

The European Report

Choice Tastings: Beer's Best Review

# The Beer Connoisseur

**FARM  
TO TABLE  
BREWING**

**INNOVATORS  
SERIES—  
SAM CALAGIONE**  
*Off-Centered Mantra Man*

**MARY JANE**  
*Meets Craft  
in Colorado*

Spring 2013 | Issue 13

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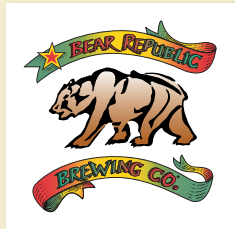
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Issue 13, Spring 2013

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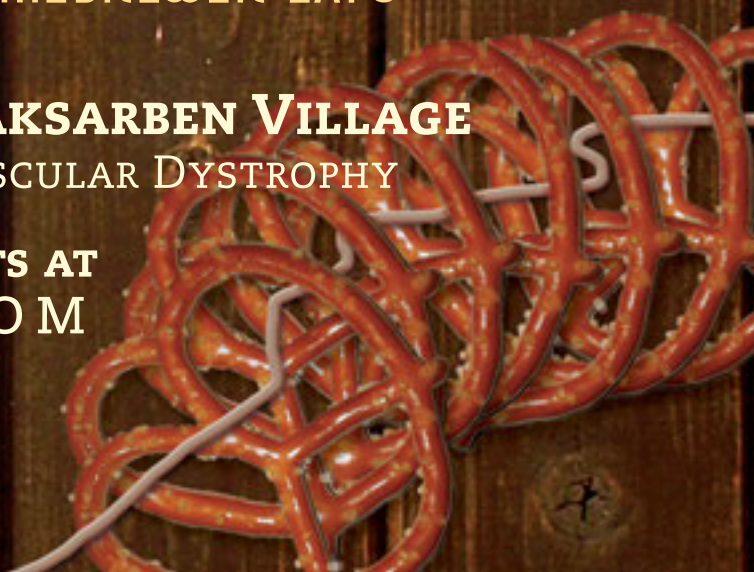
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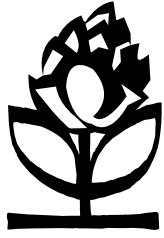
# 20 years of IPA

In the summer of 1993, we brewed a tribute to the hoppy ales of the Pacific Northwest. Twenty years later, we're still brewing Harpoon IPA and enjoying it as much now as we did back then!

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If one brewer is synonymous with innovation and craft beer, it's Sam Calagione. The founder of Dogfish Head Brewing has gained a rock star following due to his creative approach to beers and youthful vitality, not to mention his media savvy.

### 32 / The Traveling Connoisseur: Seeking Central Germany's Historic Beers

Our guide series takes the reader on a tour of three cities in central Germany known for their distinctive styles of beer. Bamberg, Einbeck and Goslar are the places of origin for Rauchbier, Bock and Gose, respectively.

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What will happen once Amendment 64 takes effect in Colorado? Intrepid reporter Jim Pedley surveys the scene in a state where home brewers will soon be able to grow their own cannabis.



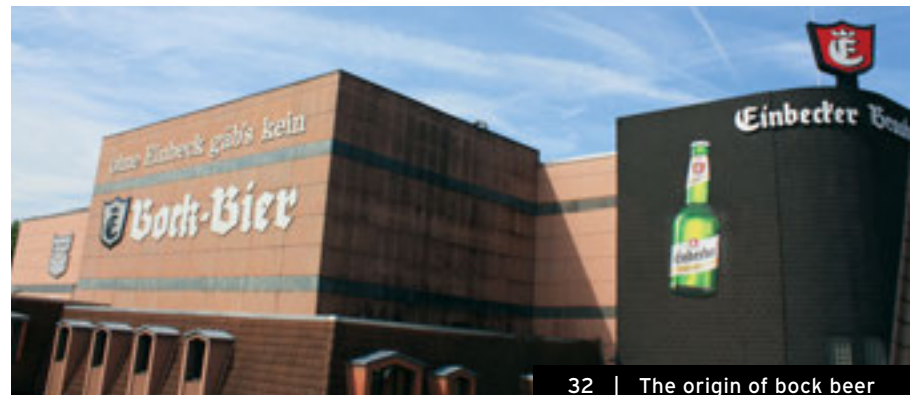
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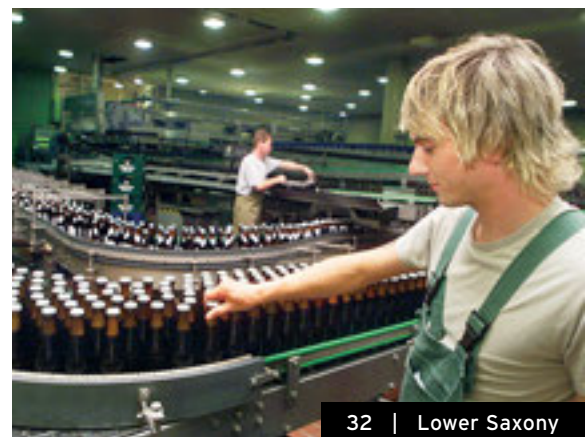
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# From the Editor

**H**ow best to sum up this year's Craft Brewers Conference? Choosing the site of Washington, D.C. – a decision made four years ago – was prophetic.

At a time when the Brewers Association's membership continues to produce year-over-year market gains, many of the members in town for the CBC went to Capitol Hill to persuade Congressional staffers that brewers can continue to produce new jobs – if only the excise tax burden is eased for those who make less than 6 million barrels of beer a year.

In the three days following the Hill Climb, the capacious halls of the Walter E. Washington Convention Center were bustling, in part because more new and potential brewers were on hand than ever before.

The BA is always challenged with cheering on small brewers with state-of-the-industry statistics and simultaneously telling cautionary tales. At the General Session the BA members were told they produced 10 percent of all beer revenue in the U.S. market in 2012 – according to a member survey. This same group sells more than 50 percent of beer sold on tap – due in no small part to the multitude of tasting rooms and brewpubs now in operation.

These are indeed impressive numbers, each one a crossing of the Rubicon not unlike, say, General Washington crossing the Delaware during *that* revolution.

The cautionary tales were delivered ably by New Belgium Brewing's CEO Kim Jordan in the keynote address. She exhorted the BA's craft brewers to remember they comprise a collective due to a common conviction. Her worries focused on the need for these same brewers to consider themselves "guardians of quality," and to understand what is "optimal and what is sub-optimal" when it comes to delivering packaged beer to consumers.

In other words, the battle for shelf space and recognition continue versus the macro brewers who are producing more of their own unique lagers and ales as well as turning up the volume on some former BA category brands that have been acquired – and which remain excellent beers. These same large-scale brewers are experts at delivering fresh beer to many markets and the BA membership, noted Jordan, will need to maintain quality standards when it comes to freshness.

Outside the convention center, it only took a brief walk of the downtown vicinity – or a ride of a few Metro stops – to confirm the local beer scene in D.C. has freshened up dramatically since this writer once lived just across the Potomac.

I enjoyed visiting The Black Squirrel in the Adams Morgan neighborhood, Fireworks Pizza in Arlington and RFD Washington

– where Beer Hunter, an illuminative documentary of the late Michael Jackson, was premiering. Symbolically, tickets were readily available to all comers for the film about the people's advocate for better beer. Those who stepped up rubbed elbows with some of the beer cognoscenti who had descended upon D.C. for this debut, including two of our contributors, Carol Smagalski and Stephen Beaumont.

Here in the offices of BC in Atlanta, we're lobbying for flavorful stories. The man who led the BA's charge up the Capitol steps, DogFish Head Brewing founder Sam Calagione, is the subject of our front cover and Innovators Series feature. If ever there was a brewer who pushes the style boundaries, it's Calagione, whose profile comes with telling insight from the Philadelphia-based Smagalski.

We are glad to promote the emphasis on local that is a fundamental element of the craft tale with a story on brewers going Farm to Table, written by new contributor Sherry Dryja. While major player Chateau Rogue has made the commitment to growing all its own content, this feature focuses on smaller outfits like Almanac which have taken up the cudgel of local ingredients for their beers through cooperative efforts.

We regularly engage the classics here at BC to keep our lines well connected to the soul of beer. This quarter, there's another opportunity to join the incomparable Ben Keene as

he drinks and dines his way through central Germany. (Yet, as we noticed at the CBC, constant traveler Ben seems to remain relatively trim and fit...)

