun. You need to have it almost frozen to slice evenly, so work quick. Drink the beer after you slice!





Who's got a recipe?

A dehydrator is a handy appliance and you'll be glad you got one. These recipes are just starting points. If you don't like a spice try a different one. If you want more kick add more pepper. Cooking is a constant evolution so have fun with it.

JERKY MAKING TIPS

- If you don't want to invest in a meat slicer, if you're friends with the local butcher they may slice it for you. You may want to throw him a tip since this is the most difficult and time consuming part of making jerky.
- Having your meat slightly frozen will make slicing more event and much easier.
- You can substitute any meat into this process. Alligator, Ostrich, Turkey.
- For more dry jerky let it air dry more.
- For a slightly less dry and tough jerky place in a plastic bag sooner.

WE'VE TAKEN THIS BEEF JERKY TO LOTS OF PARTIES AND PEOPLE LOVE IT. There this might be more of an investment initially to get a meat slicer, but the result is a hobby of making some delicious beef jerky and making it with beer adds another level of wow that's amazing. So lets get jerking with beer! 🍺



THE METHOD

1. Take the slightly frozen meat out of the freezer.
2. Trim most of the fat off the meat, although some people like the flavor/texture of the fat so you may want to leave some on.
3. With the meat slicer cut slices of the beef approximately 1/8 of an inch thick.
4. In a marinade tub add one part soy sauce to 2 parts water (2 Tbs. soy sauce to 4 Tbs. water) making sure all of the meat is covered. Add one 16 oz. can/bottle of beer for about every six pounds of meat to the marinade.
5. Add a 1/4 Cup of Worcestershire sauce into the marinade.
6. Add 2 tablespoons of the liquid smoke to the marinade.
7. Cover and place in the fridge for approximately 24 hours.
8. Remove the meat from the marinade and add the cayenne, and red pepper flakes to the meat.
9. Place the slabs of meat in the dehydrator for 6 to 8 hours
10. Remove and let cool.
11. Eat immediately or package for later consumption. Vacuum seal if you got it!

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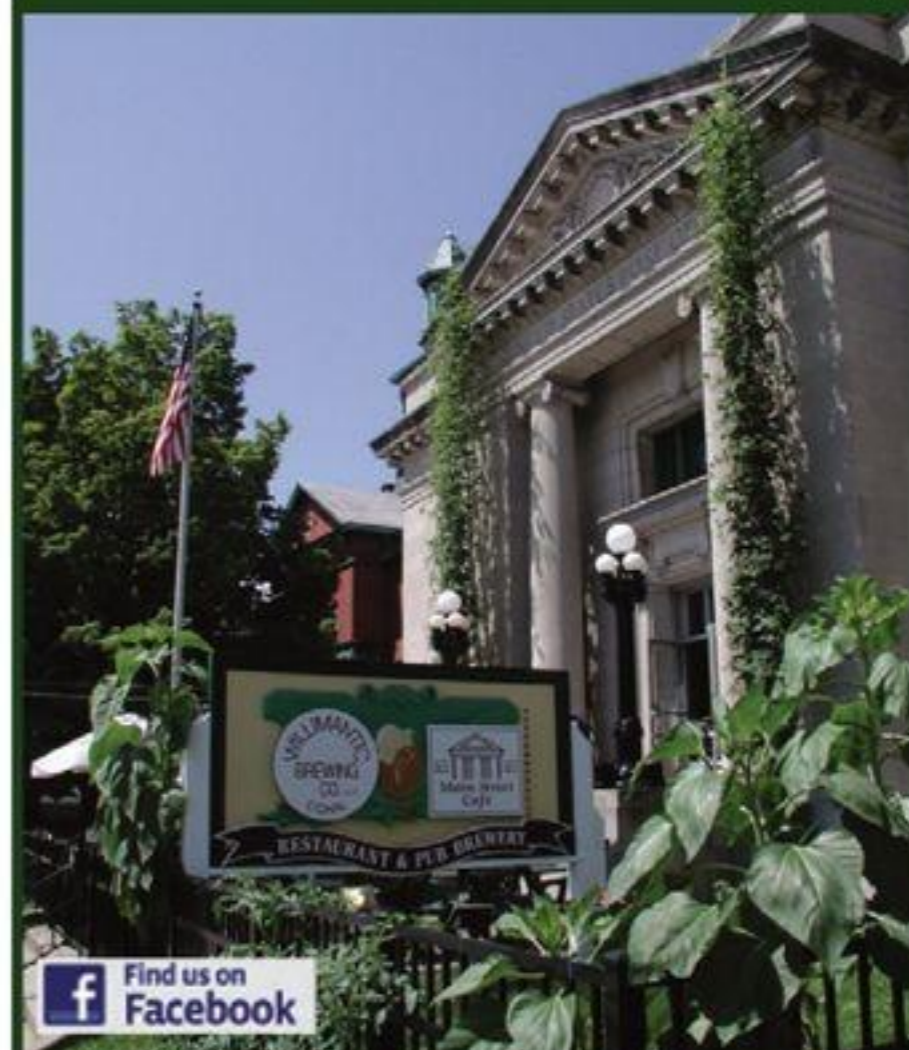
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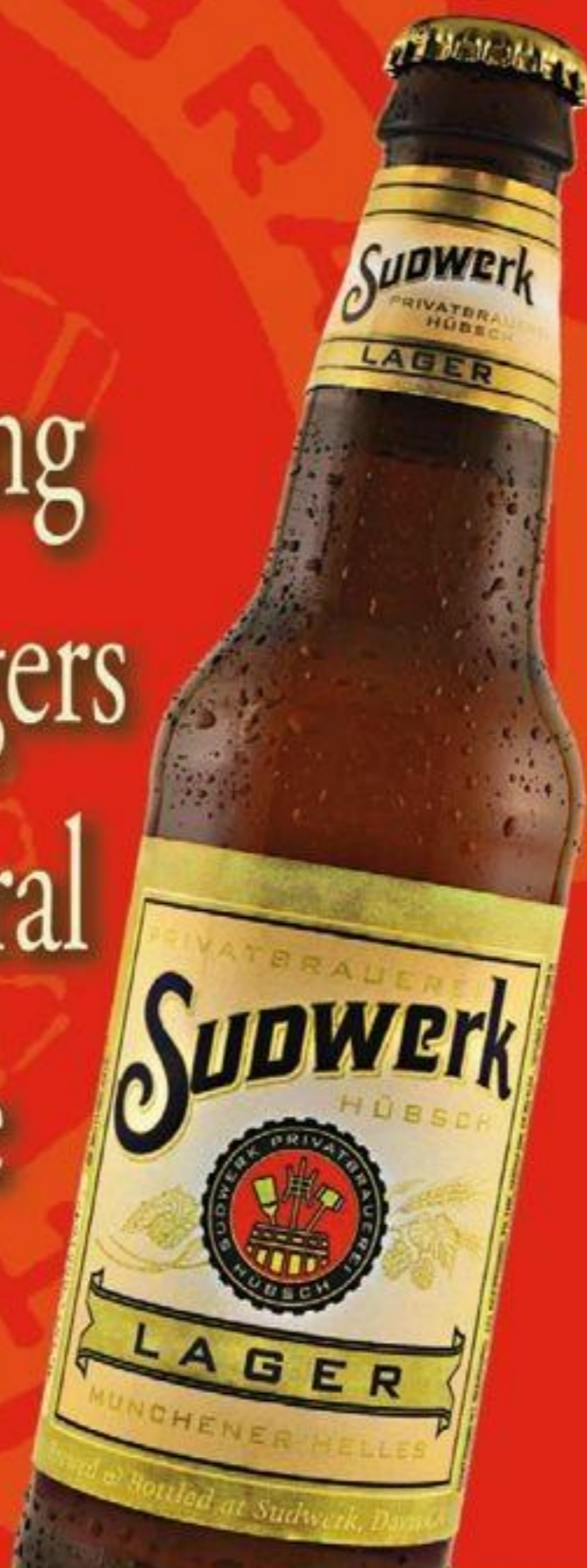
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BEER TO THE BEERMOBILES

POWERED BY BEER

words & photos: Luke McKinney

Beermobiles don't exist because drinking and driving are a less-popular double act than Hitler and Mussolini. Adding alcohol into a car is like adding lingerie models into a monster truck engine: you're ruining two great things in a horrifically illegal manner to create a blood-soaked disaster. But we've found a few geniuses who combine the joy of a long night's drinking with the productivity of a long day in the garage. And looking at the results, we have to stop pretending the drinking wasn't in the garage as well.

1. THE PEDAL-POWERED BAR

A bar full of drinkers and chain-drives might sound like the worst recipe for disaster since "Add puppies to minefield and quake earth for twenty minutes, but Beerbike.co.uk make it work. And that's "work" as in "serve beers while coasting around the crazy streets of Amsterdam," the best definition of work since the job of "Cheerleader Tester" was found not to exist.

The idea is that those who've been drinking can't drive (as in steer) but they can be the drive (as in engine). Ard Karsten's amazing home-built Beer Bike converts pedal-power at every barstool into motive force for the entire premises. It's a great way to see the sights, get some exercise, and creates a fun feedback loop where even sitting at a bar telling stories becomes a story you can tell at other bars.

Ard ensures that the fun-fueled tour doesn't end in disaster by providing a designated driver and ensuring the pub stops at regular intervals so that patrons can offload the "exhaust" (BONUS: Unlike gas-powered vehicles, the waste doesn't pollute the environment, and can actually be used as fertilizer!) This attitude to safe fun (rival companies have had serious accidents with drunken drivers) has met with success, and the excellent Mr. Karsten is already looking at expanding Beerbike to other countries. Wouldn't you want one in your home town?



Do we really have to say "don't drink and drive" still?

GIVE BLOOD GET BEER
GIVE BLOOD SAVE LIVES**PINT-FOR-PINT TOUR****2. BEER-FOR-BLOOD-MOBILE!**

The "Cascade Blood Drive" might sound like a badly translated Japanese horror movie, but it's the exact opposite. It saves lives and makes sense! It's also the opposite of those horrible gore-mongering drink drive disaster TV ads: in their campaign you put blood into a perfectly un-crashed vehicle and afterwards have happy drinks! Cascade Regional Blood Services realize that generosity is all well and good, but people are much more likely to help those in need if a) they're feeling merry, b) they're getting something for it.

This Washington-based service combines both into a brilliant beer-fueled blood bank, offering altruistic donors an excellent "Pint-for-Pint" deal. To avoid legal troubles with the terminally unfun, the beer is delivered in the form of coupons valid the next day, and that's fine with us. You start mixing drinking and blood and you may end up a vampire, and since Twilight that makes you a nancy.

The service understands just how generous people can get when they've got good reason, spacing drives at exactly 56 days so people can donate as often as they want without personal risk. Some would say nasty things about trading vital fluids for beer as often as possible, but think about it: a bit of beer turns random city folk into the ultimate good Samaritans, giving their very life fluids to save people they've never met. Truly, beer is the miracle liquor. Even the Bible only got one Good Samaritan, once. The Cascade drive has dozens six times a year.

3. BEER CRATE QUAD!

There are laws against emptying a crate of beer into yourself then driving your car, for incredibly obvious reasons. There's no law against driving the crate instead, for the equally obvious reason of that being insane. Which didn't stop Matthias Krankl from doing it. The German madman converted a crate into a quad bike by replacing the contents with a one-cylinder engine and the water in his body with the contents. And then breaking the speed limit.

Only someone who'd say "I'd better drink three more to make room for the engine" could conceivably take on the police with the result, and they sounded more impressed than annoyed. A responding officer said "It has a tiny one cylinder engine but somehow he managed to break the speed limit." A one-cylinder engine couldn't break the speed limit if you threw it off a cliff, of Dover, but since it only pushing a plastic crate there was enough power in the miniscule engine reach illegal speeds.

"It wasn't legal so we had to confiscate it but it looked like a lot of fun and would certainly make drunk driving more risky," the officer concluded. When the police sound less 'disapproving' and more 'like they want a go,' you've officially won at breaking the law.



Forgive the blurry picture—even the photographer of this vehicle was drunk.

4. SATELLITE TRACKING TINS

Beer is extremely serious business, as proven by the Bond Villain-scale satellite tracking of trucks by Heineken. The company monitored the movements of their shipping from space. You know, the place we went to advance all of mankind. And now it's helping with beer, so we know it did.

The international shipping of Heineken creates five billion pointless legal forms every year, so in 2006 they started the "Beer Living Lab." This fit the delivery trucks TREC's (Tamper-Resistant Embedded Controllers) which uploaded shipment information through an IBM Web-Sphere server. A collection of words so technical-sounding we think that sentence now has a degree.

Think about it: even the President doesn't have dedicated space surveillance. But beer did. The data allowed Heineken to find which inconvenient parts of their world were delaying their precious drink deliveries. Presumably Stage Two will be using satellite lasers to eliminate the offending areas. There's also the minor aspect of protecting the environment by speeding transport and removing unnecessary waste. You know, the kind of thing that other organizations dedicate their entire time to. The kind of thing beer, we see, does on its way to its real job. Of being drunk.

**5. RC COOLER!**

The ultimate alcohol-mobile. If it was any more of a male fantasy it would be wearing garters and say "hello" by introducing you to its twin nymphomaniac sister. It combines Y-chromosome joy from every stage of your life: the boy's urge to race remote control cars, a man's reason to do so, and an old man's deep pleasure at getting to stay sitting down.