Speaking of growing your own, longtime major newspaper journalist and former Colorado resident Jim Pedley checked into how Amendment 64 might affect the brewing scene in Colorado. Commercial brewers understandably have decided to stay well clear of any infusions while the Federal government sorts out its response. But in a state where marijuana may grow into a \$1 billion cash crop annually by some estimates, we thought it was important to find out what's happening at a ground zero for craft and cannabis.

Elsewhere in our pages, the stories in our regular departments are equally engaging and expertly written as we strive to inspire the beer curious and those already well steeped in the pursuit of flavorful beer.

Enjoy!




An Imperial Stout with Pinhouse Pizza brewer Joe Mohrfeld at the CBC.

**About...** A longtime beer enthusiast from the Washington, D.C. area, Jonathan's writing career began in newspapers before Ingram Publishing was established in Atlanta in 1983. He moved from publishing specialty magazines into freelance writing full time 20 years ago and since then has written six books, including biographies of Dale Earnhardt and Danica Patrick. Jonathan's by-line has appeared in Sports Illustrated, The New York Times and The Washington Post among over 100 other publications and websites worldwide.

# CONTRIBUTORS



## Shawn Connelly

(Page 20) Shawn lives in southern Illinois, is the founder of both BeerPhilosopher.com and Aleumni.com – a beer social networking site – and serves as a retail consultant and host for craft beer events.



## Owen Ogletree

(Pages 50 and 68) The founder of the popular Classic City Brew Fest held in Athens, Georgia each spring, Owen runs ClassicCityBrew.com and writes often for Athens Magazine and the bimonthly Southern Brew News. He contributed the notes on food in the Beer Review as well as a column on visiting Vienna.



## Sherry Dryja

(Page 40) A first-time writer for *The Beer Connoisseur*, Sherry is a life-long traveler and taster of life. At home in Arizona, she teaches baking classes, develops online workshops and writes about food for KitchenDilettante.com. While traveling extensively throughout North America, she also writes for JetPlanesAndCoffee.com.



## Jim Pedley

(Page 62) A Wisconsin native, Jim once lived within walking distance of the Miller, Pabst and Schlitz breweries in Milwaukee. A veteran journalist, he has worked at the Boston Globe, Fort Worth Star-Telegram and the Kansas City Star. He is the founder and managing editor of RacinToday.com.



## Charlie Gow

(Pages 46) Charlie is a Beer Judge Certification Program Associate Exam Director and a National Judge. Charlie has been brewing for close to two decades and now calls Fairfax, Virginia home.



## Dan Rabin

(Page 24) An award-winning freelance beer and travel journalist from Boulder, Colorado, Dan began homebrewing in 1990 and won a gold medal in the National Homebrew Competition in 1994. He is a columnist for Celebrator Beer News and has contributed to numerous beer and beverage publications.



## John Holl

(Page 66) Frequently crisscrossing the country in search of beer stories, this time John's subject is The Alchemist, a brewery in Vermont. His books include guides to breweries in Indiana and Massachusetts, an American guide to drinking in London and a craft beer-themed cookbook. Learn more on Twitter (@john\_holl) and at [www.beerbriefing.com](http://www.beerbriefing.com).



## Carolyn Smagalski

(page 26) A frequent contributor, Carolyn won the Brewers Association's Beer Journalism Award in 2006 for her work on the website BellaOnline, where she is known as "the Beer Fox."



## Ben Keene

(Page 28) Ben is a wanderlust-stricken writer, an intrepid eater and the author of "Best Hikes Near New York City." His work has appeared in a variety of publications, including Time Out New York, the Village Voice, DestinAsian and Travel + Leisure Southeast Asia. He blogs at [whereandback.blogspot.com](http://whereandback.blogspot.com).





BY JONATHAN INGRAM

**W**ill the case of watered down beer brought against Budweiser make it through the legal wash?

If nothing else, the Budweiser brand temporarily suffered an image setback that may be measurable in the marketplace – without an Anton Parr meter. The story of watered down Bud, first filed by Bloomberg News, took only one day to go viral on the Internet and make it to prominent media telecasts.

The suit itself says, “Sometime prior to 2008, A-B began using in-line alcohol measuring instrumentation, known as an Anton Paar meter – technology which allows AB to measure the alcohol content of malt beverage to within hundredths of one percent (i.e. + or – 0.01%).” According to the suit, the meters were used to reduce alcohol content.

In addition to a Twitter campaign, Anheuser-Busch responded with a tongue-in-cheek ad campaign in 10 major newspapers that touted the 71 million cans of drinking water donated to disaster relief by the company. The ad read, in part: “They must have tested one of these.”

In a filing in Pennsylvania, one of three filed in different states, Thomas Greenburg and Gerald Greenburg say they regularly bought cases of Budweiser over a four-year period, but deserve damages because the stated alcohol content of 5 percent by volume was false.

An A-B executive has dismissed the charges. Peter Kraemer, the company’s vice president of brewing and supply, said in a statement, “The claims against Anheuser-Busch are completely false, and these

lawsuits are groundless. Our beers are in full compliance with all alcohol labeling laws.”

It remains to be seen if the plaintiffs can make their case. It depends on former employees of A-B stating the process of adding water was a corporate policy to increase profits. An attorney for Nina Giampaoli and John Elbert, the two plaintiffs in Sonoma County, Calif., acknowledged that neither one independently measured the alcohol content of the beer they bought.

Eric Shepard, executive editor of industry publication Beer Marketer’s Insights, told a reporter for the St. Louis Post-Dispatch he doubts the validity of the suit, which seeks class action status. “Brewers and other large companies are often the targets of class action lawsuits, and A-B wouldn’t have had its vice president of brewing Peter Kraemer come out with their statement if they weren’t confident in their standing.”

Each of the three suits, including one in New Jersey, asks for a minimum of \$5 million in damages. The suits state the practice of watering down the beer began following the acquisition of A-B by InBev in 2008.

## CRAFT CAPACITY GROWS

In addition to craft breweries adding operations in the East, several well known brands are expanding closer to home.

Anchor Brewing Company has announced a quadrupling of its capacity by adding a 212,000-square foot space at Pier 48 next to the stadium of the San Francisco Giants. The new location, to feature visitor attractions, will use a replica of the current copper brewing system in Portrero Hill. The additional system was bought in Germany by retired owner Fritz Maytag for possible future expansion and then put in storage. Capacity will rise to 680,000 barrels annually from the current 180,000 at Portrero Hill, which will continue operations. The price tag for the new operation is stated to be \$80 million.

In Michigan, Founders Brewing Company began the second phase of its \$26 million expansion. Most of the budget is focused on increasing capacity up to 320,000 barrels annually and energy efficiency. The remaining 15 percent of the budget will go toward an enlarged taproom, deli and outdoor beer garden.

In Minnesota, August Schell Brewing Company, one of the oldest family-owned breweries in the U.S., will soon break ground on a \$2 million project to expand capacity to 250,000 barrels annually, up from 150,000. This will be accomplished by gradually adding four 750-barrel fermentation tanks adjacent to the current operations.

The award-winning Pelican Pub and Brewery is in the process of adding a separate brewing operation in Tillamook, 24 miles from the original Pacific City location on the coast of Oregon. The all-new brewery is being built by Metacraft.

## CALENDAR

Visit [www.beerconnoisseur.com/calendar](http://www.beerconnoisseur.com/calendar) for a complete listing of events!

### MAY

**3-12:** Madison Craft Beer Week, Madison, WI ([www.madbeerweek.com](http://www.madbeerweek.com))

**4:** Michigan Cask Ale Festival, Westland, MI ([www.caskalefest.blogspot.com](http://www.caskalefest.blogspot.com))

**11:** North Carolina Brewers & Music Festival, Huntersville, NC ([www.ncbrewsmusic.com](http://www.ncbrewsmusic.com))

**11:** Buellton Brew Fest, Buellton, CA ([www.buelltonbrewfest.com](http://www.buelltonbrewfest.com))

**18-19:** Virginia Beer Festival, Norfolk, VA ([www.festevents.org](http://www.festevents.org))

**24-25:** California Festival of Beers, San Luis Obispo, CA ([www.californiafestivalofbeers.com](http://www.californiafestivalofbeers.com))

**31:** Philly Beer Week Opening Tap 2013, Philadelphia, PA ([www.phillybeerweek.org](http://www.phillybeerweek.org))

### JUNE

**1:** Firestone Walker Invitational Beer Festival, Paso Robles, CA ([www.firestonebeer.com/mingle/fw-invitational-beer-fest.php](http://www.firestonebeer.com/mingle/fw-invitational-beer-fest.php))

**7-8:** Omaha Beer Fest, Omaha, NE ([www.omahabeerfest.com](http://www.omahabeerfest.com))

**14-15:** Beer, Bourbon, BBQ Festival, National Harbor, MD ([www.beerandbourbon.com](http://www.beerandbourbon.com))

**21-22:** Summer Beer Fest, Detroit, MI ([www.detroitsummerbeerfest.com](http://www.detroitsummerbeerfest.com))

**22-23:** Colorado Brewers’ Festival, Fort Collins, CO ([www.downtownfortcollins.com](http://www.downtownfortcollins.com))

**27-30:** North American Organic Brewers Festival, Portland, OR ([www.naobf.org](http://www.naobf.org))

### JULY

**5-7:** Seattle International Beerfest, Seattle, WA ([www.seattlebeerfest.com](http://www.seattlebeerfest.com))

**19-20:** Vermont Brewers Festival, Burlington, VT ([www.vtbrewfest.com](http://www.vtbrewfest.com))

**20:** Naperville Ale Fest, Naperville, IL ([www.napervillealefest.com](http://www.napervillealefest.com))

**24-28:** Oregon Brewers Festival, Portland, OR ([www.oregonbrewfest.com](http://www.oregonbrewfest.com))

**26-28:** Southern NH Brewers Festival, Hooksett, NH ([www.whitebirchbrewing.com](http://www.whitebirchbrewing.com))

**27:** Beer on the Bay, Erie, PA ([www.eriepa.com/beer-on-the-bay](http://www.eriepa.com/beer-on-the-bay))

**27:** Milwaukee Brewfest, Milwaukee, WI ([www.milwaukeebrewfest.com](http://www.milwaukeebrewfest.com))



## Mug Shots

Hello to all the great writers and editors at Beer Connoisseur!

I'm a longtime subscriber and first time letter writer. I love the magazine and regularly find myself complaining about the fact it's a quarterly. It's so jam-packed with such great content, however, it sometimes takes me up to three months to get to all the articles!

I really enjoyed the piece on Oktoberfest in the winter 2013 issue. It has spurred me to start researching our own trip to Germany for the 2014 festivities. Thanks for the insights to the enormous event and the inspiration! It also reminded me that I want to start collecting steins. My dad has done so for years and has some really nice pieces. I'd love for BC to write an article or even an entire section on stein collecting. Maybe you could even showcase some special steins or famous collectors. What do you think? Keep up the great work!

- NICK MARQUARDT

## Editor's Response

*Thanks Nick. We invite you to send us what you learn about stein collecting for consideration as a feature on The Beer Connoisseur web site. Also, you may want to put up a stein photo or two from your father's collection on our Facebook page under Recent Posts by Others.*

- Jonathan Ingram

## Training Time

Hello, I am a current subscriber to the magazine and my wife took a hysterical picture this morning of our 2-year-old reading the most recent issue on the toilet. Made me laugh for quite a while. I thought that you would enjoy seeing a new generation carefully studying the craft. Really enjoy the magazine, thanks for the great beer news and info.

- STEVEN MANNING

## Founder & Publisher's Response

*Steven, I have to tell you I struggled over whether to publish your*

*correspondence to us. It's a very funny photo. (I have youngsters at home and the stuff they do on a daily basis is continuous entertainment.) The big struggle I had was the risk of offending current and prospective corporate advertisers who are sensitive to us*



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Thomas  
Creek  
SINK THE STATUS  
QUO.







# Continued

*publishing a photo of a minor reading our magazine. In the end, it was just too hilarious to pass up.*

*So cheers to you and young mister Manning!*

- Lynn Davis

*P.S. Advertisers, please note. Steven and his wife immediately took the copy away from their son and scolded him for reading a magazine inappropriate for his age. They also gave us explicit consent to publish the photo and expressed excitement about receiving the additional copies we are sending. One day young Mr. Manning can show his friends that he has been published in The Beer Connoisseur... but not until after he and his friends turn 21.*

for the lovely tribute to our fair city in the latest Beer Connoisseur Magazine.

- LISA MORRISON



"I drink a hell of a lot more than 22 gallons."

- JASON ALAN WALBURN

"Now that's going green. Lol"

- JAMES LAWTON



18,596 people enjoyed this post and so did we.

- SOCIAL MEDIA STAFF

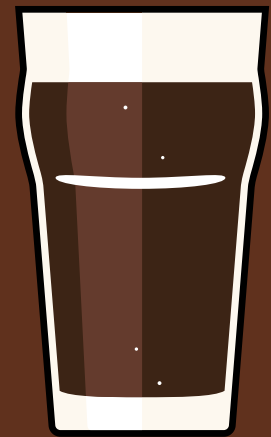
## FACEBOOK HIGHLIGHT

"... drinking beer in Portland is as I imagine it might be all across North America if only Prohibition and its subsequent brewery consolidations had somehow never taken place." Thank you, Stephen Beaumont



Post on our website's forum at [www.beerconnoisseur.com/forum](http://www.beerconnoisseur.com/forum). Comment on our Facebook page at /BeerConnoisseur. Tweet us @BeerConnoisseur. Or e-mail your thoughts and full name to: [editorial@beerconnoisseur.com](mailto:editorial@beerconnoisseur.com). We reserve the right to edit comments, tweets and emails for clarity and brevity.

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a seminal festival, this small town  
lives large when it comes to craft.



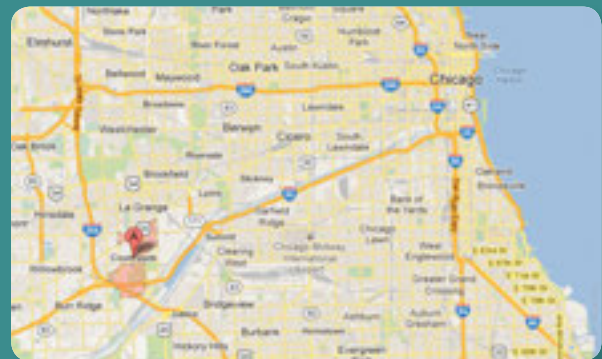
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## Exciting Opportunity for a Craft-Brewery!

The City of Countryside, Illinois, conveniently located minutes from Downtown Chicago and Midway Airport is actively recruiting a micro-brewery or brew-pub to join the community and region of Chicago. A very important piece of municipally controlled commercial property (2.87 acres) located along an extremely busy commercial corridor (40,000 vehicles per day) offers the perfect opportunity for an expansion opportunity or a new venture. The location has easy access to Interstate 55 and 294 along with being blessed with a true American icon in the community, Route 66.



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Domestic and International visitors are using Countryside as a "setting off" point for their Route 66 travels. With the new Illinois Harley-Davidson motorcycle dealership anchoring Route 66 in the community the opportunity to offer more to our residents and visitors has expanded. A great need that is currently being unfilled is craft beer. Please contact either **Gail Paul, City Administrator** at (708) 485-2462 or **Bryan Swanson, City Planner** at (708) 485-4775 to learn more about Countryside, the property, and "untapped" opportunity for micro-brewing success.



TEXT

# Style Studies

By Shawn Connelly

Let there be light – not to mention pale malt.

Given the arrival of the heralding sunshine of spring, two favorites made with pale malts are being drawn up by Shawn this issue.

The theme of new growth that arrives each spring is also a fitting theme for Munich Helles and American Barleywine. Each of these styles grew out of other established and popular brews before they were taken under consideration by the Bavarians and the Americans, respectively.

But let's not take this theme too far. The Helles – not to be confused with

“light” beer – has a relatively low ABV and can be considered a quintessential session brew. The American Barleywine is a supreme indulgence of high gravity as well as hops. Also, it tends toward amber or copper in color.

How these two beers arrived in the wake of pilsner and English barleywine is a substantial tale of evolution with very satisfying results. Their stories compile a tale of two centuries and the never-ending evolution of taste and – what can we say? – style.

*Cheers!*



## Munich Helles

It seemed harmless enough – a pale, straw-colored malty lager with a penchant for balance and drinkability. But this unassuming lager called “helles” (pronounced “hell-us,” which is a German noun for “pale” or “bright”) caused quite a stir when it was first conceived just before the turn of the 20th Century in its native Munich as an alternative to the popular pilsners coming out of Bohemia.

While pilsner was all the rage in Europe during the latter part of the 19th Century, the über-traditional brewers of Bavaria were reluctant to compromise the dark and heavy dunkel lagers for which they were renowned and step into the light, as it were. Some even suggested banning the practice of brewing these new pale beers in order to preserve what they believed to be distinctly Bavarian brewing tradition.