Navigating this alcoholic R2-D2 around the table is an excellent pastime between plays when you're watching the game with friends, and can be steered out to the fridge so that even the beer-run becomes fun (and isn't needed nearly as often.) And you can drive it no matter how many you've had.





6. THE BEERBOAT

Utrecht suffers from serious inner-city traffic problems. With over a quarter of a million residents (which means that at any moment up to 249,999 are "in the goddamn way," depending on who you ask) the city decided that beer shouldn't be delayed by all those stupid non-alcoholic objects or people clogging up the roads. This is the exact opposite to the normal beer/traffic approach, and also why they've had a beerboat delivering its precious cargo for over forty years.

The alcoholic aqua-joybringer uses the canal to bypass traffic and deliver crates of precious cargo to businesses all along the Rhine. The service has been such a spectacular success that a second boat was added in 2009, an all-electric model using the latest in environmentally friendly power to provide even more beer with only a fraction of the emissions from regular freight. So for the eco-mentalists reading, this is how you do the green thing: you do more, not less, and you do cooler things and do them smarter. And there are few things smarter, or more popular, than being the guy bringing the beer..

7. BEER CAN JET ENGINE!


Ben (of letsbuildone.110mb.com) launched himself into the annals of heroism by saying "I had always wanted to make a jet engine, then, one day i realised i had the parts available to do it. So, I did!" And by "parts" he meant "beer cans," and by "heroism" we meant "absolutely epic amazing beer-blasting heroism." We've all come up with ingenious ideas after a few cans, but they've never been "I bet I could build a rocket booster out of those."

He didn't just do it: he posted instructions online for anyone who wanted to make another, and they start with an intro line better than "A long time ago in a galaxy far far away."

"Build a functional jet engine out of empty beer cans and an old hair dryer. Minimal tools required."

If you ever read cooler than that, well done on finding the cure for cancer engraved on a block of solid ice. The engine wasn't just burning fuel in a can, but a real jet—an Afterburning Ducted Fan, also known as a Motorjet or Thermofan. Those aren't just engines. Those are the guys who helped Optimus Prime fight Megatron, and this is even more awesome.

What did he do next? He built a bigger jet! The second used bigger beer cans (so he had to drink more), fuel injection, and powered up from a battery pack to being wired into the mains. You'll know when he's built a third because the Earth will be shoved off its axis and Boddingtons will announce that they now not only have a space program, but actually own space.

He built the bigger jet because his younger brother cannibalized the first for spare parts. That's a smaller sibling who doesn't steal your games or ruin your comics, but salvages parts from your experimental beer-based jet to build his own projects. So remember the name of "Ben". The next time you'll hear it, it will be on CNN, when they report that "Lord Ben's Family Just Used a Vast TurboJetting Brewery to steal the White House." 



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APPLIANCES FOR BREWING

words: Jason Castonguay

photos: Derek Buono

COOKING FOOD AND MAKING BEER have several similarities and various

kitchen appliances can be used in for home brewing. Whether you want to add fruit or spices to your beer, or need to store bulk ingredients multi-functional kitchen appliances can assist several aspects of home brewing. We've found 9 kitchen appliances that any home brewer can benefit from and since we bet you might have to justify these new kitchen gadgets with your significant other we listed some "other" uses for them. You know a coffee grinder can still make you a cup of Joe in the morning if you value that.

9 APPLIANCES YOUR KITCHEN SHOULD HAVE TO MAKE BETTER BEER

1. Vacuum Sealer

The Home Brewer

Buying ingredients in bulk is both economical and convenient. If you buy grains in bulk you can store it crushed or uncrushed in small 1-5lb increments to prevent them from going stale and becoming infested with bugs. Whether you buy your hops in bulk or grow them yourself, it is essential that you store them at cold temperatures and even better if they are vacuum sealed to prevent oxidation. Other storage ideas include any unused spices or fruit to be used at a later date. Regardless of what you store, it is important to mark the bags with content information like hop variety, the alpha acids and the date.

The Cook

Used to store fresh food and leftovers the vacuum sealer works by removing air from a storage bag and then hermetically sealing it for protection from oxidation and frostbite. You can store food up to 2-3 times longer, marinate meats, and even cook food in a vacuum sealed bag. The vacuum bags are easy to label and are resealable in the event that you don't finish the entire contents.

WHAT WE BOUGHT: FoodSaver V3840, \$189, www.foodsaver.com





2. Coffee Grinder

The Home Brewer

The first most obvious use a coffee grinder has for a home brewer is to add coffee to their beer. Whether you use a French press, espresso maker or brew a strong batch of coffee to add to your beer it is important to use freshly ground coffee rather than pre-ground. Herbs and spices can also be ground before adding them to your beer; this ensures that the volatile compounds associated with the spice are exposed to the beer. Coriander, grains of paradise, dried orange peel, nutmeg, cinnamon, allspice, and juniper berries are just a few of the commonly used spices that benefit from being ground. Dried whole hops can be ground and added to your favorite sausage recipe as well (see Jan/Feb 2011 issue 17 of Beer Magazine for the Hop Sausage recipe).

The Cook

If you drink coffee and you've ever tasted the difference between pre-ground and freshly ground coffee then you know the benefit of having a coffee grinder in the kitchen. A blade type coffee grinder uses high speed blades to pulverize the coffee beans. The amount of time you grind is used to control the size of the coffee bean granules. The finer grind is used for espresso makers, medium grind for drip coffee, and course grind for French Press.

WHAT WE BOUGHT: Capresso Infinity, \$140, www.capresso.com

3. Food Scale

The Home Brewer

If you buy ingredients in bulk or want to brew the same beer consistently then you need a food scale.

Grains, hops, and spices all require an accurate way to measure their amounts. Things to look for in a scale are the minimum and maximum the scale can measure, whether or not there is a tare function and the ability to switch between standard and metric units. Grain is generally measured in pounds and hops and spices are either measured in grams or ounces so look for one with those measurements in mind. The tare button conveniently allows you to zero out the scale once you've placed an container on it. Lastly, being able to switch from standard to metric eliminates the need to do drunken math and screw up conversions.

The Cook

Some recipes call for weight rather than measure when it comes to ingredients and the reason being is consistency. When it comes to dry measures, especially flour, the volume to weight ratio can change depending on the amount of air or compaction of the flour.

The two basic types of food scales for the kitchen are a spring style and electronic. The spring style scales are much cheaper but can lose their accuracy over time from repeated use. Digital scales tend to have additional functions and are relatively inexpensive while giving you years of accuracy.

WHAT WE BOUGHT: Salter Glass Scale, \$40, www.salterhousewares.com



4. French Press

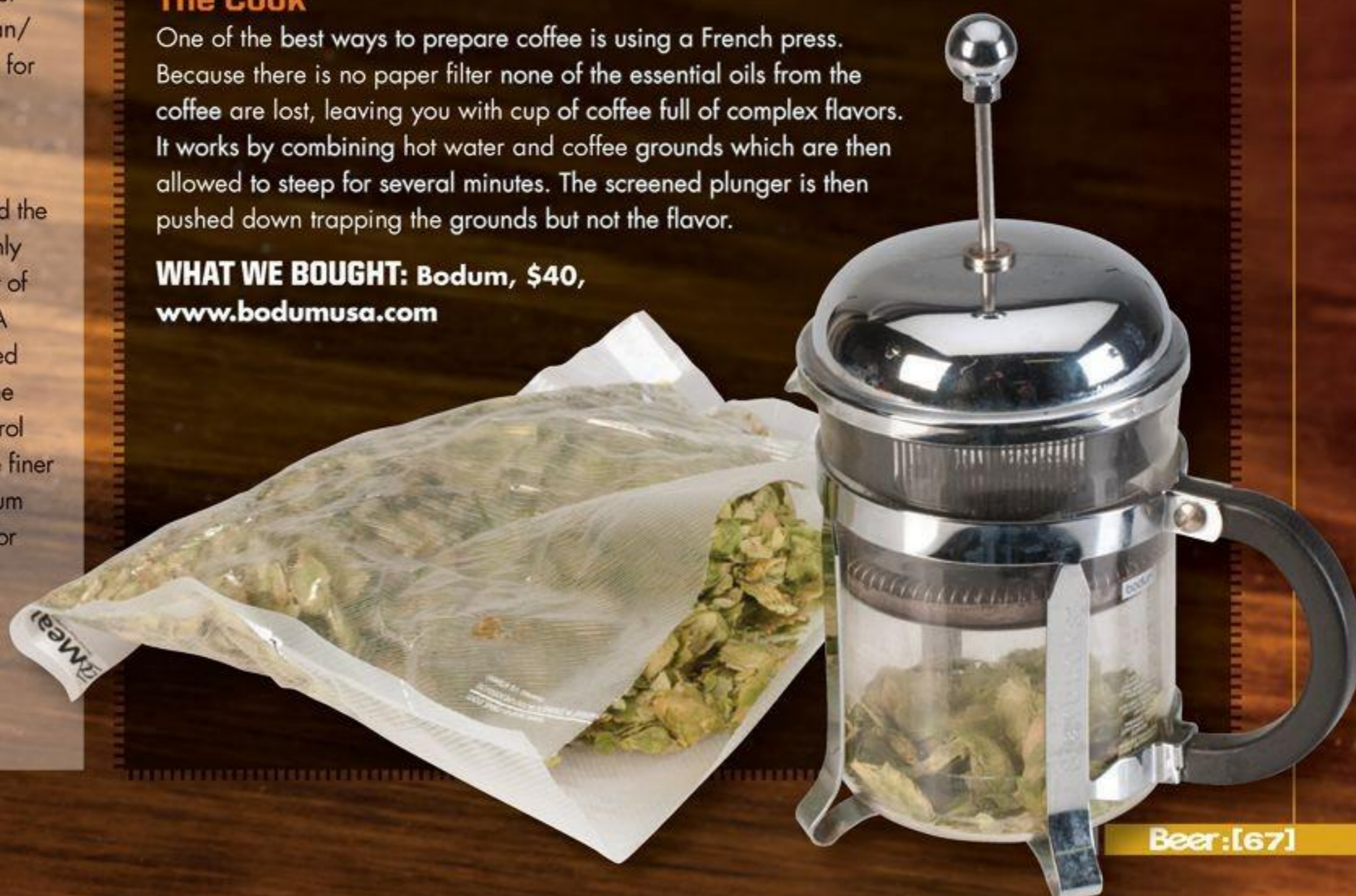
The Home Brewer

One clear use for the French press is adding freshly pressed coffee to your beer. You can either do a cold extraction by letting it sit in the fridge overnight or hot extraction and then adding it immediately to the secondary or keg. Beer styles that lend themselves well to coffee are Porters and Stouts. Another great uses for the French press include sampling hops and spices. By using the press to make a hop or spice tea, you can determine whether or not you like the flavor before brewing a beer with it. Lastly you can experiment by brewing a hop tea and adding it to your finished beer to give it a hoppy aromatic kick!

The Cook

One of the best ways to prepare coffee is using a French press. Because there is no paper filter none of the essential oils from the coffee are lost, leaving you with cup of coffee full of complex flavors. It works by combining hot water and coffee grounds which are then allowed to steep for several minutes. The screened plunger is then pushed down trapping the grounds but not the flavor.

WHAT WE BOUGHT: Bodum, \$40, www.bodumusa.com





5. Toaster Oven

The Home Brewer

The best part of home brewing is the ability to experiment with different ingredients. A toaster oven gives you the option to toast and roast some specialty grains to your own personal preference. Another great idea involves toasting nuts to add to your favorite nut brown ale recipe. Grains like oatmeal and flaked barley toast up great and add a pleasant biscuit and nutty flavor to specialty and holiday beers. Simply place a single layer of the intended ingredient on a small baking sheet or aluminum foil and toast at 350° F for 5-15 minutes depending on preference.

The Cook

Compact, convenient and economical, toaster ovens are a great addition to any kitchen. The convection heat from the toaster ovens can be used for defrosting, baking, toasting, or reheating all sorts of foods without heating up the entire house.

WHAT WE BOUGHT: Cuisinart TOB-155, \$140, www.cuisinart.com

6. Smoker

The Home Brewer

A perfect pairing for BBQ, Rauchbiers and smoked ales are beers brewed with some form of smoked grain. Common woods include beech, oak, maple, mesquite, alder, pecan, apple, cherry, other fruitwoods. Place uncrushed grain on a fine screen or aluminum foil and place in the smoker. Sift through the grain every five minutes and spray with water to ensure the smoke evenly infuses the grain. Smoke times range from 10 minutes to 30 minutes depending on quantity and desired level of smokiness.

The Cook

Smokers combine wood smoke with gentle heat to slowly cook and infuse meat, fish or even cheese with a smoky flavor. Different woods impart different flavors so the possibilities are endless.

WHAT WE BOUGHT: Weber Smokey Mountain Cooker, \$240, www.weber.com



7. Food Dehydrator

The Home Brewer

Brewing your own beer is a rewarding hobby and so is gardening. If you ever thought of growing your own hops, herbs or spices then a dehydrator is a perfect complement to a home brewer's kitchen. Fresh hops, herbs and spices don't store well unless dried. Dry hops and herbs on a low setting until the center stem breaks when bent then store them in a vacuum sealed bag in the freezer until you are ready to brew with them.

The Cook

All sorts of foods can be dried thereby extending its shelf life. Food dehydrators work by passing warm air around racks of food which in turn removes the moisture. From fruits and vegetables to mushrooms and jerky, a food dehydrator is a handy kitchen appliance.