Only after it became evident that the trend toward lighter, clearer lager beers was more than a passing fad, did the first true “helles” lager see the light of day in the form of a batch sent to Hamburg in 1894, courtesy of Munich’s oldest brewery, Spaten. The people of Hamburg liked the new beer and despite the misgivings of some, so did the Muncheners. So, the adoption of the pale lager was an inevitability that permeated even the notoriously obstinate Bavarian beer brewing and drinking culture. Production of the new style,

dubbed “Helles Lagerbier” by Spaten, commenced the very next year in 1895. But rather than simply imitating the crisp, hoppy Bohemian lager, which was what the detractors were afraid would happen, helles marked the creation of a distinct, Bavarian lager beer style that would shortly thereafter come to typify Bavarian brewing excellence more than dunkel ever did.

In terms of ingredients, helles is a study in simplicity. A two-row Pilsner malt originally grown in Moravia is the backbone of the style. The malt is lightly kilned to produce a very pale beer color. Somewhat grainy and bready in character, Pilsner malt produces both the pale color and sweet, malty flavor characteristics that make helles what it is. Hops are of the German Noble varieties and play only a supporting role in the helles style. Stopping there, these ingredients in differing proportions might well describe a pilsner as much as a helles. The variance in the water profile and the hopping rate make each of the styles distinct.

The water in Pilsen is incredibly soft (low mineral content) and the low sulfate water along with larger hop additions produce a malty, yet pleasingly bitter lager. In the case of Munich, the water has a moderate mineral profile and bittering hops are used only sparingly to produce a more malt-accentuated pale lager.



A traditional helles pours a pale straw color to very light gold in the glass. The beer should always be crystal clear and produce a billowy white head of foam that persists well. On the nose, look for a very subtle grainy aroma with some sweetness intermingled with floral and spicy Noble hops in the background. Some dimethyl sulfide – a compound common in lagers that presents as a mild cooked corn aroma – is acceptable for the style as are some faint sulphury notes resulting from lager fermentation.

The palate, like the nose, ought to offer a sweet and slightly husky grain profile with very low hop bitterness, flavor or aroma, except to delicately balance the sweet malt, the hallmark of this beer style. Despite its pale color, helles should be medium-bodied and somewhat substantial in the mouth, with ample carbonation and a smooth, malty finish and no lingering hop bitterness. All in all, helles offers an exceedingly drinkable alternative to the more hop-forward pilsner, which typically has a moderately higher ABV. In fact, rather than being a simple “us too” beer in answer to Bohemia’s popular lager, helles has come to represent for many the true apogee of Bavarian beer.

As far as food pairings are concerned, matching a localized beer style with the indigenous cuisine nearly always works and this rule certainly applies to this Bavarian classic. Try pairing a helles lager with Bavarian weisswurst, Spaetzel, Forelle nach Art der Müllerin (fried trout) or a big Bavarian pretzel.

# AMERICAN BARLEYWINE

The American answer to traditional European beer styles can often be summed up in two words: “add hops.” Okay, three words: “add more hops.” The beer style known as barleywine, or on this side of the pond, “barleywine-style ale,” originated in Britain and was brewed to a higher than average gravity as a substitute for wine during an era when wine imported from France was sporadic due to frequent conflict between the two countries. Once Americans took hold of the style, almost 250 years after its invention, we super-sized it by pushing the biggest of beer styles to new heights in alcohol content and hopping rates.

Despite beer’s long-held distinction as a decidedly blue-collar drink, early barleywines were the exclusive dominion of British aristocracy and were brewed in small batches for the families of privilege because commercial production of a beer that rivals the strength of wine was exorbitantly expensive. In

its very earliest incarnations, around the middle of the 18th Century, the precursors of barleywine were produced using a technique known as partigyle brewing – a means by which the first runnings of concentrated, sugar-rich wort were removed, boiled and fermented to create an exceptionally strong ale. Subsequent runnings would then be used to brew smaller, “table” beers of lesser strength. Portioning out the mash in this fashion allowed British farmhouse brewers to make multiple beers from a single mash – albeit in smaller proportions – and maximize the economy and versatility of their raw ingredients.

Later, in the mid-1850’s, the Bass & Co. Brewery of Burton-on-Trent introduced the first commercial, single batch (non-partigyle) version of barleywine, called simply No. 1, which employed new pale malts instead of the brown malts that would have been used as a base in earlier barleywine brewing. These paler barleywines would become the standard for the style going forward and when the first American craft versions arrived on the scene, like Anchor’s Old Foghorn in 1975, the move toward a hop focus was already evident.

One of the most iconic American barleywines, Sierra Nevada’s Bigfoot, which followed several years later, marked the transformation of the style into the malt and hop bomb it’s known to be today, particularly in West Coast offerings. Barleywines, in both the malt-forward English version and the everything-forward American style, are now more popular in the U.S. than in their original country of origin.

Barleywine not only approaches the fruit of the vine in strength, it challenges the best reds in its ability to develop and evolve over time with proper cellaring. American barleywine, in particular, undergoes a metamorphosis in the bottle as the volatiles in the hops degrade and move from intense bitterness and aromatics to more, earthy, subdued tones allowing the malt to take center stage. Most barleywines are labeled with a “vintage” for this very reason and vertical tastings of successive years are common among barleywine devotees. While the brewer’s primary intention is to brew a beer that is enjoyable when fresh, the ability to lay down a bottle or two and compare tasting notes, year to year, is an added element usually reserved for wine types.

Being a pale malt-based beer, most of the color and character in American barleywine comes from an extended boil time rather than an addition of darker specialty malts, as a rule, although some judicious use of crystal malt is sometimes used for additional color and depth of flavor. Big, bold American hop varieties are typical and are added with seeming abandon to create a beer that is simultaneously malty and hoppy like no other beer style on the planet. Add an ale yeast strain with a high alcohol tolerance and you’ve got a simple recipe for a seriously complex beer. Building an American barleywine is rather simple on paper, just add malt, hops, yeast and keep adding them till you max out your brewhouse capacity. Go big or go home.



In the glass, American barleywine can appear as medium amber to a deep, ruddy copper color and is generally clear, especially in fresher examples. An ivory to sandy tan-colored head is typical, though often does not retain well due to the high alcohol content and lack of body-building specialty malts in the grist. On the nose, expect intense maltiness expressed as sweet caramel and bready notes along with aggressive hop aromas, mostly of the American variety, with an emphasis on citrus, pine, and resinous characteristics. Hop notes dull, become earthier and meld with the malts the longer the beer is aged. Some fruit esters and perceptible alcohol are typical as well.

This beer style is defined by its intensity of flavor. Look for a good deal of residual sweetness up front with moderate to very strong hop bitterness following. Again, the hop profile varies greatly from beer to beer, and is relative to the beer's age, but in general barleywine of the American ilk will come across as tremendously hoppy, cutting through the malt sweetness all the way to the finish. Alcohol notes are evident and create warmth that lasts in the full-bodied, thick, sometimes almost viscous mouthfeel of the beer. Older examples can often finish somewhat sweeter, but should still be characterized by strong malt and hop flavors accentuated by sherry-like, oxidative characteristics.

Barleywine is a meal in itself and certainly doesn't like to share its spotlight with food, as a rule, but you can tame the

*In both the malt-forward English version and the everything-forward American style, Barleywines are now more popular in the U.S. than in their original country of origin.*

hoppiest of American barleywines with sharp, stilton cheese or the occasional curry dish, and try matching up an aged version (or less hoppy fresh beer) with a rich cheesecake or crème brûlée. Ideally, though, think of barleywine as a fine digestif – break out your best snifter and enjoy the long malt and hop trip this big beer can offer.







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## RESTAURANT SPOTLIGHT

*By Dan Rabin*



**B**efore the deli-restaurant concept was hijacked by chain store sandwich dispensaries of little personality or distinction, the neighborhood delicatessen was an informal community melting pot where conversation flowed and comfort food ruled. Choice City Butcher & Deli of Fort Collins, Colorado, has revived the best traditions of the neighborhood deli experience while adding a few non-traditional twists. Among them is an extensive selection of rare and interesting beers that would make the most jaded beer palate swoon.

As the home of Colorado State University, Fort Collins has been pigeonholed with the “college town” label, but in recent years has earned another identity. The lively city of 145,000, located 60 miles north of Denver, has emerged as one of the country’s premier craft beer communities. Nine craft breweries currently reside here including New Belgium Brewing, the country’s third largest craft brewery; 23-year-old Odell Brewing Company; and Funkwerks, voted the small brewing company of the year at the 2012

Great American Beer Festival. When it comes to beer, locals are knowledgeable, passionate and adventurous.

Choice City is located in the historic Old Town district on the ground floor of the 90-year-old Armstrong Hotel building. A few tables sit in front of the non-descript brick structure under a striped awning. A makeshift fence separates diners from passersby. You enter into a modestly-sized dining room flooded with natural light from a picture window.

Menu options are listed on a collection of chalkboards. A few pieces of playful artwork cover the remaining wall space. The pressed tin ceiling hints of the building’s longevity, but otherwise the space has a timeless and familiar ambiance.

Simple wooden tables fill the room. A second, smaller dining area sits in the back, its walls adorned with an impressive collection of tap handles. You order meals or purchase meats to go from a pair of meat displays sitting under a buffalo skull mounted on a column. A small counter near the entrance faces an impressive row of tap handles worthy of a slow detailed perusal.

The menu features first-rate deli fare with many ingredients sourced from local producers. The sandwich menu lists a dozen options from the kid-friendly PB & J (creamy or crunchy with homemade jam) to standards such as the Classic Italian and the Sausage Sandwich, made with two selections from the butcher case. The Mountain Man sausage contains elk, buffalo, boar and venison. Another top seller is a concoction of rabbit, rattlesnake, jalapeno and chardonnay.

Reubens are extremely popular and come in five varieties. Choice City’s signature dish is the Colorado Reuben, piled high with corned buffalo sourced from a local ranch. The burger menu lists a dozen variations. Beef is ground fresh in-house twice daily.

Breakfast is served seven days a week and dinner is served Thursday through Sunday. For evening meals, diners select meat from the deli case which the chef then cooks to order. Selections can include exotic meats such as ostrich, buffalo, elk or venison.

Good beer was part of the Choice City equation from day one according to owner



## Choice City Butcher & Deli

104 West Olive Street  
Fort Collins, CO 80524  
(970) 490-2489

----  
*Sunday - Tuesday*  
7:00 a.m. - 6:00 p.m.

*Wednesday - Saturday*  
7:00 a.m. - 9:00 p.m.

----  
[www.choicecitybutcher.com](http://www.choicecitybutcher.com)

Russ Robinson (pictured left), who opened the eatery in 2003. Several years earlier, Robinson was en route to Vail from his Ohio home “to become a ski bum for the rest of my life” when he made a fateful detour to Fort Collins to visit the New Belgium brewery. “I fell in love with this town and the people,” Robinson explained. “I ended up staying.”

When Choice City first opened, New Belgium and Odell were the dominant local breweries and were featured on the modest tap list. But Robinson wanted to offer something beyond the ubiquitous local beers. “I wanted to bring Belgian beers into this town. I had about five draughts. I dedicated one of them to Chimay.” The Trappist beer was so well received he put additional Belgians on tap. The collection of draught lines was expanded, making room for imports and seldom-seen offerings from American craft breweries.

Robinson knows the pampered palates of the local clientele aren’t interested in mainstream beers. “To make them come back, you have to offer them something they haven’t seen before,” he said. The beer list changes daily and features small batch and experimental beers unavailable in other local taprooms. Of the current collection of 37 taps, a half-dozen are

dedicated to sour beers and about 10 beers represent local breweries from Fort Collins to Boulder. “Those 10 aren’t beers you’re going to find anywhere else. You’ve got to earn the respect and trust of these breweries,” said Robinson, explaining his privileged access to rare local beers. His ability to turn kegs over quickly has helped foster a solid relationship with his distributor. When a small allocation of a rare beer arrives in Colorado, Choice City will be among the few places to get a keg.

The craft beer world has taken notice. In 2010, Ratebeer.com listed Choice City among the best beer restaurants in the world. It’s been a fixture on the list ever since. Once a month, the deli/butcher shop/tap house hosts beer dinners featuring prominent breweries from across the country. In recent months, dinners have featured the Lost Abbey and Firestone Walker from California and the Hoppin’ Frog Brewery of Ohio.

High-quality deli fare and a stellar tap list have earned Choice City a diverse and devoted local following. “I get everyone from the poorest college kid to the rich businessman and lots of families and kids,” said Robinson of his clientele. He mentions the deli’s other important draw. “People can be themselves here, and that’s really special.”



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TEXT



PHOTOS COURTESY DOGFISH HEAD CRAFT BREWERY

The Dogfish Head mantra: mental agility, creativity, outside-the-box and over the edge.



# Sam Calagione

## The **Off-Centered** Mantra Man

By Carolyn Smagalski

**A**t Dogfish Head Craft Brewery in Milton, Delaware, sunlight glistens through a window of the tasting room, spotlighting three decrepit, stainless steel vessels – remnants of the tiny, ten-gallon rack system that Sam Calagione used in 1995 when he opened the “*first brewpub in the first state.*” Along with Sir Hops-A-Lot, the system lingers as a soft reminder of Sam’s entrepreneurial spirit, one that began “in the naiveté of youth,” he explained.

As a legend among American craft brewers, Dogfish Head Founder and President Calagione sets the bar for innovative ways of doing business. From day one, his off-centered mantra helped gain him the following of a rock star, the allegorical bad boy with enormous self-confidence – the ultimate connector, savvy with the media and oozing with appreciation for his off-centered fan base. He is their David among the Goliaths in a world of corporate globalization.

Following Sam’s lead, Justin Williams, the “*off-centered storyteller*” of Dogfish Head, needs no wizardry when it comes to evangelizing about “*off-centered ales for off-centered people.*” Everything about Dogfish Head Craft Brewery echoes the *sui generis*, the unique, un-forged standard. He said of his boss, “He’s the real deal.”

In 1933, the 21st Amendment repealed Prohibition on the Federal level, but left the details regarding regulation in the hands of each state. Delaware had never passed legislation to legalize brewpubs. For Dogfish Head to arrive, this needed to change.

### The Accidental Lobbyist

At the age of 24, Calagione recognized “the marketing cachet and curiosity factor” inherent in being crowned Delaware’s first brewpub. That distinction was critical to his success.

Others had failed, but the cocksure Calagione lobbied state senators and representatives for his cause. With the guidance of an experienced Wilmington attorney, he drafted a bill and presented persuasive arguments to Delaware legislators, emphasizing the brewpub’s economic significance. Four days before Dogfish Head Brewings & Eats was to open in Rehoboth Beach, the law that legalized commercial brewing passed by an overwhelming majority, delivering front-page headlines that served as grassroots marketing, bringing locals out of the woodwork and into his pub.

This is the foundation upon which Dogfish Head was built and keeps building. Calagione has no interest in

doing what has already been done. He focuses on pushing the limits, discovering what lies outside the box. “The challenge is that there’s no context for the beer world to hold us up to,” he said. “We’re forging our own path and going where no one has gone.”

Since those early days, Dogfish Head has grown from brewing three times per day to crafting over 170,000 barrels in 2012, with current construction underway to triple that figure. Meanwhile, at the Rehoboth Brewpub, distiller Allison Schrader valiantly cranks out 38 cases of Rhum, Jin, DNA, and flavored Vodka each week on a piece of equipment that looks vaguely like the Mercury space capsule of the early 1960’s. “Frankenstill,” as it is affectionately called, was designed from the remnants of a grain silo, re-engineered the Dogfish Head way ... and it works.

Calagione has received a number of awards, including Delaware Small Business Person of the Year, Young Entrepreneur of the Year by the Small Business Administration, and Game Changer 2010 by the Huffington Post. In 2005, Dogfish Head made the Inc. 500 list of the Fastest Growing Private Companies in America, due to its three-year sales growth of 391 percent. These days, Dogfish Head works toward a controlled



annual growth of 20 percent, but even that keeps the company on the fast track. Chief Operating Officer Nick Benz said “We’re like a jet ski with 180 people on it.”

### A Beer for All Reasons

All this success sprang from Sam’s crazy idea of pushing the boundaries on all fronts. From the beginning, he slathered his menu with off-centered beers: Chicory Stout, made with organic Mexican coffee, St. John’s wort and licorice root; Raison D’Etre, crafted with raisins, beet sugar and Belgian-style yeast; or Liquor de Malt, brewed with gourmet corn, but delivered in a kitschy brown paper bag.

As Dogfish Head grew, Sam and company designed more great beers. Additions of blackberries, blueberries, Muscat grapes, saffron, juniper berries, maple syrup, saffron, papaya, melon, or `ulu were the norm. They stimulated the curious palates of Dogfish fans. For American lager drinkers, the soft and mild Shelter Pale Ale bridged the gap on the way. Wine enthusiasts got caught up in Midas Touch or Raison D’Etre. Noble Rot, brewed with botrytis-infected voignier, walked the hard line between beer and wine. They even chewed corn to craft authentic Chicha.