WHAT WE BOUGHT: Snackmaste, \$65, www.surlatable.com

8. Juicer

The Home Brewer

Adding fruit to beer poses many problems for the home brewer including a clogged transfer tube from pulp, skin and/or seeds. Also, the skin, pulp and seeds can contribute undesirable flavors like tannins and phenolics. A juicer can eliminate this problem by separating the juice from the fruit then simply adding it to the fermenter.

The Cook

A juicer is designed to break down fruits and vegetables while holding back the indigestible fiber in the flesh, skins, and seeds. Instead of eating your fruits and vegetables you can drink them.

WHAT WE BOUGHT: Waring, \$99, www.waringproducts.com



9. Food Processor

The Home Brewer

Whether you are brewing a beer with the addition of fruit or vegetables a food processor can help break down the ingredient to better assimilate them into the beer. A food processor turns freshly baked pumpkins into pumpkin puree which can be then added to the mash for a seasonal favorite batch of pumpkin ale. Sweet potatoes are another great addition to a holiday beer.

The Cook

It chops and purees and dices and slices, it's one of the most versatile of all kitchen appliances. The food processor makes quick work of a lot of different foods giving you more time to drink.

WHAT WE BOUGHT: Borrowed this one!



Some of the best kitchen appliances have multiple uses and better yet can be used to make beer. The great thing about all these appliances is that they allow you to add some creativity to an already creative hobby. So scour your cluttered cupboards and dust off those unused appliances and get brewing! ☺

The BEER BELLY

words & photos: Brad Rupert

Tired of paying 8 bucks for a beer at the ball game. Well those days are over once you get yourself a Beer Belly. Not just any beer belly but the official portable beer pouch from TheBeerBelly.com.

This concealable camel pack straps to your gut and is shaped like the real thing letting you slip into any ball game with over 80oz of your favorite beer. No waiting in lines for a beer that's way overpriced because you've got your own supply and this portable Bota bag disguised as a beer gut holds more than a 6pack. It's made of neoprene so it's flexible and keeps your beer cold without freezing your belly in the process.

The Beer Belly is surprisingly realistic to the touch and will easily bypass any security pat down at a football or baseball game. But I wouldn't suggest trying to slip by the airport TSA's new body scanner unless you want to end up in the back room with a finger in your balloon knot. The Beer Belly also comes with a 3 foot tube that you can trace down your arm and out your sleeve providing the perfect dispenser. Depending on your consumption speed, you can also stick a few ice packs next to the beer bladder to keep it extra cold. ☺



Standard Beer Belly: \$35

Deluxe Beer Belly (with ice/hot pack): \$45

Source: www.thebeerbelly.com



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YOU KNOW YOU'RE WAY TOO INTO BEER WHEN ...

words: Derek Buono

Ever met a "Trekie" or somebody who is so into a certain hobby, religion, person, dog or candy so much you want to slap them across the face and call the show "Intervention?" We all know that person who can't stop talking about something so much we start avoid them. As much as we love beer here at the office, we do know that at some point you have to shut up and not try to relate the current price of stamps to beer. But how would you know if you are "that guy or girl?" Well we came up of a list that if you do them you might be way to into beer and might want to work on that.

YOUR FANCY GLASSES HAVE LOGOS

Okay we've all had an obsession with "borrowing" logo pint glasses from your local watering hole, but at some point when you're having a nice dinner it's time to put the logos away and use some of those "less special" clear glasses.

YOU HAVE MORE BEER ON TAP IN YOUR GARAGE THAN THE LOCAL BAR

You can love beer, but at some point you might start to scare your friends. Your garage is a nice place to hang out, but sometimes we want to go out to a real bar.



YOU HAVE PETS AND CHILDREN NAMED AFTER BEER

I liked GI Joe, Transformers and watched the WWF, but I don't have anything named Cobra, Grimmlock or George the Animal steel. So if you have kids named Stout, a dog named Barley, and are thinking the next bun in the oven might be a Yeast it's time to break out the "normal" name book.

YOU GET MAD THAT PEOPLE LIKE AMERICAN LAGER

Guess what, people like it. It's like saying that you don't get why McDonald's double cheeseburger is so good. It's cheap, it's tasty and it's still American. You don't drink heavy cream all the time right? 2% does the job sometimes.



So you know, Derek did take a naked shot for that.

THE WORDS "JOCKEY BOX" DOESN'T MAKE YOU LAUGH

Seriously this should make you laugh. Jockey Box!



YOU THOUGHT ABOUT REPLACING THE WATER LINE IN THE FRIDGE WITH BEER

Yes the fridge is cold, and that annoying slow water line does make standing naked at night waiting for a glass of water to fill up while you admire your chest hair in the dim light of the dispenser seems dumb, but this isn't the 1300's nor a 3rd world country. We can drink the water.

YOU HAVE MORE PICTURES OF BEERS YOU DRANK THAN FRIENDS AND FAMILY

Everybody crack open their phone and push the "photo" button. Scroll through and count the number of pictures of beer? You have some? You're way to into beer.

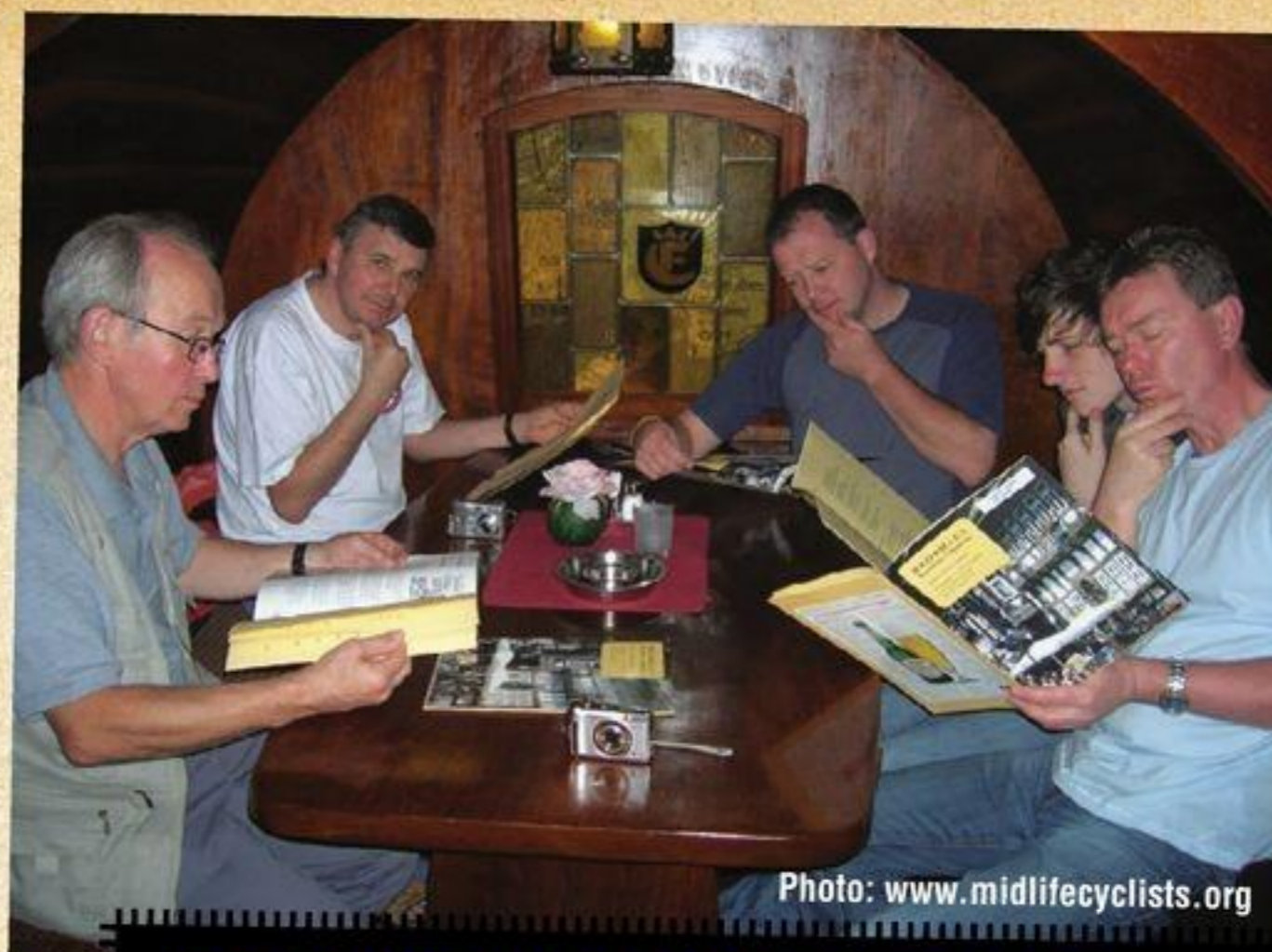


Photo: www.midlifecyclists.org

IT TAKES MORE THAN 1 MINUTE TO ORDER A BEER

If you're a "beer guy" you should be able to order a beer in seconds. Then look at the menu to see if there is a beer that is interesting. You don't read the entire beer list before you order, you order a beer and then read.

YOUR VACATIONS ARE BASED ON BREWERY TOURS

Breweries are awesome, I love visiting them. But there comes a point you should go on vacation, sit on the beach, go skiing and only drink beer while there.



YOU HAVE A VANITY LICENSE PLATE THAT REFERS TO BEER

First, there isn't more of cop magnet if you have the word "beer" on your plates, but vanity plates are for grandma or people who drive douchey cars.



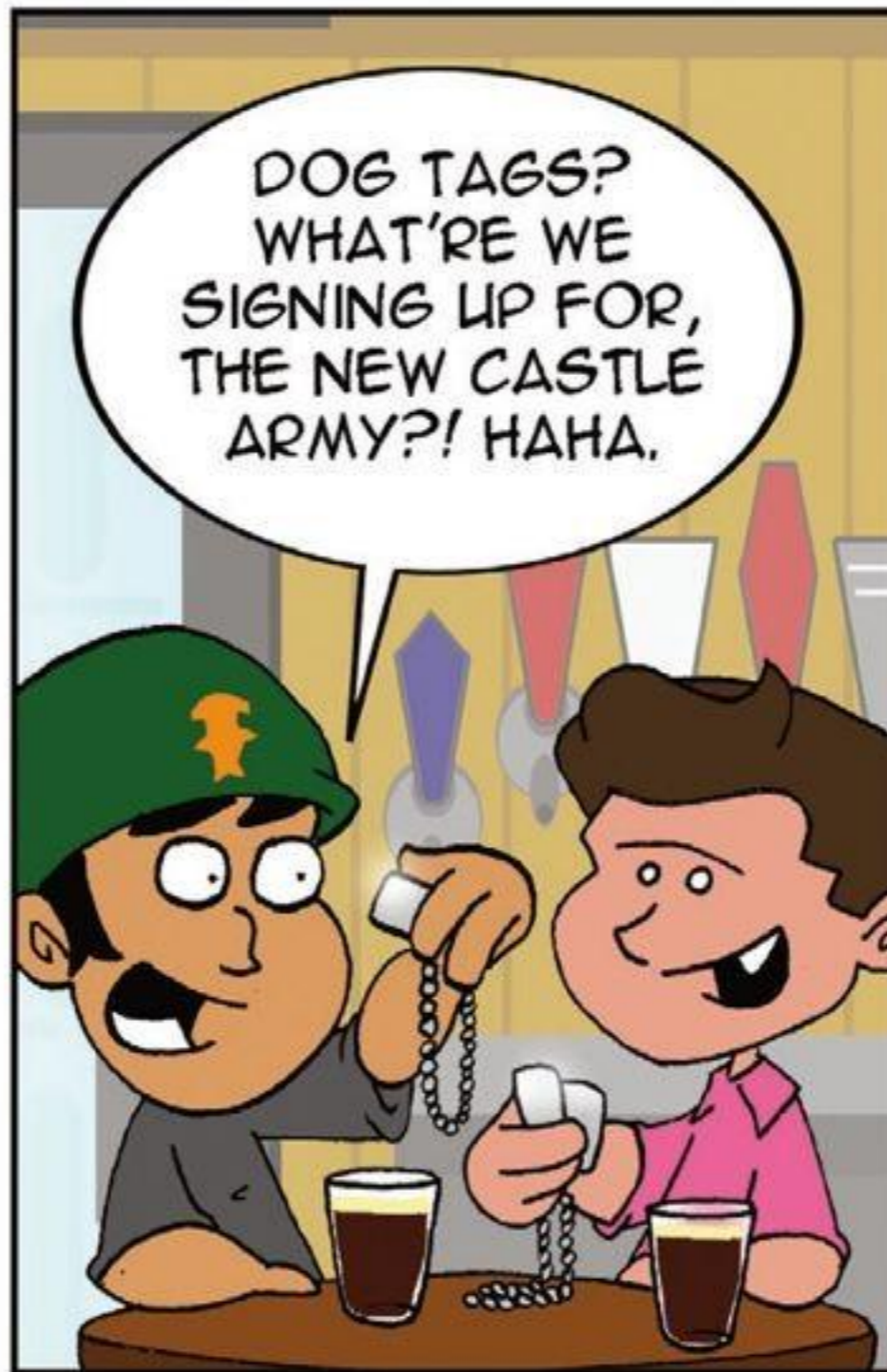
DRESSING UP IS WEARING PANTS AND A BEER SHIRT

If your Sunday best is actually just a newer beer shirt and pants, you're way to into beer. The only people that should wear beer shirts 24/7/365 is...nobody.