Urkontinent, released in the Fall of 2011, sprang from continental tech-geeks who suggested a list of wild-ass ingredients, plucked from every corner of the earth: rooibos tea, wattleseed, amaranth, myrica gale and honey.

Festina Lente may well have been the first American sour, originally designed and released in 2000-2001. To Calagione, “Belgians were synonymous with a world class beverage,” but the unsophisticated American beer market just didn’t understand. The beer was repeatedly returned because it was “sour.” But he just kept educating.

### The DJ Success Formula

As a music geek, it didn’t seem like an off-centered idea to engage Sony Legacy as a partner in his brewing endeavors. Calagione consulted with music experts



Classic DFH: the Analog Steampunk figurative tap handle.

to arrive at a taste that would reflect the musicians he admired: jazz greats, hip-hop artists, masters of alternative.

Celebrating the 40th anniversary of Miles Davis’s improvisational Bitches Brew album, Dogfish Head blended three threads of imperial stout with honey beer and gesho root for its own masterful Bitches Brew. The mouthfeel

is so good you’d think you were licking velvet. Flavors of brown sugar, black chocolate, molasses, fruitcake, and honey-brushed bread all merge on the palate. *Truly bitchin’!*

Hellhound on My Ale celebrated Mississippi bluesman Robert Johnson with highly hopped heat, feathered in lemon as a secondary tribute to Johnson’s mentor, “Blind” Lemon Jefferson. Faithfull Ale was brewed with black currants and delicate hopping, to honor the 20th anniversary of Pearl Jam.

Calagione’s recent collaboration with Dan the Automator of Deltron 3030 resulted in a nearly 360-degree experience with the production batch of Positive Contact. Fuji apples and slow roasted farro form the base, with a light hand of cayenne pepper and cilantro that adds spice to the finish. Packaging with vintage vinyl adds an extra spin, accompanied by DIY recipes from chefs Sean Paxton, David Chang, Mario Batali, Joe Beef and James Shyabout. If you weren’t off-centered before Positive Contact, this 9 percent ABV experience may twist your titties to the hot side.

### Every Which Way but Loose

Calagione generates ideas “by looking in all worlds except the beer world.” From the outside, it simply looks like play. His inspiration for Pangaea, with its global scope, grew out of a dinosaur DVD during father-son quality time. He developed the process for continuously-hopped ales using a vibrating hockey table that he knighted “Sir Hops-A-Lot.” Randall the Enamel Animal, “the original organoleptic hop transducer module,” was born from the desire to beat West Coasties at their own hop-centric game. He sees opportunity everywhere, and channels it to his off-centered maxim.

The Dogfish Head 360° Experience combines a brewery tour with a stay in the Brewmaster’s Suite in the Inn at Canal Square in Lewes, Delaware. The suite is equipped with Dogfish Head soap and shampoo, a library of beer books and cold Dogfish selections in the fridge. There’s a kayak tour in search of

*For some brewers, label art may be an afterthought, but Calagione uses labels to raise expectations about the drinking experience, while preserving a down-to-earth nonchalance.*



A tribute to maniacal ingenuity: Miles Davis, Robert Johnson plus his mentor, 'Blind' Lemon Jefferson, and the astute Pearl Jam.

dolphins included in the package as well as a visit to the Dogfish Head Brewpub in Rehoboth Beach.

Sam's wife Mariah works the business too – Sam, fronting the big ideas of what Dogfish Head will do next, and Mariah looking at the practical side. According to storyteller Williams, “There’s a little yin-and-yang between them. The two of them are really generous and fair, and they give their employees leeway to develop into the best they can be.” Such is their formula for success.

Quick Sip Clips was a Team Calagione idea that set the standard for educating beer fashionistas about Dogfish Head's over-the-top beers. When Williams lobbied for employment through a non-traditional video rather than a resume, they immediately clicked. Not long after, Williams was brew crew director of the short videos that “resonate with beer drinkers” within the span of one to two minutes.

The Dogfish Head culture provides opportunity for employees, along with better-than-average benefits and some pretty snappy perks. Every Friday, work stops at Beer:30 – 4:30 p.m. in the corporate world – so co-workers can play together. They may taste each other's homebrew or team up with other departments for a competitive game of

Dogfish bocce. They can even win trips. The culture stays healthy and “Sam is always here for that,” said Williams.

### **The Academic Innovator**

Sam does it all. In fact, recognition by The James Beard Foundation earned him a nomination for Outstanding Wine & Spirits Professional last year. He is the author of *Brewing Up a Business: Adventures in Entrepreneurship and Extreme Brewing*. He co-authored *He Said Beer, She Said Wine* with Marnie Old and co-authored *Great American Craft Beer: A Guide to the Nation's Finest Beers and Breweries* with Andy Crouch. In 2011, he contributed a piece on American Brewing to the Royal Society of Brewery History in the United Kingdom. He has spoken at Harvard, the Penn Museum and the University of Delaware Hospitality School.

And he's modeled Levi's.

Calagione, a self-confessed film geek and Dogfish Head Craft Brewery were prominently featured in Anat Baron's 2009 movie, *Beer Wars*. That was followed by six episodes of *Brew Masters* on the Discovery Channel in 2010, filmed from the ancient ruins of Cairo, the exotic landscape of New Zealand and within the hallowed walls of Sony Records.

Bio-molecular archaeologist Patrick McGovern of the University of Pennsylvania Museum, whom Sam dubs as “Dr. Pat,” accompanies him in his worldly excursions. “A monogamous relationship between ancient history and modern brewing” creates a synergy that drives them.

When McGovern analyzed residue from 2,700-year-old drinking vessels within the burial crypt of an ancient king, he challenged a group of brewers to prove whether it was possible to make a balanced “Phrygian grog” of honey, grapes and barley malt, without hops. Calagione thought saffron, the most expensive spice in the world, might be the golden ingredient, and *Midas Touch* was born.

Then came *Chateau Jiahu*, developed from 9,000-year-old discoveries in China; *Theobroma*, inspired by evidence of Honduran chocolate within the Mayan civilization; *Ta Henket*, fermented with wild yeast cultured in Cairo; and the December 2012 release, *Birra Etrusca* honoring the 2,800-year-old Etruscan tombs in Italy. Calagione comments, “Dr. Pat brought more validity to the brews we're making by vetting physical data for the recipes.”

And then there's the *Off Centered Film Fest*, a three day collaborative event held by Dogfish Head and the Alamo

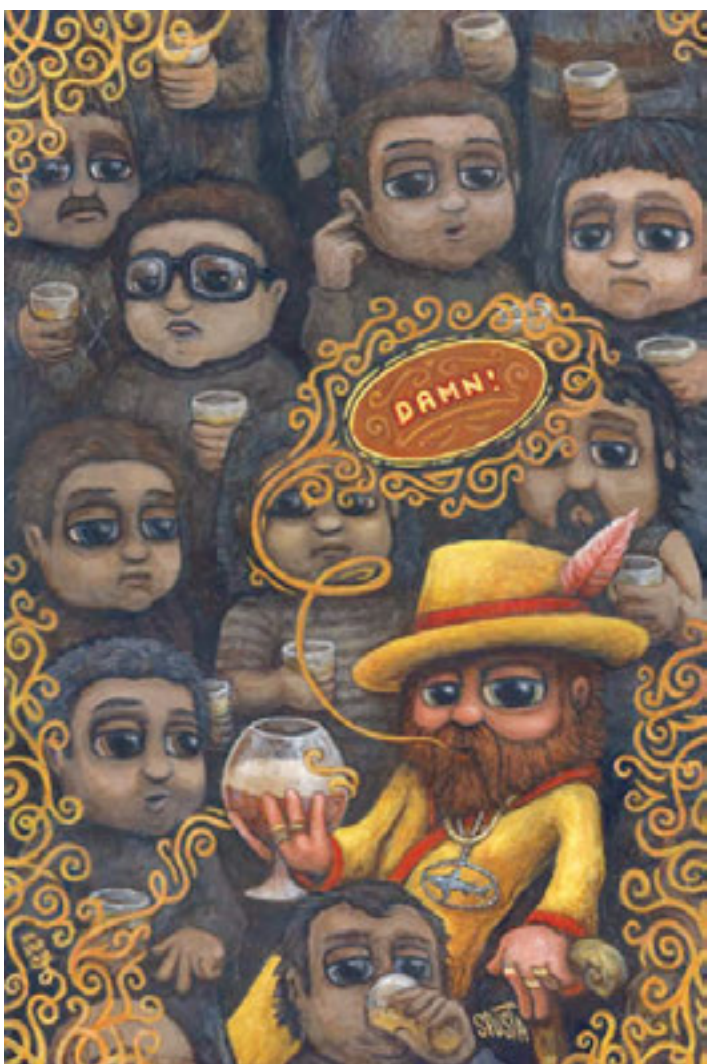


Drafthouse Cinema in Austin, Texas. The festival spotlights films, comedians, and a competition in which 50 hardcore film lovers enter signature shorts that celebrate the fundamentals of film.