THE BREWERY

BREWERYCOMIC.COM

HEY GUYS, JUST SO YOU KNOW, WE ARE HAVING A NEW CASTLE PROMOTION TONIGHT, AND SINCE YOU BOTH ORDERED ONE, YOU EACH GET A NEW CASTLE GIVEAWAY!



TWO DAYS LATER...



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Don't miss the 9-1 Office Party with **THE DOCTOR** as "the endless party tour continues" every weekday starting at 9am EST on pennspeakradio.com



Don't miss our Beer Segment with The Beer Mag every Wednesday just after 12 noon EST when we talk BEER & MORE!



WHERE BREWERS BURN

words & photos: David MacNeal

The bar once dreamt of being a pineapple stand at some Hawaiian resort. Instead, it's in Black Rock Desert, a 400 square mile, desiccated lakebed in the northernmost part of Nevada. Built small, it withstands the conclave of silt-covered taste testers coming for beer samples this Wednesday afternoon.

"Okay, here we've got Holy Hopness Batman," announces 28-year-old Harmony Farnsworth. "I don't like IPAs unless it's hops all the way," she says, scurrying to fill a dozen held-out glasses. Testers munch on well-paired cheese sticks, and discourse noisily, "Ooh, it pours golden red," and "Wow, nice cascade." Printed on the label is a silhouetted Batman peering over Gotham City's skyline. Below the picture, the words: Black Rock Brewery.



"Who else wants more?" Farnsworth asks. An important question. Because, right now, we're at Burning Man—the annual weeklong bacchanal of radical self-expression that culminates by igniting a 40-foot tall effigy. And the 30-plus homebrews collected here at the Black Rock Brewery campsite—along with this autonomous city and its 51,454 dwellers—will disappear shortly. Into the desert. Gone.

People coming to the Black Rock Brewery (BRB) taste testing, says brewer Mike Kiester, aka Playa Bear, differ from the "clientele at Burning Man just wanting to get drunk." They observe the beer, smell it, taste it, and give feedback. "The sensuality of it," remarks Kiester, 63, whose chalky facial scruff and wise setback eyes exude a guru-esque charm. It could only happen here. Beer-makers from Indiana, Oklahoma, Connecticut, Oregon, etc., often limited to sanctioned competitions by the American Homebrewers Association, showcasing to strangers. Casual drinkers and enthusiasts alike.

Beers at BRB vary. Similar to jurisprudential contests there are predictable entries like Jed's Red Ass Ale, Double Dose IPA, and Piss Clear Porter.

Then, ill-considered ones like bacon-fermented porters and chili-spiced pale ales. And the just-not-allowed psychotropic beer, Artemesia, with bits of real wormwood. (Says its brewer, Bob Sant, "You're gonna take a nap, and have a sweet dream.")

Who knows? Perhaps the next Ken Grossman (Sierra Nevada) or Sam Calagione (Dogfish Head) is the half-naked guy at the Birth Canal simulation camp squeezing through a tunnel of taut netting.

Or it could be twentysomething Brian Scheel, aka Dr. Fermento. Although an unofficial BRB contributor, Scheel lugged 95 gallons of all-organic homebrew to the Black Rock Desert.

As Adrian Blumberg, 37, finishes sampling Tri-fecta, he bums a smoke, and reaches for his lighter.

"Oh, my God, don't do that," Scheel shouts, running towards him. He jerks the cigarette from Blumberg, takes the magnifying glass around his neck, intensifies a ray of desert sun, and lights the cigarette within two seconds.

"My hero of the hour," says Blumberg, whose burly ex-Marine figure is downplayed with a utility kilt. Scheel's wispy philosopher's beard droops



over a tie-dyed T. One is from Four Corners, New Mexico. The other from Corvallis, Oregon. But they're at Burning Man talking beer.

Nailed to the BRB's bar post is a Mezuzah-like, brass plate that spells "Cheers." A woman from Bristol grips the post in an eased pose, and brings a two-and-a-half ounce shot glass of lavender mead to her lips. "Lavenders put me to sleep," she says in an upper class British accent. "But this is nice, even though I've given up on sugar." Should she pass out, her campsite location is temporarily branded above her right breast. Her girlfriends share matching insignias: two outward-facing parentheses wedged by a diamond head—distinguished trademark of Burning Man. (Your correspondent shaved one into his back.)

The ladies, evoked by the mead, discuss visiting the Lavender Lounge located at 3:15 & B, where a ghostly linen-clad Eva and Vanya White pamper those escaping the browbeating sun with lavender mist, eye pillows, and vibrating head massages.

Harmony Farnsworth moves quickly. Clears empties, snaps bottles open, refills. Her super-human speed makes her fuchsia cowgirl hat blur underneath the cabana canopy's diffused light. She pauses for a minute, and asks the English ladies if they're 21. With a shotgun blast of make-up on each of them, it's hard to tell.

They politely scoff at the question.

"You see that sign that says 'Must show I.D.,'" asks Barry Hermanson, 59-year-old brewer of the iconoclastic Independence From Pentagon Spending Ale. "If we get busted, it's a \$1000 fine. So, it's fucking serious."



Standing back in the shade structure with a low-key presence is Anne Simmons. She clinches her beer glass with two hands, carefully monitoring the scene—and with good reason. Two years ago, at 2008's Burning Man, Bureau of Land Management rangers issued 129 citations (mostly drug charges). This year it will surpass double with 293. So, it is fucking serious.

"You guys like America?" Hermanson asks the ladies. Printed on his shirt is his online upstart to rally political focus on arbitrary U.S. military budgets: NotMyPriorities.org.

"Yes," says the girl from Bristol. "We're like your puppy. You say jump, we say how high."

The unease flushes from Anne Simmons' face as the English ladies comply. Whatever tense moment there was dissipates. She knew this would come with the territory though. It's her third time at Burning Man, and she's directing a theme camp—assembling nationwide craft-beer makers via email and social networks to organize Black Rock Desert's first ad hoc brewery.

It took eight months to get here. And four days before the Man burns, Simmons realizes this all may work out.

AD HOC BREWERY

Of course, this is all thanks to Lucifer. No, not the big red guy, but Ari Schindler. He's been director, or "mayor," of the opulent cocktail bar the Golden Café since its advent in 2003. Renown for its live music, backlit bar of "obscure liquor,"



candlelit dining, and gilded calves, the Golden Café became an integral part of the counter-culture festival. And Schindler wanted to diversify.

"Up until now, Lucifer's only had the Golden Café," says Simmons, aka QuickDraw Annie, the 52-year-old BRB director from Salt Lake City. Her boyfriend, Golden Café guitarist Don Roberts, aka Bebop, mentioned the expansion to Simmons. "Lucifer had an idea of how [BRB] should run," she says. "I finally wanted to contribute, so I just took the reins and ran with it."

On February 8, 2010, the online Burning Man newsletter "Jack Rabbit Speaks" announced a new Golden Café affiliate catering solely to homebrewers. The response was astonishing. Simmons, a machine shop administrative assistant, was left answering BRB email queries at work for three to four hours a day. "People wanted to participate ... If I didn't keep up with it, it would have gotten out of hand."

To which Mike Keister jokes: "We should write your employer a thank you note."

You see, the Burning Man Corporation designates \$500,000 a year in grant money towards interactive art installations, like 2010's human-scale ant farm. Theme camps, however, are self-funded. So, participation is crucial. It's the financial means camps like the ear-pounding Distrikt, Human CarCass Wash, or Golden Café will have. And the long BRB shopping list included: shade structures, glasses, professional printed labels, street signage, insulated sample packs, and a modestly-sized tasting bar, plus a "mutant vehicle" equipped with bar stools and a jockey box to share the wealth. Never mind driving a hand-made cooling truck 2000 miles cross-country from Michigan.

But, Simmons, a winsome, charismatic woman, was undeterred.

"Somehow, every time I needed money for something," she reflects, "more would come in." Over \$1000 was donated in total. May seem small, but it was enough for Simmons to allocate appropriately, and she did. Most of BRB's goals were met, save a gimmicky "Willy Wonka"-like rotating tray with bottling facility sound effects.

"Without Annie, we'd all be alcoholics drinking alone in our tents," says Will Oberst, 23, a fermentation science student at Oregon State University, who bartends next door at the Golden Café. Both camps are located at 7:30, just off the Esplanade.

An aside about Burning Man—this haven for the weird: The city's layout is mapped like a pocketwatch with concentric circles spanning five square miles. At its center, a colossal wooden man. Perpendicular streets pointing towards the center are numbered clockwise from 2 o'clock to 10; the concentric circles of the watch being streets lettered A through K—overall appearing like a rainbow-shaped grid. Their official website BurningMan.com claims: "If one were to overlay it, our city would cover most of downtown San Francisco."

The innermost street, within a mile radius of the



invented beer by preserving water. The epic poem chiseled onto cuneiform script circa second century B.C.E. has "fifty-three references to an alcohol made from malted barley."

Mishap aside, the IPA is delish.

Lavender Mead. Gout is caused by an excess of uric acid. Uric acid results from broken down purines. And, unfortunately for Winslow, beer contains a hefty load of purines. "Turns out gout sucks," he says, disclosing his "bad" paternal genes, which prompted this brew. "Beer makes it flare up, and meads don't."

The mead glazes the tongue with honey, while a lavender bouquet arrests the nose. Pure ebullience. As Oberst pointed, "This drink'll get you the ladies."

Trifecta. A mocha java stout brewed by Lil' Boosch from Connecticut that Kiester thinks is "a little clear for a stout." That's until you get mobbed with mocha. "Like a ganache truffle with cocoa powder," Enos says.

Puzzled silence consumes the table, trying to categorize it. Winslow is the first to break the contemplative quiet: "More of a porter."

Beer for Breakfast. Anne Simmons hoped the Brewery "dictatorship" would end her six-year hiatus from crafting beer. Luckily for us, it did.

"I baked bacon in an oven to remove as much fat as possible," she says, using home-made bacon-infused vodka rather than liquid smoke substitutes, like Figaro. The result is acrid notes in excellent carbonation that rolls off the tongue. But bacon usually doesn't ferment well, and fermentation scientists at Oregon State University know that.

"There's a hundred hop varieties coming out of their laboratory a year," asserts Oberst, who is enrolled in their fermentation department. "These scientists try getting hops tasting like bacon. Like venison. Like chicken," he goes on.

These scientists know certain brewers treat imperatives like the Reinheitsgebot as scripture. Also known as the "German Purity Law" it circumscribes brewers to four permissible ingredients in beer production: water, barley, hops, and yeast. Breeding copious amounts of hybrids, therefore, is both opportune and lucrative territory.

Coffee, Honey, Oatmeal Stout. Raw licorice root, a gallon of French roast, American wild hops, Northern Brewer hops—"This ain't from no kit, baby," boasts Winslow. "When I designed this beer, I said, 'How would I want beer for breakfast?'"

Apparently he wants it tar-black with an oily mouth and mellow cascade.

Enos smacks his lips together: "Wow, this is serious stuff." He points at Winslow, "I like your style."

"We could safely say the ones we liked will be replicated," says Simmons. "I want the recipe for this one." Following the festival, she intends for BlackRockBrewery.org to list recipes for its most exciting, popular beers—granting homebrewers everywhere a taste of Burning Man.

LEAVE NO TRACE BEHIND

Before judging begins on Friday, a whiteout consumes the playa. This slow, enveloping mass sweeps the campgrounds, coating tents and heathens alike with oatmeal-colored silt. The choking pall blinds those without goggles, but at least the boys in the Brewery are all right. Today, they got beer to drink.

"It's good to start with the overall impression," instructs 49-year-old Jed Douglas, aka Runs with Beer. "Then go backwards. Figure out the individual points." His pillaring voice and lanky build command attention of the judges huddled in the Brewery kitchen. Each scans the score sheets they'll be using to assess smell, head retention, carbonation, etc. "Judge the bottle, too," he says. "Nice fill? Cap on properly?"

The highest merit a beer can score is fifty points, although Douglas says that's unheard of. But he concedes, "If you could drink it, then it's at least a twenty-five or thirty."

They've divided beers categorically (Belgians, meads, stouts); and once they start, it gets quiet. Like SAT-testing quiet. Only a muddled faraway mix of T. Rex and house music is heard.

Scores tally up faster than expected. Lavender Mead and Trifecta: both get 27. Beer for Breakfast: 34. Independence From Pentagon Spending: 38. Coffee, Honey, Oatmeal Stout: 43. In the end, best in show goes to Dubble

Dribble by Michael Enos, who takes compliments around the table with a suppressed grin.

"I could easily see this growing," says the ever-cheerful Simmons. In addition to the Brewery's twenty-nine beers, she was gifted from various non-Brewery labels, like IPAs from Nacho Mama Camp located at 9 & I. "I'll have to come up with better organization next year."

During that interval, these Burners will return to "default world." Reacquaint themselves with 9-to-5s and social status; where they'll remain small-town celebrities legally prohibited from selling beer, sharing only with friends and family.

What the Brewery offered was a forum. A hobby became a collective—an exchange of techniques and ideas, while educating festivalgoers' taste buds with signature ale instead of acid hits.

Tomorrow, BRB members along with 51,454 people will gather in Burning Man's center. Fire dancers will encircle the Man, and move in a dizzying, carousel swirl. Add to this a garbled variegation of thousands of radiating glow sticks, strobes, and "mutant" buses large enough to intimidate battleships. And then the Man will go in apocalyptic flames.

The city was erected from nothing, and, when the festival ends, it adheres to that old boy scout regiment: Leave no trace behind.

When I first came here in 2006, a veteran Burner my friends and I dubbed "Santa Russ" slept in a teensy truck camper weathered to a shade of tapioca. He had beef jerky skin—punishment for a general admiration of desert terrains. Both of us atop his camper, we stared at the vast playa basin as the week concluded. The mass exodus of RVs kicked up dust. People chased cars waving.

"I come back here often," he said. "Months after it's all gone." He had a scrunched smile that revealed his age like tree rings. "The land had an energy to it, still. As though we had never left."

That memory is triggered when I visit the camp of Brian Scheel, aka Dr. Fermento, aka magnifying-glass-lighter guy. In a small blue tent, he has: fifteen 5-gallon kegs, seven 3-gallon kegs, 120-foot stainless steel coils submerged in ice water, jockey box, two CO₂ tanks, and two regulators.

He pulls the clasp on his keg, releasing a crisp pssst before pouring me hard apple cider. He's been doing this for everyone. "I try to express to people the idea of the Burn," he says. "It's not a barter system."

The cider is refreshing. Perfect under this damn sun.

"When I give it's because I feel it," he invigorates. During these seven days he gave nearly one hundred gallons of organic beer. "And then finally someone brings you a bottle of their homebrew." He pantomimes cradling a bottle. That one unique homebrew. "That bottle is so special to me because—I want to taste their homebrew."

He looks at his hands, bewildered. "It's so awesome," he says. And Scheel repeats the line to himself, again. ☺

Ladies please, no gratuitous nipple shots and back hair... you wanted more "men" right?

KEN GROSSMAN IS CRAFT BEER ROYALTY

words: Todd McElwee

His Sierra Nevada Brewing Company is critically and commercial renown across the land. Grossman's offerings have taken home scores of medals and his Chico, California brewery is amongst the most environmentally friendly you'll ever find.

But 40 years ago, Sierra Nevada's patriarch was just an average guy looking to brew his own beer. This is the story of his first time, (brewing, you perverts), and some of the trials and tribulations he's experienced along the way.

You ain't into beer if you aren't rocking a beard.



When was your first time?

It was 1969 and a basic low tech recipe using Pabst Blue Ribbon malt, well it was blue ribbon malt, and I can't remember what yeast I used, but it was very simple home brewing.

What equipment did you employ?

A plastic cup, a glass carboy and an air lock. There weren't great hops. I had a hydrometer and kind of hand capper with levers. It was crude.

How did get into brewing?

A good buddy of mine's father was a very avid home brewer and wine maker and when I was a kid I'd go to his house and his dad was always brewing something up on the stove on the weekends and it intrigued me, so I gave it a try myself.

batch we'd have a slow fermentation and then it would be even slower on the third batch. One thing we realized early on is you have to have a quality product from the start and be able to reproduce it. The customer wants the same beer batch after batch. We dumped 10 batches or so that first month before we sold anything.

Do you remember trying some of your first commercial beer and thinking this is pretty good, then trying to reproduce it and it wasn't anymore?

I remember pale ale three being a beer I gave to friends and was pretty proud of. But then the fourth batch didn't work as well and remembering that we didn't have it out figured it out.

Did you ever have friends tell you they didn't like your beer?

Certainly when we first went into market place our

Bringing Craft Beer to Mainstream Markets

That first batch, how did it turn out?

Oh, I don't remember being exceptional. It probably was not very good. I don't have a great recollection because it was 40 years ago.

What do you think draws people to brewing?

For me it the curiosity, the mystery and alchemy of turning some pretty basic ingredients into a beverage you could enjoy. It's what drives people to spend hours in the kitchen, cooking and making sausages and doing all sorts of laborish chores with their own hands. That gives them great satisfaction. I think it's the drive to be creative and innovative.

Are there any particular horror stories about your home brewing, or the start of your commercial endeavors?

Oh, when I started commercial brewing in 1980 we dumped batch after batch, and for a very basic lack knowledge of oxygen our yeast needed to be happy. The first batch would come out ok and when we'd harvest out yeast we'd brew the second

beers weren't very main stream. They were fairly malty and hoppy and fairly strong robust flavors. I think the shock factor was their for us when we were introducing our pale ale.

What about now? How often does a new beer turn out like you want it?

Once you get a pretty good handle on brewing, just like if you're a decent cook or chief, you know how to guess proportions and come up with a recipe in your head that's well balanced enough. Normally our first attempts our good. Sometimes we nail it. We're pretty good on the first go around. We've brewed thousands and thousands of batches of beer.

Could you have imagined when you were getting the blue ribbon hops that you'd be the owner of a premier brewery?

Not a clue. Back then the world was so different for the awareness of craft brewing. It's a whole different ballgame today and one that is exciting to be involved with. ☺

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

All beers should be named after women.

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.

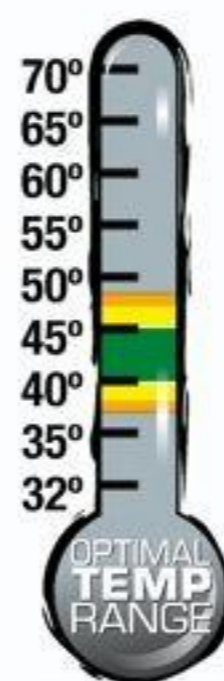
Goose Island **SOFIE**

Sofie is beautiful and you'll first fall in love when you pour the golden yellow liquid into a glass and watch the frothy white head rise to the top of the rim. The smell is a little bit funky, but you can thank the wild yeast and barrel notes, but you still get some citrus. The taste is wonderful, dry and filled with a nice crisp citrus bitterness that makes you think of orange peel. There's a vanilla aspect from the barrels and even a slightly pepper note that makes this very drinkable beer very drinkable and very desirable.

OVERALL
95
OUT OF 100
RATING

THE RESULTS

Appearance: (out of 10)	10	Golden yellow with a bright white head.
Aroma: (out of 15)	13	A little hint of barnyard mixed with bready notes, barnyard and slight citrus.
Taste: (out of 40)	38	Dry with a citrus rind bitterness mixed with lemon and orange notes. Oaky.
Finish: (out of 35)	34	Slight hint of sour, but very dry and clean. Addictive.



Brewery: Goose Island
Location: Chicago, IL
Style: Belgian style Farmhouse Ale
Website: www.gooseisland.com
Price: \$9 / 22 oz. bottle

Alcohol Percentage: 6.5 %

International Bitterness Rating: 25

Glass Recommendation: Tulip

Availability: Year Round



OVERALL
88
OUT OF 100
RATING

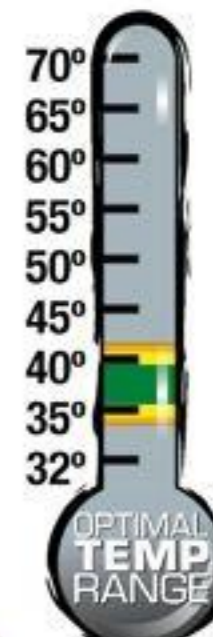


Tartu Olletehas VIRU LAGER

Some might say to never judge a beer by its bottle, but Viru's stunning bottle will attract a lot of attention. It pours a straw yellow and is capped by a slightly off-white head. The aroma is very light, as most pilsners are, and has a slightly sweet aroma mixed with malt. The flavor is clean and slightly sweet, but it's refreshing and almost thirst quenching. It finishes dry and crisp and leans toward the watery side of lagers, but that works in the summer.

THE RESULTS

Appearance: (out of 10)	8	Straw yellow with a slightly off-white head.
Aroma: (out of 15)	12	Very faint but not offensive. Some malty notes and a hint of sweetness.
Taste: (out of 40)	35	Light and very typical of a light European lager. A slight sweetness gives way to some oat notes.
Finish: (out of 35)	33	Clean and crisp, but maybe slightly on the watery side. Nice summer beer in a stunning bottle.



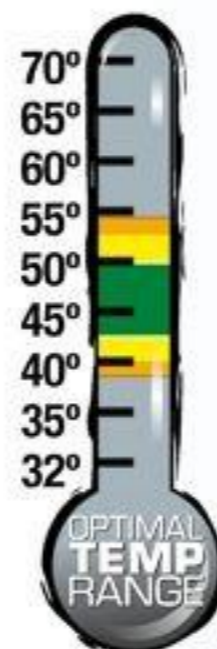
Brewery: Tartu Olletehas
Location: Tartu, Estonia
Style: Pale Lager
Website: www.liquidgem.com
Price: \$10 / 6-pack
Alcohol Percentage: 5 %
International Bitterness Rating: 12
Glass Recommendation: Pint
Availability: Year Round

Stone Brewing Co. LUKCY BASARTD

No that's not a typo it's a trick you can do on your mind that allows you to read jumbled words. The good news is that they didn't mix up the ingredients to this 13th anniversary Arrogant Bastard, but it is a mix of Arrogant Bastard, Oaked Arrogant Bastard and Double Bastard and the result is clearly a bastard. It pours a stunning red with an insanely active head. It smells like fresh hops with spices, herbal notes and even some citrus mixed in. The flavor reveals a spike of hops that runs your taste buds through a citrus mix of grapefruit rind and a wonderful balance of toffee sweetness. It finishes with a good hit of hops and as one person said during the tasting a "zzzt" of flavor. This one time release is worth every penny.

THE RESULTS

Appearance: (out of 10)	10	Just look at that picture! Sweet mahagohny!
Aroma: (out of 15)	14	Fresh hops, spicy and some citrus
Taste: (out of 40)	39	Sweet but mixed with some spicy hop character, grapefruit, and toffee. It really is lukcy 13!
Finish: (out of 35)	33	Sweet with some nice lingering grapefruit.



Brewery: Stone Brewing
Location: Escondido, CA
Style: American Strong Ale
Website: www.stonebrew.com
Price: \$8 / 22 oz. bottle
Alcohol Percentage: 8.5 %
International Bitterness Rating: 90
Glass Recommendation: Goblet
Availability: Limited



OVERALL
96
OUT OF 100
RATING

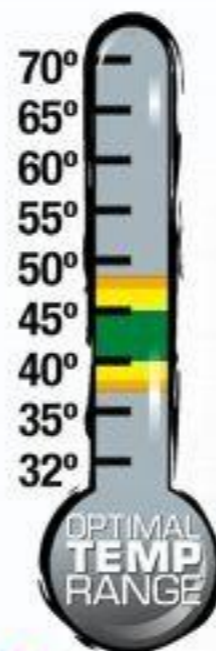
Karl Strauss RED TROLLEY

Some don't know that Irish reds aren't huge beers that weigh you down, and Red Trolley is a great example of the style. It pours out a lovely candy red/brown with a frisky head sitting on top. The aroma gives you a tease of hops, but is quickly overpowered by caramel, toffee and some dried dark fruit notes. The finish is sweet and slightly sticky, but still very drinkable and complex for what normally is a mild style.

OVERALL
94
OUT OF 100
RATING

THE RESULTS

Appearance: (out of 10)	10	Deep red, almost like a candy red with a frisky head.
Aroma: (out of 15)	13	Slight hop note fading quickly to a sweet caramel and some dried fruit and honey.
Taste: (out of 40)	36	Some of the hops try to cut the sweetness, but the toffee, caramel and some of the dark fruit flavors take over.
Finish: (out of 35)	34	Sweet and sticky, but how it should be.



Brewery: Karl Strauss
Location: San Diego, CA
Style: Irish Red Ale
Website: www.karlstrauss.com
Price: \$9 / 6-pack

Alcohol Percentage: 5.8 %
International Bitterness Rating: 17
Glass Recommendation: Pint
Availability: Year Round



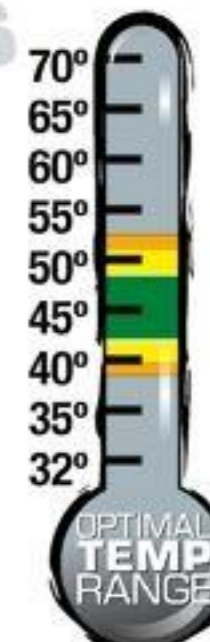
Buffalo Bill's ALIMONY ALE

You'd think this beer would be bitter just because of the name, but like all things that are expensive it's worth it. The beer pours a lighter yellowish amber and a nice white head sits on top. The aroma is a bit floral with some orange and tangerine notes that aren't overpowering. Once you get some in your mouth you'll be treated to a light bodied IPA that has some candy like citrus and a nice bitterness that's very approachable. The finish is clean with a little residual sweetness. Some may find this one a little one dimensional in flavor, but sometimes we like IPA's that are made for drinking and not for thinking.

OVERALL
91
OUT OF 100
RATING

THE RESULTS

Appearance: (out of 10)	9	Lighter yellowish amber with a nice head. Light carbonation.
Aroma: (out of 15)	13	Floral and spicey mixed with some orange and tangerine.
Taste: (out of 40)	36	A nice bitterness balanced by some candy-like tangerine flavors. Not overly complex.
Finish: (out of 35)	32	A nice quick finish with just a little bit of residual flavor. Light body makes it super drinkable.