### With Hammer and Chisel

For some brewers, label art may be an afterthought, but Calagione uses labels to raise expectations about the drinking experience, while preserving a down-to-earth nonchalance. As the designer of the original Dogfish Head logo, Sam has also given birth to labels for Noble Rot, Namaste, Festina Lente and Raison D'Être plus 60 Minute and 90 Minute IPA. He uses label art to promote local artists, too.

Dogfish Head rotates label artists to showcase those the company admires. Tara McPherson, based in New York City, is the *crème de la crème* of idealized innocence and hard-knocks wisdom. She designed labels for Fort and Chateau Jiahu, the Uber Tap handle, and a series of 2012 seasonal prints for Dogfish.



Which came first?  
Off-centered brews or off-centered people?

California-based Marq Spusta designed the zany art for Theobroma, Tweason'ale, and the Dogfish beer pimp on the Damn poster. Jon Lanqford, artist and musician, is a limited-release specialist who created original art for Immort Ale, Burton Baton, Olde School Barleywine and Raison D'Extra. The team of David Larned and Sarah Lamb turned out the Red & White and Black & Blue labels, and past brewer Bryan Selders is the brainchild behind the Pangaea label and the covers for the Pain Relievaz albums.

Sam's role as an Advocate of the Arts is even bigger, though. When Sean Orlando and the 5-Ton Crane Arts Group were looking for a home for their retro-futuristic Steampunk Tree House – a functional, off-centered piece that grew out of the steampunk movement of Oakland, California – Sam stepped up. He agreed to purchase it for \$1, but with the caveat that he pay for the transport of the artwork and the engineer-artists to complete the re-assembly in Delaware. The bottom line ran \$82,000, but in his eyes? Priceless.

### Rustic Collaborations

Calagione has a penchant for forming alliances that demand global attention. With Italian brewers Teo Musso of Birrificio Le Baladin and Leonardo Di Vincenzo of Birra Del Borgo, he opened his warm-up act with Birra Etrusca. The three brewers released different versions using the same recipe, but applied a unique process to each: Baladin with wood; Dogfish Head with bronze; and del Borgo with terra cotta.

That's just the beginning. Fusing forces with Chef Mario Batali, Joe Bastianich and Italy's incomparable food emporium Eataly NYC, they opened La Birreria, a rooftop brewpub on 5th Avenue with views that take your breath away. La Birreria features the rustic cooking of Batali (in perfect alignment with the Dogfish Head philosophy), paired with beer collaborations and signature brews that reflect Italian/American fusion, pushing the boundaries of what it means to be world class. Another La Birreria Brewpub is on the docket for the Rome location, at the largest Eataly store in the world.

If you can't find Brooklyn Brine Hop Pickles at Eataly, a jaunt to the DFH tasting room in Delaware is a must. Made with 60 Minute IPA, these highly hopped, beer-infused pickles, fermented with caramelized onions, deliver an addictive punch to a foodie's palate.

Rhizing Bines, an imperial IPA collaboration between Dogfish Head and Sierra Nevada, is scheduled for a 2013 release. "We should be competitors; but here we are, getting together, combining two proprietary hop techniques," said Calagione. He has been friends with Ken Grossman and his son Brian for a long time, and this fusion beer will spotlight the best of both worlds. On the hot side, Calagione's process of continuous hopping merges with the cold side of Grossman's giant torpedo system.

### Good Vibrations

Many mornings, as the mist settles on the surface of the Lewes-Rehoboth Canal, a lone kayaker sets out from the





The Supercalifuturistic Tree House, created by the Steampunk artists of Oakland, California.

Dogfish Canoe and Kayak Launch at Canalfront Park. It is Calagione, taking his 45-minute respite as he rows through the protected wetlands. Plans for an additional boat launch in Rehoboth are in the works “to show people who love Dogfish all the people responsible for Dogfish,” he explained. “They also see how beautiful coastal Delaware is. We think there’s as much branding experience for coastal Delaware as there is for New Jersey and the Hamptons,” said this legend of Dogfish Head.

Calagione supports the Center for Inland Bays, the Center for Marine Science, the YMCA and Nature Conservancy. He has also been recognized for Environmental Stewardship and as an Outstanding Employer of Special Needs Workers.

If the world wasn’t ready for the innovative spirit of Sam Calagione, Sam made it ready. He has used the advantages of a hyper-connected network to perfect the mold of “off-centered stuff for off-centered people.” With outside-the-box thinking, he has transformed “dogged determination” into “Dogfish Determination.” Who would have thought the Dogfish Head 360° Experience could be so rich?

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# Central

## Smoke, Salt and the Reformation: Seeking Central Germany's Historic Beers

By Ben Keene

By the time the beeramisu arrived, I was starting to second guess my own appetite. I'd already munched my way through a bowl of salted barley malt and polished off a hearty serving of roast beef, green beans, and potatoes topped with a dark beer sauce and little chunks of diced ham. When the waitress placed the thick slice of dessert in front of me, I still had the better part of a half liter of Dunkel Gose to drink. Preparing for my first bite of cream-filled sponge cake soaked in a fruity reduction of strawberry, cassis, and the local gosebier, I told myself that it could be years until I returned to Goslar in Lower Saxony. Besides, the beeramisu sure made for a sweet ending to a busy stint of tasting and travel.

For the eager beer pilgrim, the experience of scanning a map of Germany is not unlike that of a college freshman perusing a lengthy list of course offerings. With a seeming limitless number of options leading off in a variety of directions, it's hard to know where to begin. Every choice appears to eliminate another equally appealing possibility. In a country with a brewing heritage as rich as Germany's, more than a few visitors find themselves reluctant to vacate the beer garden or *lokal* they're currently enjoying in order to journey to another.

But with a little planning, a flexible budget, and a splash of determination, a short road trip including multiple destinations can be accomplished in less than a week. Acknowledging that time management can often be a challenge when faced

with a foaming pint, I decided to give it the old college try and wend my way from the airport in Frankfurt to three cities that are home to some of Germany's most distinctive brewing styles – Bamberg, Einbeck and Goslar.