Brewery: Buffalo Bill's Brewery
Location: Hayward, CA
Style: India Pale Ale
Website: www.buffalobillsbrewery.com
Price: \$9 / 6-pack

Alcohol Percentage: 6.8%
International Bitterness Rating: 80
Glass Recommendation: Pint
Availability: Year Round

VITAL STATS



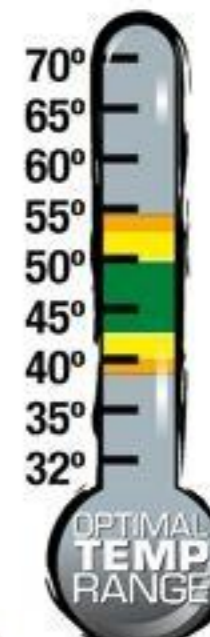
**OVERALL
93
OUT OF
100
RATING**

Left Hand Brewing FADE TO BLACK

This Baltic porter is delicious. It pours out black like a squid just saw a predator and the heads darker tan almost forms a black eclipse around the edge of the glass. The aroma is a nice mix of fresh ground coffee with an earthy twist laced with tons of chocolate. The flavor gives you a pound of coffee, chocolate some anise and a nice bakers chocolate and hop bitterness. The finish follows the coffee-chocolate theme and makes you want more than one pint. It's from Left Hand, but our right hands couldn't leave the glass alone.

THE RESULTS

Appearance: (out of 10)	10	Squid ink black with a darker tan head.
Aroma: (out of 15)	13	Fresh roasted coffee, slightly earthy and lots of dark chocolate notes.
Taste: (out of 40)	37	Anise, coffee, espresso, dark chocolate and some hop and chocolate bitterness keep it in check.
Finish: (out of 35)	33	Molasses, dark chocolate and delicious.



Brewery: Left Hand Brewing
Location: Longmont, CO
Style: Smoked Baltic Porter
Website: www.alefthandbrewing.com
Price: \$9.99 / 6-pack

Alcohol Percentage: 7.8%
International Bitterness Rating: 35
Glass Recommendation: Snifter
Availability: Winter

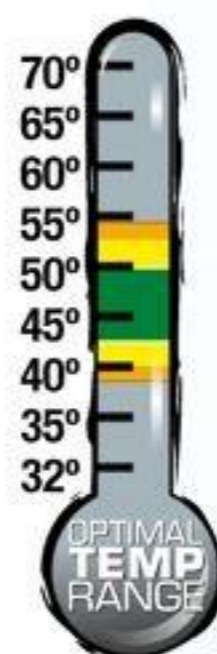
**VITAL
STATS**

Smuttynose WHEAT WINE

There aren't a ton of wheat wines around and if you haven't tried one the Smutty version is a good place to start. It pours out of the bottle revealing a lovely orange and red amber tease with a nice off-white head. The aroma is faint, but gives you some fruity notes and a slight twang. When you finally taste the beer, the flavor is interesting and unique. Fruity notes mixed with a somewhat strange tartness from the wheat make you tilt your head like a dog. The finish lingers with a similar twist and you can't help but take another sip. This isn't your everyday flavor in a beer so enjoy it with some friends.

THE RESULTS

Appearance: (out of 10)	9	Darker orange/red amber with a nice off-white head.
Aroma: (out of 15)	12	Faint, sweet slight twang in the scent.
Taste: (out of 40)	37	Interesting and hard to describe. It's got a tart twang with a white grape aspect, but a sweet backbone.
Finish: (out of 35)	31	The twangy tartness of the wheat lingering.



Brewery: Smuttynose Brewing
Location: Portsmouth, NY
Style: Wheat Wine
Website: www.smuttynose.com
Price: \$7 / 22 oz. bottle

Alcohol Percentage: 12%
International Bitterness Rating: 70
Glass Recommendation: Goblet
Availability: Winter



**OVERALL
89
OUT OF
100
RATING**

We need to fade to black right now.

Flying Dog RAGING BITCH

Mixed styles are like the new mixed breed dogs. Want a Labra-doodle of beer try a Belgian-style IPA. The Bitch pours out a yellowish straw amber and gets a creamy white top. The aroma toys with your nose, giving you some cinnamon, woody, floral and citrus notes. Once you get the tilt on the glass you can taste the fruit from the yeast, which compliments the citrus and coriander. It finishes clean with a lingering fruity yeast characteristic that seems to work well together. This is like a hybrid car for beer. It gives you two things at the same time.

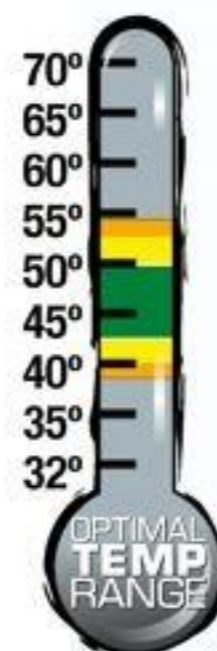
THE RESULTS

Appearance: (out of 10)	9	A yellow/amber with a white head.
Aroma: (out of 15)	14	Spicy, almost cinnamon. Woody, candy sweetness, floral and citrus notes.
Taste: (out of 40)	35	A yeasty fruit-twang is blended well with some citrus and coriander.
Finish: (out of 35)	32	An interesting fruity finish with a balance of bitterness.

Brewery: Flying Dog Brewery
Location: Frederick, MD
Style: Belgian IPA
Website: www.flyingdogales.com
Price: \$9 / 6-pack

Alcohol Percentage: 8.3%
International Bitterness Rating: 60
Glass Recommendation: Pint
Availability: Year Round

VITAL STATS



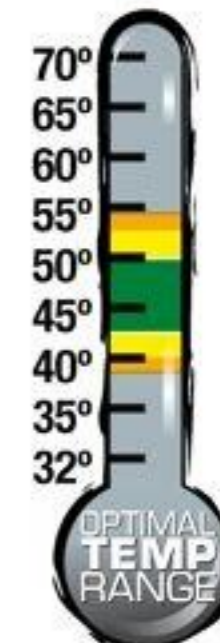
OVERALL
90
OUT OF 100
RATING

Russian River CONSECRATION

Sour and brett beers aren't for every pallet, but this one might just change that. The beer pours a heart stopping mahogany and allows a white head to form on top. The aroma is cherry, bread, grapes, currant, and some sour tart notes. The flavor is literally a roller coaster of fun. It's dry, tart, sweet and packed with cherry, oak, and grape. It finishes sweet and dry and will cause you to drool so drink it with a napkin. It's expensive, but it has a wow factor few other beers can deliver.

THE RESULTS

Appearance: (out of 10)	10	Heart stopping mahogany with a frothy white head.
Aroma: (out of 15)	14	Cherry, grapes, oak, currant, and bread notes.
Taste: (out of 40)	39	Slightly tart with a rollercoaster of flavor that can drive you into lust. Grape, tart, plum, and wow.
Finish: (out of 35)	34	Sweet, dark fruits, drool inducing.



Brewery: Russian River Brewing
Location: Seta Rosa, CA
Style: American Wild (Sour)
Website: www.russianriverbrewing.com
Price: \$13 / 330ml bottle

Alcohol Percentage: 10%
International Bitterness Rating: 17
Glass Recommendation: Tulip
Availability: Fall

VITAL STATS



OVERALL
86
OUT OF
100
RATING

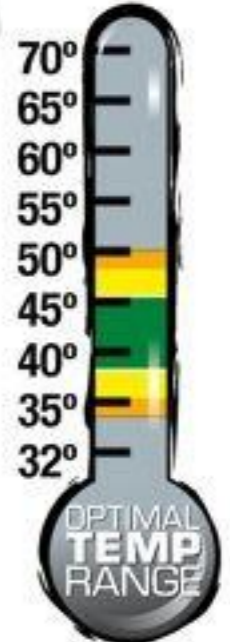


Bracki Browar Zamkowy PALE ALE

This collaboration ale from Poland isn't going to be easy to find, but that makes it more of a score when you do. The color is yellow/orange with a white head. The aroma is a light, but you'll get honey, malty and bready biscuit notes. The taste is sweet, honey and floral. It finishes with more honey and a slight fruitiness. This is a nice interesting beer that in the US is mild, but for the rest of the world is wild. If you want to try the wild side of Polish beer check this beer out.

THE RESULTS

Appearance: (out of 10)	8	Yellow-orange with a white head.
Aroma: (out of 15)	11	Light with hints of honey, malt and biscuit.
Taste: (out of 40)	35	Sweet with honey and some floral notes.
Finish: (out of 35)	32	More honey and some fruit.



Brewery: Bracki Browar Zamkowy
Location: Cieszyn, Poland
Style: Pale Ale
Website: www.festiwal-birolia.pl
Price: \$2 / 12 oz. bottle

Alcohol Percentage: 5.0%
International Bitterness Rating: NA
Glass Recommendation: Tulip
Availability: Limited

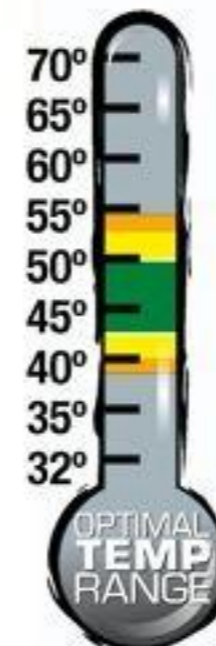
VITAL
STATE

Pike Brewing OLD BAWDY BARLEY WINE

Barley wines can be intimidating, but since most beers are pretty big it seems they are more approachable. Pike's take on the style reveals a reddish orange pour with a yellow head. The aroma is a little light, but you'll get some sweetness and some floral hop notes. The taste gives you a quick sweet tooth, but is quickly mellowed by some hops, caramel, orange and tangerine flavors that all work well together. It finishes dangerously light and clean for how big the beer is.

THE RESULTS

Appearance: (out of 10)	9	Reddish-orange amber with a yellow frothy head.
Aroma: (out of 15)	12	Sweet and some hoppy floral and citrus notes. A little light on power.
Taste: (out of 40)	35	An initial sugar smack followed by a nice bitterness mixed with caramel, tangerine, and some fruity notes.
Finish: (out of 35)	33	Pretty, balanced and light for such a big beer.



OVERALL
88
OUT OF
100
RATING



Brewery: Pike Brewing
Location: Seattle, WA
Style: Barley Wine
Website: www.pikebrewing.com
Price: \$15/ 22 oz. bottle

Alcohol Percentage: 10%
International Bitterness Rating: 90
Glass Recommendation: Goblet
Availability: Winter



Oops it's not available here! Poland looks like the US.

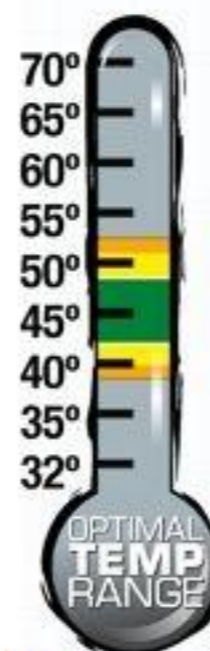
New Glarus COFFEE STOUT

If you love coffee, you'll love this beer. The beer pours out black, but if held to light it reveals a deep red liquid and a nice tan head squats on top. The aroma, more toffee and caramel, isn't as coffee as you'd think, but this is real coffee which can sometimes be muted by the flavor additives used in some beers. The flavor punches you with a nice roasted flavor that is mixed with toffee, coffee and vanilla notes. It finishes with a nice silky mouthfeel and for a fairly big ABV in a stout, this one is very drinkable. Who needs coffee when you have coffee beer?

**OVERALL
92
OUT OF
100
RATING**

THE RESULTS

Appearance: (out of 10)	9	Black like a roasted coffee, but in the light reveals lots of red highlights.
Aroma: (out of 15)	12	Somewhat muted coffee notes are overpowered by toffee and caramel.
Taste: (out of 40)	37	Roasted goodness that is complimented by vanilla and toffee.
Finish: (out of 35)	34	Nice silky mouthfeel that might make you drool.



Brewery: New Glarus
Location: New Glarus, WI
Style: Stout
Website: www.newglarus.com
Price: \$7.99 / 6-pack

Alcohol Percentage: 6.3 %
International Bitterness Rating: 20
Glass Recommendation: Pint
Availability: Winter



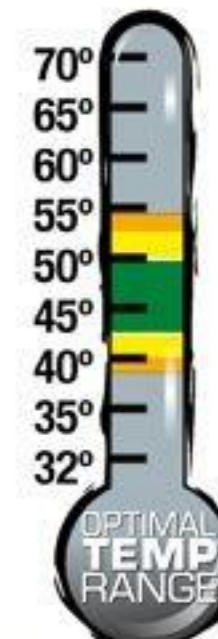
Port Brewing/Lost Abbey GIFT OF THE MAGI

This Christmas release is interesting. When you pour it you'll be lucky not to have it bubble over the top. The aroma gives you some white grape mixed with some spicy notes and even some bread. The taste reveals a very dry beer with white grapes, pineapple, apple and even some spices making this a very complex yet light beer that works well together. The finish is dry and clean. We'd walk through the desert, but we would have already drank all of this beer and shown up with an empty bottle.

**OVERALL
90
OUT OF
100
RATING**

THE RESULTS

Appearance: (out of 10)	9	Murky amber orange with an intense, vigorous rocky head.
Aroma: (out of 15)	14	White grape, sour notes with bread.
Taste: (out of 40)	35	White grapes, pineapple, green apple, and spices.
Finish: (out of 35)	32	Dry and clean.



Brewery: Port Brewing
Location: San Marcos, CA
Style: Golden Ale
Website: www.lostabbey.com
Price: \$15 / 22 oz. bottle

Alcohol Percentage: 10 %
International Bitterness Rating: 12
Glass Recommendation: Tulip
Availability: Fall



OVERALL
98
OUT OF
100
RATING

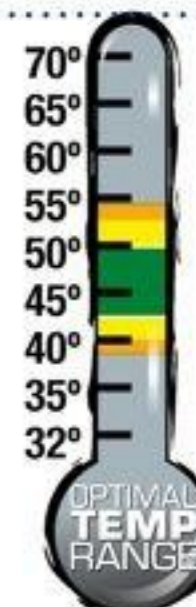


SweetWater Brewing HAPPY ENDING IMPERIAL STOUT

Happy endings are great, or they'd be called not happy endings. So this beer has to live up to that mythical massage parlor term. The imperial stout pours out like a dark winter night when the power goes out with a light brown head. The aroma hides some chocolate, but you get a face full of dry hop that overpowers the senses. Normally we don't like hoppy stouts, but this one works. The flavor rocks your face with pine, fruit, and dry chocolate. The finish just kicks you with hops again and makes you wonder, is this a black IPA or a stout. Well as with a happy ending you can forget the terrible massage and remember that this beer is amazing...even if it doesn't fit the style on the label it fits in the "love this beer" category.

THE RESULTS

Appearance: (out of 10)	10	Nice deep cola brown with some red highlights. Tan head sits on top like a good highlight.
Aroma: (out of 15)	15	Stunning, fresh hop aroma almost brings you to your knees.
Taste: (out of 40)	39	Chocolate, cocoa, and earthy notes all mixed together with pine and citrus. Really is a happy ending!
Finish: (out of 35)	34	Fresh herbal hop and some dry chocolate.



Brewery: SweetWater Brewing
Location: Atlanta, GA
Style: Imperial Stout
Website: www.sweetwaterbrew.com
Price: \$6 / 22 oz. bottle

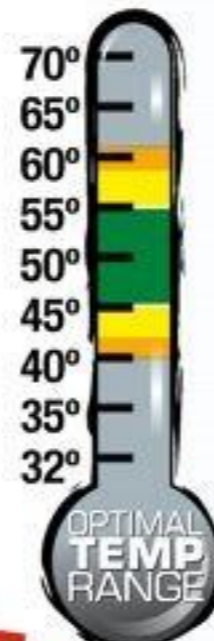
Alcohol Percentage: 9.0%
International Bitterness Rating: 51
Glass Recommendation: Tulip
Availability: Winter

Shipyard Brewing DOUBLE OLD THUMPER

Usually doubling what you have is a good thing, and Shipyard's Double Thumper is literally twice the beer it was and that's a really good thing. Crack the foil and reward that empty glass with the crystal clear amber orange liquid. Don't forget to notice that pillow head rise to the rim and stay put. The aroma is spicy with some raisin/dried dark fruit notes. Treating your tongue reveals what one taster shouted "wow hops!" Once your mouth overcomes the flavor shock, you'll get some great spice from the hops and a nice balance of some sweet caramel. The finish is remarkably clean, but you will get some warming sensation from the alcohol. This one is a big beer with great flavor and balance. It's a very dangerous beer because it drinks like a smaller beer and tastes like a big one.

THE RESULTS

Appearance: (out of 10)	10	Lovely looking orange amber with a fluffy white head that stays right on top.
Aroma: (out of 15)	13	Not huge, but full of spice and some sweet caramel notes.
Taste: (out of 40)	38	Two thumps of hops followed by some nice spices and balanced amazingly well with the sweet caramel.
Finish: (out of 35)	33	Clean and almost light bodied...you can drink more than you should.



Brewery: Shipyard Brewing
Location: Portland, ME
Style: Strong Ale
Website: www.shipyard.com
Price: \$12 / 22 oz. bottle

Alcohol Percentage: 11.2%
International Bitterness Rating: NA
Glass Recommendation: Stem Glass
Availability: Year Round



OVERALL
94
OUT OF
100
RATING

Double is always better than single.



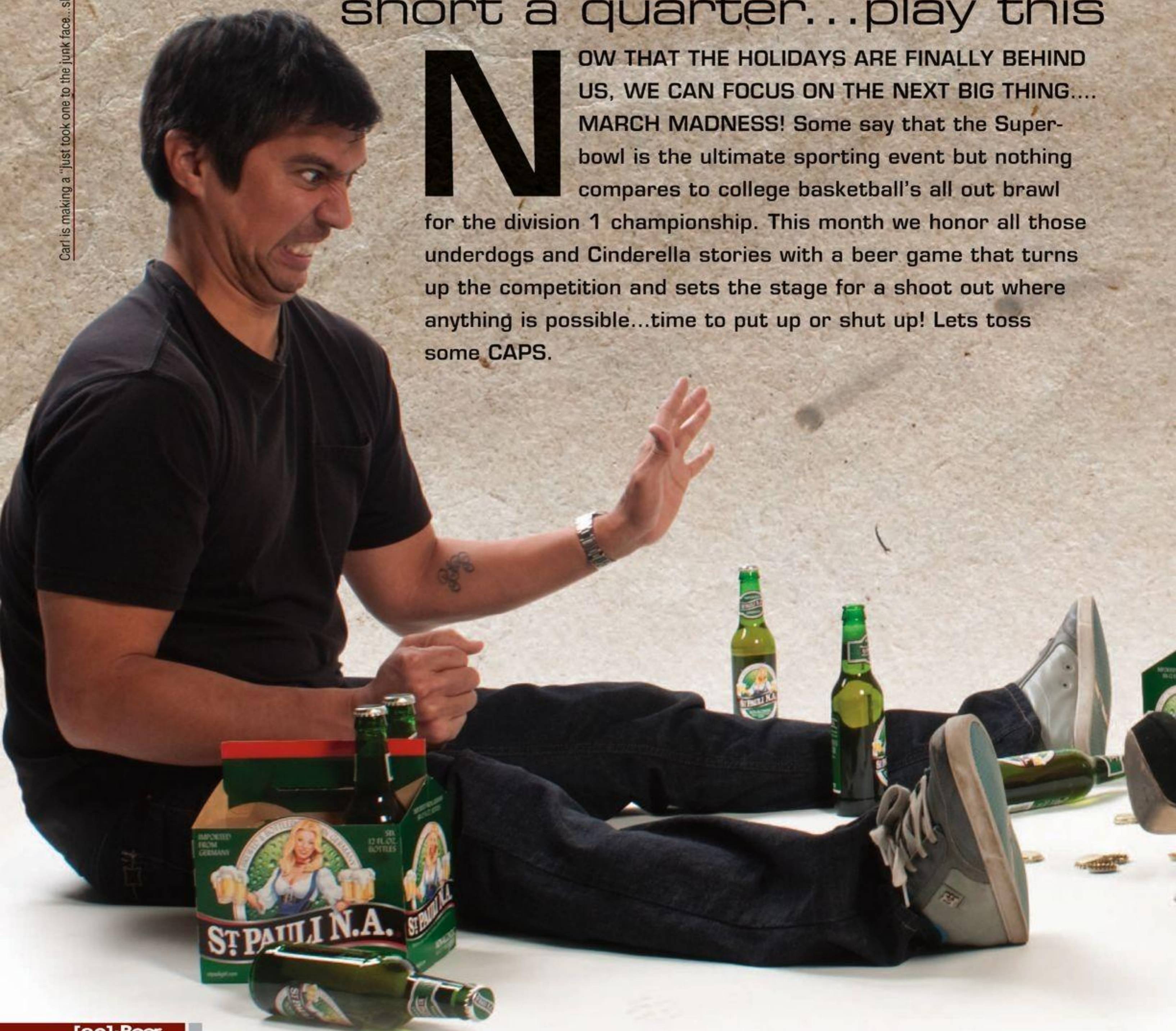
CAPS

words: Seth Martin

When you're broke and short a quarter...play this

NOW THAT THE HOLIDAYS ARE FINALLY BEHIND US, WE CAN FOCUS ON THE NEXT BIG THING.... MARCH MADNESS! Some say that the Superbowl is the ultimate sporting event but nothing compares to college basketball's all out brawl for the division 1 championship. This month we honor all those underdogs and Cinderella stories with a beer game that turns up the competition and sets the stage for a shoot out where anything is possible...time to put up or shut up! Lets toss some CAPS.

Carl is making a "just took one to the junk face...she throws hard!"



ITEMS NEEDED

- Bottle Caps—As many as you can find.
- Minimum of 2 people.
- Floor space for teams to spread out and sit.
- Cups—Standard 16 oz. red party cups work perfect.
- Beer

THE SETUP

- 1) Pick teams and decide which team will go first.
- 2) Players sit down next to their teammates and about 10 feet away, across from the opposing team.
- 3) A cup filled halfway with water is placed between a teams players; if the game is one on one the cup is placed either between a players legs or to the players right.

OBJECT OF THE GAME:

Sink your cap in your opponent's cup **and score a point**, first team to 15 by 2 wins!



Who noticed we rocked MA beer?

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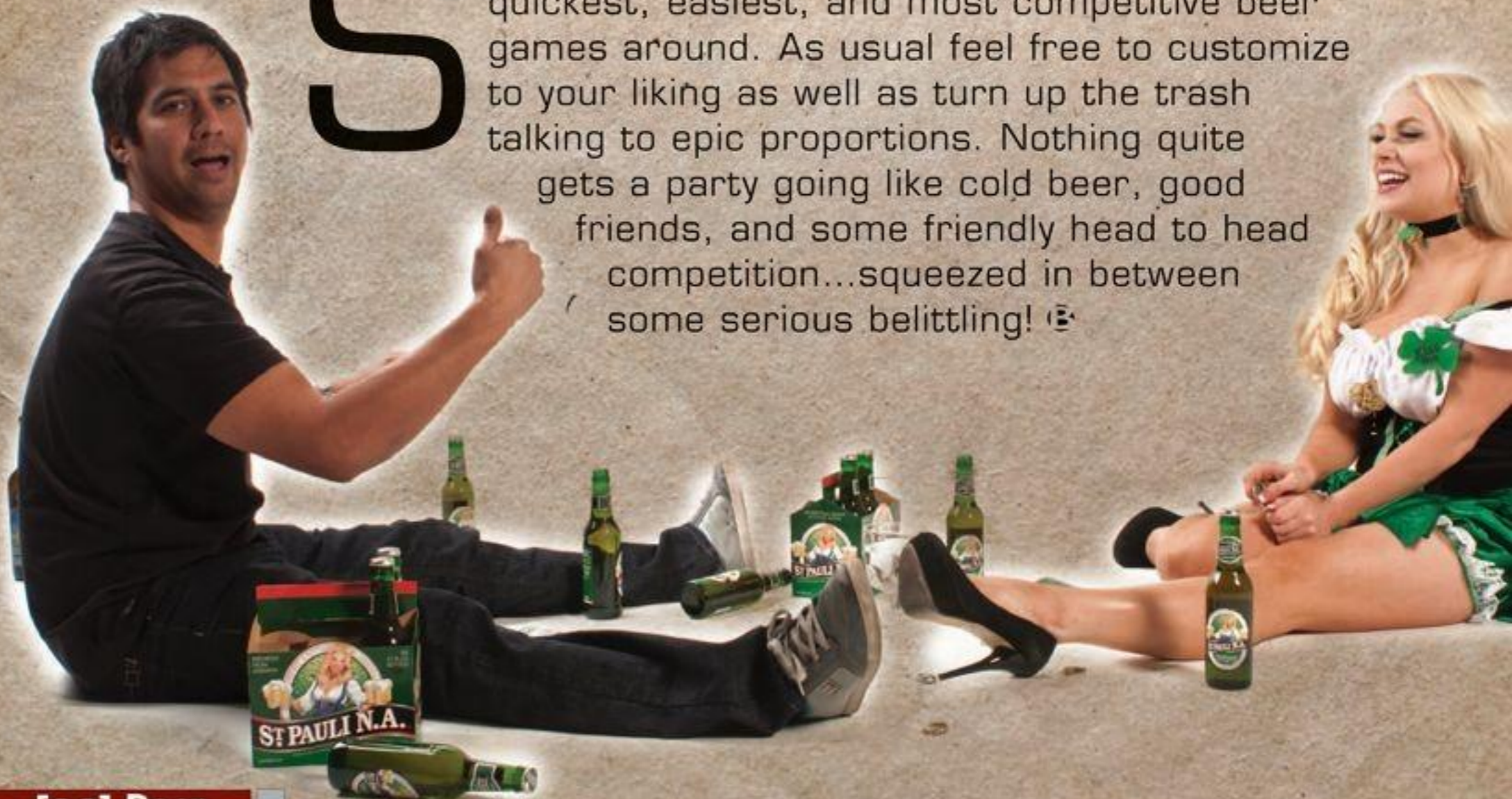
Discount not available on all items.

HOW TO PLAY



- A player starts the game by throwing a bottle cap and trying to sink it in the opposing teams cup and score a point.
- If the toss is successful, the other team has a chance to cancel out the point by sinking the next toss.
- This continues until one team finally misses and ultimately gives up the point.
- Each sink earns the opposing team a drink even if there is no point scored. Sinks that earn a point are worth 2 drinks from the opposing teams beer.
- Players on each team alternate throws and if the opposing team catches someone throwing out of order, the toss does not count and the team must drink a penalty drink.
- The winning team is the first to 15 points with at least a 2-point lead. If the game is tied at 14, the first team to go up by 2 wins.

So, there are the basic rules to one of the quickest, easiest, and most competitive beer games around. As usual feel free to customize to your liking as well as turn up the trash talking to epic proportions. Nothing quite gets a party going like cold beer, good friends, and some friendly head to head competition...squeezed in between some serious belittling! ☺



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California

Claremont

Eureka Burger
570 W. First St.
check website
www.eurekaburger.com
TAPS: 30
BOTTLES: 15
FOOD: Yes
SPIRITS: No

Fresno

Eureka Burger
7775 N Palm Ave Ste 106
559-320-1300
www.eurekaburger.com
TAPS: 30
BOTTLES: 15
FOOD: Yes
SPIRITS: No

Hayward

Buffalo Bills Brewery
1082 B Street
510-866-9823
www.buffalobillsbrewery.com
TAPS: 5
BOTTLES: 5
FOOD: Yes
SPIRITS: No

Los Angeles

Blue Palms Brew
6124 Hollywood Blvd
323-464-2337
www.bluepalmsbrewhouse.com
TAPS: 25
BOTTLES: 80+
FOOD: Yes
SPIRITS: Yes

Redlands

Eureka Burger
345 W. Pearl Ave Ste. 130
909-335-5700
www.eurekaburger.com
TAPS: 10
BOTTLES: 35+
FOOD: Yes
SPIRITS: No

Riverside

Killarney's Restaurant & Irish Pub
639 Riverside Plaza Dr
951-682-2933
www.killarneys.com
TAPS: 23
BOTTLES: 100+
FOOD: Yes
SPIRITS: Yes

Mario's Place

3646 Mission Inn Ave
951-684-7755
www.mariosplace.com
TAPS: 6
BOTTLES: 25+
FOOD: Yes
SPIRITS: Yes

The Salted Pig

4205 Main St.
www.saltedpigriverside.com
TAPS: 13
BOTTLES: 45
FOOD: Yes
SPIRITS: Yes

San Diego

Hamitons Tavern
1521 30th St.
619-238-5460
www.hamiltonstavern.com
TAPS: 30
BOTTLES: 200+
FOOD: Yes
SPIRITS: No

Small Bar

4628 Park Blvd
619-795-7998
www.smallbarsd.com
TAPS: 42
BOTTLES: No
FOOD: Yes
SPIRITS: Yes

Eleven

3519 El Cajon Blvd
619-450-4292
www.levensandiego.com
TAPS: 16
BOTTLES: 15
FOOD: No
SPIRITS: Yes

San Gabriel

Stuffed Sandwich
1145 E. Las Tunas Drive
626-285-9161
www.stuffedsandwich.com
TAPS: 9
BOTTLES: 700
FOOD: Yes
SPIRITS: No

Temecula

Killarney's Restaurant & Irish Pub
32475 Temecula Pkwy
951-302-8338
www.killarneys.com
TAPS: 17
BOTTLES: 70+
FOOD: Yes
SPIRITS: Yes

Connecticut

Willimantic

Willimantic Brewing
967 Main Street
860-423-6777
www.willibrew.com
TAPS: 20
BOTTLES: No
FOOD: Yes
SPIRITS: Yes

Florida

Tampa

World of Beer
9524 West Linebaugh Ave
813-852-2337
www.wobusa.com
TAPS: 35
BOTTLES: 500
FOOD: No
SPIRITS: No

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CAVE CREEK

Chili Beer

There's a Pepper Floating in my Beer?

words & photo: Derek Buono

I'm sitting here looking at a bottle of lager with something floating in it. Normally I wouldn't drink a beer with a "floater" but this isn't your average piece of fruit in a beer. It's a chili pepper, which will add a bit of kick to that cold lager, producing a refreshing taste and a slight "sweat" to your beer. It's like the worm in a bottle of mescal—you look at it, wonder how it got in there and what it's doing to the flavor. We think that this beer might just be perfect for BBQ'ing, enduring the cold and even on the beach. Some beer geeks might not like this, but chili beers are popping up all over the place and this is one of the originals.

Stats

BREWERY: Cave Creek

WEB: www.chilibeer.com

LOCATION: Tecate, Mexico

STYLE: Chili Beer

ALCOHOL PERCENT BY VOLUME: 4.2%

IBU: 10

BOTTLE SIZE: 12 oz.

AVAILABILITY: Year Round

PRICE: \$9, 6-pack

SERVING GLASS: Pint or Bottle

SUGGESTED SERVING TEMP: 33-38°F





HEAD: I wouldn't have thought that there would be a head because of the oils in the chili, but when poured into a pint glass a bright white head fizzes up. It doesn't stay around for long, but it does show up and make an appearance. The oil will kill any retention.

APPEARANCE: It's a light yellow color as most lagers are. There's a vigorous stream of carbonation bubbles in the pint glass that is almost like champagne. The head doesn't stay as mentioned, but the carbonation is there.

AROMA: The aroma is light and faint, but nothing really bad. You have to really almost snort the beer to try and get some chili pepper notes, but we don't recommend that at all.

TASTE: You almost get nervous when you first try this. Is it going to burn on the way in and the way out? The good news is that it's actually sort of addictive as most hot sauces are. You get that cold sensation in your mouth and then a pretty intense warming and heat from the chili quickly overpowers the temperature. It doesn't burn like super hot wings, but it's got some quick heat that hangs around for a minute after the sip. There's also a sweetness in there that seems to blend this all together creating one of the more interesting tasting experiences we've had in a long time.

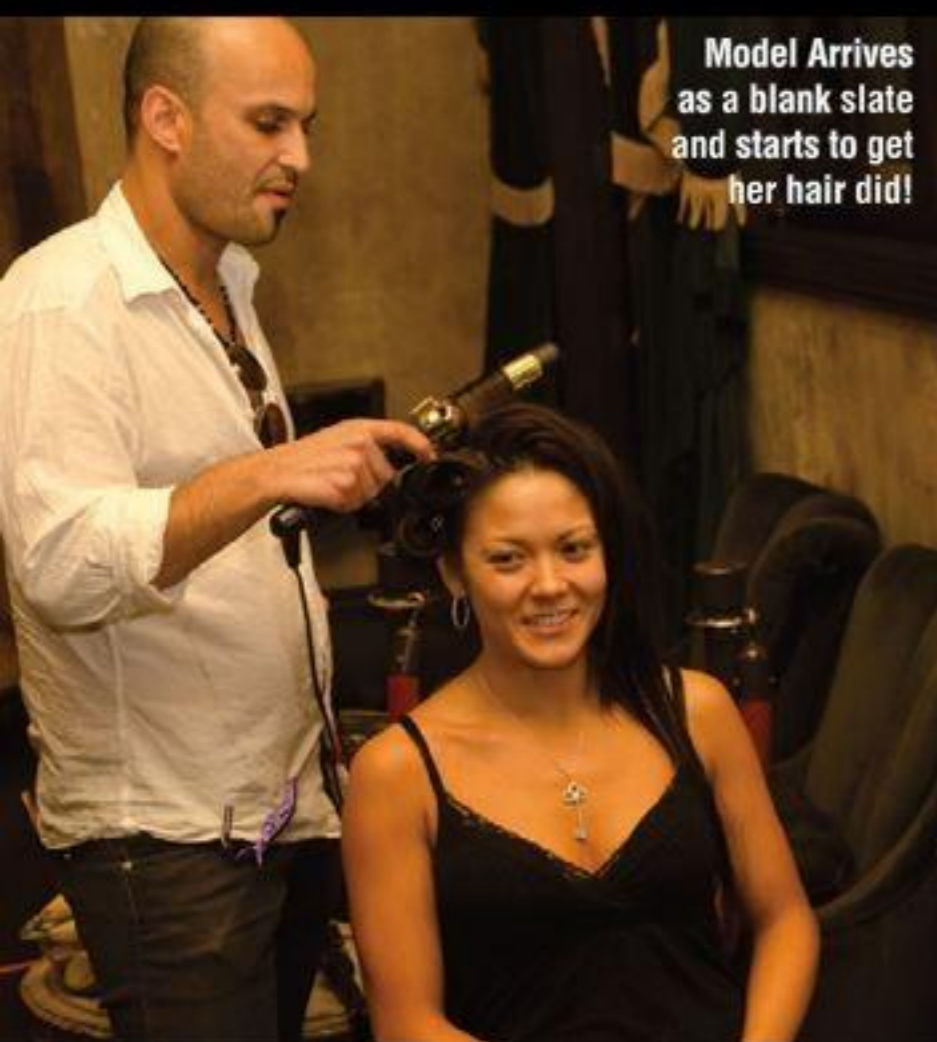
BOTTOM LINE: We wouldn't sit down and drink a 6'er of this alone, but we also don't put hot sauce on everything we eat as some people do. This beer is interesting in many ways, if not just for showing your friends you got a chili pepper in your beer. As more chili beers pop up we can't help but think this one might have been the trend starter. Give this one a try and you'll walk away smiling...and with a craving for some nachos. 🌶️

You can eat the pepper... safer than a worm.

Back when I started this magazine I got tons of emails about how people found the magazine. Most contained a similar message about how they saw the word "BEER" and saw a beautiful woman on the cover. Covers of magazines are designed to stop people and get them to pick up the magazine, something we feel our covers do (despite lots of breweries being against it). Many magazines spend lots of money on them because of their high importance to sales. I thought we'd give a little behind the scenes of our current cover. Here's how we spend 5 hours of our day getting ready for the *Beer Magazine* cover shoot.

We don't call it a hard day's work, but try standing around for 5 hours.

COVER SHOOT



Model Arrives as a blank slate and starts to get her hair did!



With hair being handled it's time to add in some make-up.

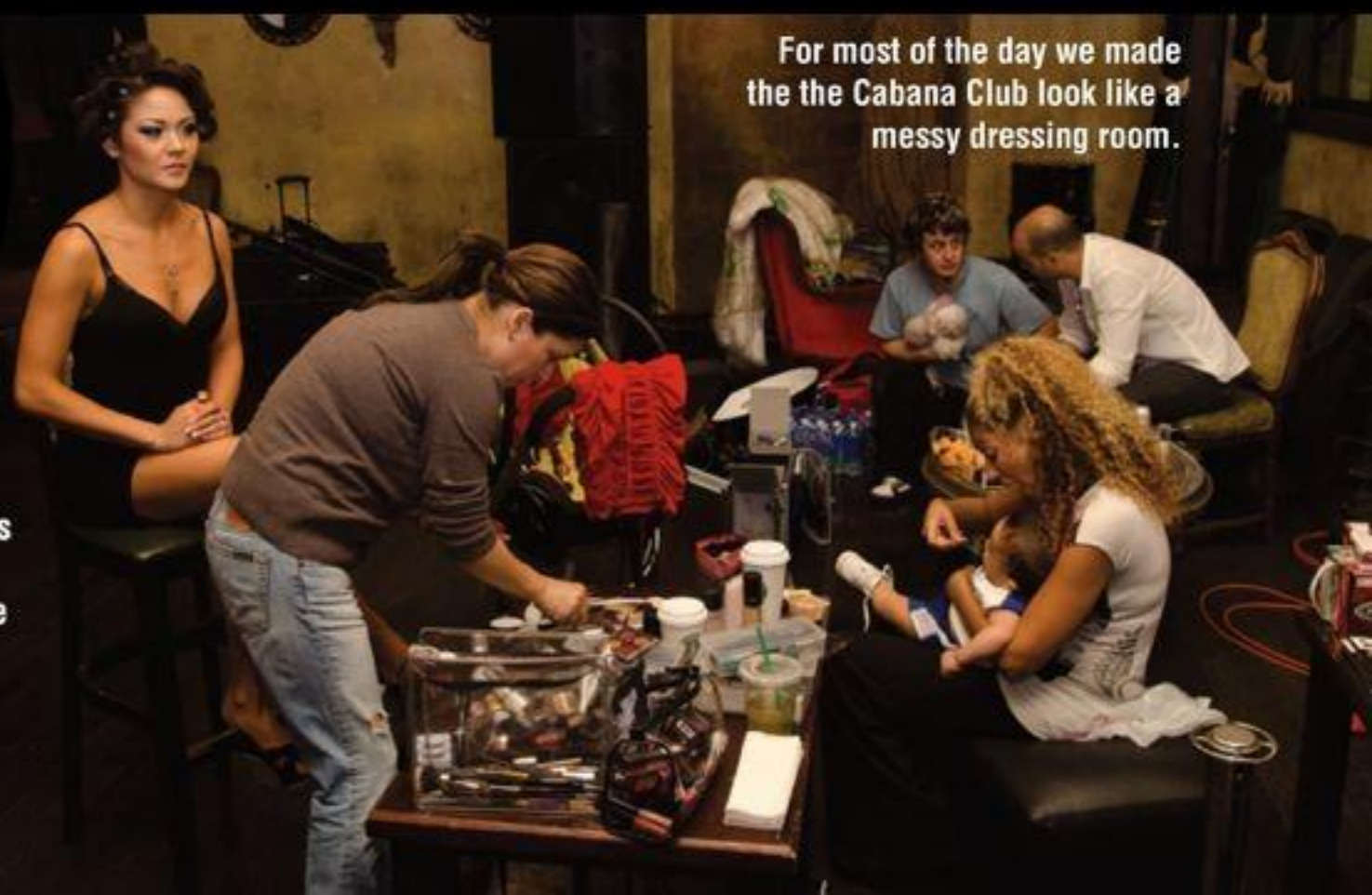


With both hair and makeup nearly complete it's time to break out the phones and show the world...you follow *Beer Magazine* on FB & Twitter right?

Wardrobe for this shoot included a kick ass jacket.



We even allow babies on the shoot...Rock is ready to handle the camera for dad.



For most of the day we made the the Cabana Club look like a messy dressing room.



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