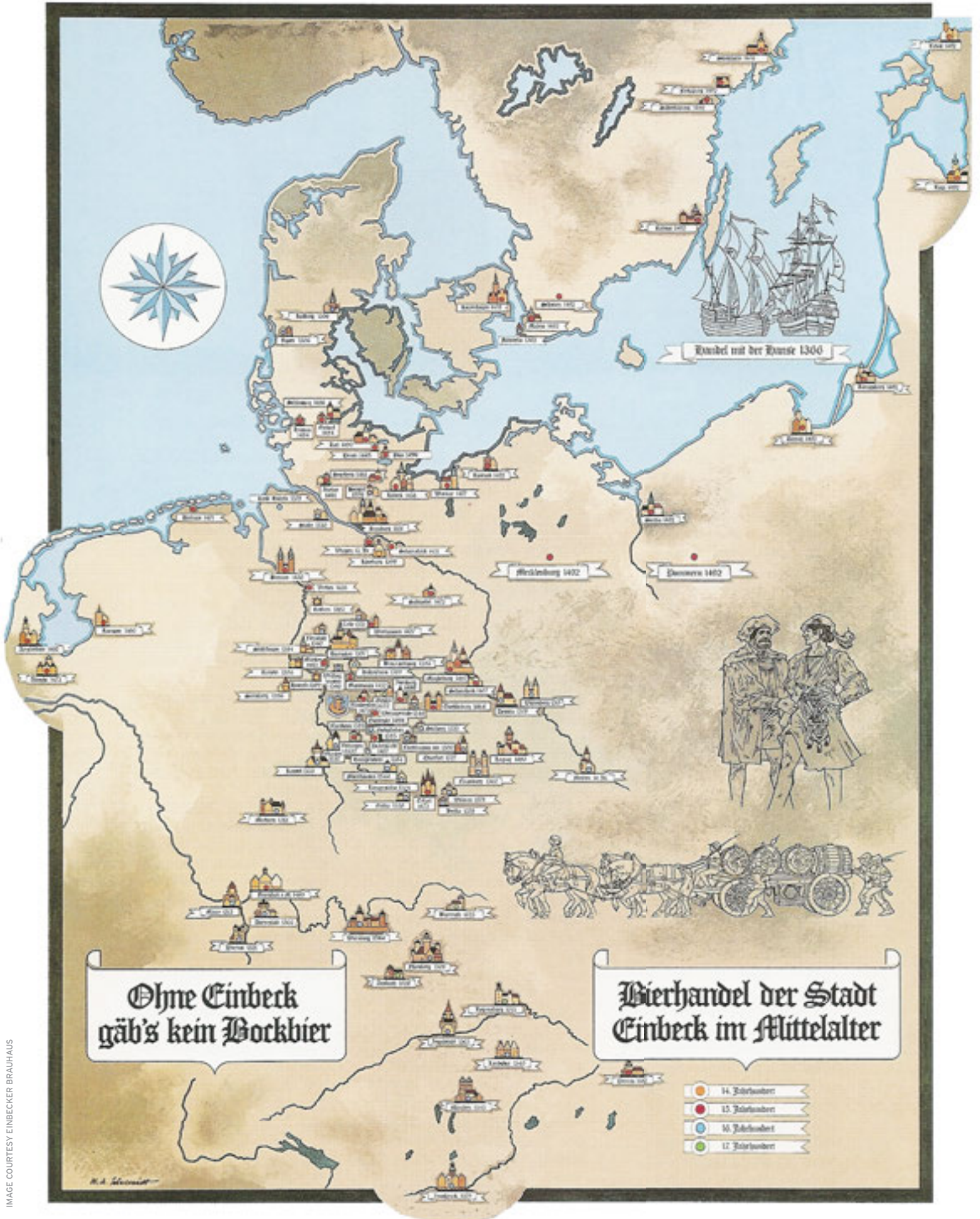
### Smoking Is Good For You

Historically speaking—for a long stretch of time that is—all beers were smoke beers. Before Daniel Wheeler's cylindrical roaster came along in 1817, malt was either air dried or placed in a wood-fueled kiln for direct firing. Cleaner burning fuel sources such as coal and coke eventually helped to minimize the smokiness of malted barley, but they didn't remove the flavor altogether. With time and technology, brewers were able to produce more sophisticated beer, essentially relegating the once commonplace flavor of wood smoke into the somewhat anachronistic style known as rauchbier.

In the Bavarian city of Bamberg, due east of Frankfurt in Upper Franconia, the traditional method of kilning malt is viewed as a source of pride, and to a certain degree, identity: among the Medieval town's seven small hills, two of its nine breweries, Brauerei Spezial and Brauerei Heller-Trum (better known as Schlenkerla after the current name of the tavern in the central city) continue to produce wood-smoked rauchbier as it has been done for centuries.

"My family has a very long brewing history," said Heller-Trum brewmaster Matthias Trum. "My great, great, great

# Germany



Einbecker distributed beer throughout the Hanseatic League for two centuries.



grandfather Konrad Graser stepped into the Schlenkerla business in the 1900's, which back then was called Brewery Heller. His ancestors were also brewers in several local breweries, like Bräuhaus Forchheim. His wife came from a brewing dynasty of Bamberg, too, from Leiterlein and Klosterbrau. There are numerous ties between the local breweries, as brewmasters strategically inter-married their children to merge breweries or at least make competition less harsh. The brewery name Heller dates back to the mid-1700's, and in that line I am the fifteenth brewmaster."

The brauhaus has hosted as many as 200,000 visitors a year recently. For these modern tourists the generations of brewing experience amount to a singular—some would say peerless—rauchbier. And although Schlenkerla currently produces a range of beers including a weizen, a helles, a fastenbier or lent beer, along with an oak-smoked doppelbock, it's Aecht Schlenkerla Rauchbier, a reddish, meaty-smelling marzen that Michael Jackson declared a world classic. It's what brings the vast majority of tourists to the stately timber frame building on Bamberg's Dominikaner Strasse.

Brewed with water from the city's water system, hops from Hallertau and Spalt and barley from local farmers that's kilned over beechwood from the surrounding forests, the original Schlenkerla smoke beer deserves to be consumed at the source. Until about 150 years ago, brewing was done at the tavern itself, while lagering and fermentation took place in rock cellars underneath Stephansberg, one of Bamberg's famed seven hills. Today however, malting, brewing, and lagering all take place at Stephansberg, where space is more abundant and wort has a much shorter distance to travel. But while quality and efficiency have led to modern enhancements such as stainless steel fermentation tanks, an automated brew house and a bottling line, the dedication to flavor dictates the rest of the process.

"The malting and brewing process remains traditional wherever it is relevant for the taste," Trum explained. "This means kilning with open fire, brewing in copper vessels, lagering in rock cellars, and serving in wooden barrels at the tavern."

Six of the seven beers sold by Brauerei Heller-Trum express some degree of an aroma reminiscent of smoked sausage or perhaps smoked Gouda cheese. By using the same yeast in the Schlenkerla Helles Lager as in the more famed marzen, Matthias is able to impart a more subtle smokiness in this beer despite not using smoked malt. The amber-colored Aecht Schlenkerla

Kräusen results from the addition of Aecht Schlenkerla Rauchbier wort to a lager that has matured for months in the company's cellars. The one departure is the Schlenkerla Eiche Doppelbock. It's a bigger (8% ABV) bottom-fermenting beer smoked with oak rather than beechwood. It presents a trace of leather in the aroma, a more subtle woody character, and the suggestion of earthy Hallertau flavor in the finish.

Any visit should start with an order of a glass of marzen to relish on its own and then follow the advice given to me by the brewmaster himself: Ask for the smoky, savory Bamberg-style onion. Stuffed with pork, bread, and a handful of spices, topped with crispy smoked bacon, and served with a scoop of mashed potatoes, it has the ability to turn an already memorable stop into an exceptional occasion.

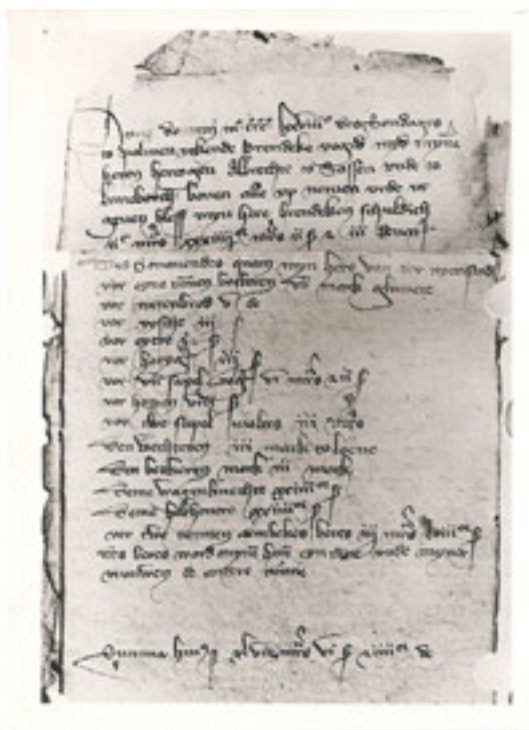
### The Original Bock

It's three to four hours north from Frankfurt to Einbeck in Lower Saxony. East of the Solling Hills and west of the Harz Mountains, Einbeck rose to prominence in the 14<sup>th</sup> Century due in large part to the reputation of its well brewed (and widely distributed) "Einpöcksche" or "Oanpock" beer. Membership in the powerful Hanseatic League and a little publicity from Martin Luther, who was reputed to say it was his favorite beer, didn't hurt the city's brewing fortunes either.

While nearby communities focused their energies on other industries, this relatively small, walled settlement turned liquid gold (beer) into opportunity. By 1616, with the help of the town's brewmaster, over 700 houses in Einbeck were licensed to sell beer made and fermented in their own cellars. It was one of the few places in Germany where the brewing trade was not controlled by royals or the church –

perhaps one of the beer's appeals to Luther, who reportedly was sustained by the strong brew during some of his trials in the midst of the Protestant Reformation. Much of the beer's appeal was its alcoholic strength relative to other beers of the day, which also sustained it while being shipped over relatively great distances in the days of the Hanseatic League – to the Baltic Sea in the north and to Bavaria in the south.

Once Maximilian I of Bavaria persuaded Elias Pichler of Einbeck to become the brewmaster at the Hofbrauhäus in Munich, which allowed for the recreation of the popular beer from the north, the secret was out and the Einbeck style eventually became common throughout Germany. It was the Bavarian pronunciation of the word Einbeck that turned the style's name into the now familiar bock.



Receipt for sale of Einbecker beer to the city of Celle in 1378.





PHOTO COURTESY SCHLENKERLA

The Schlenkerla label of Heller-Trum takes its name from this longstanding tavern in Bamberg.





Brauhaus Goslar is home to a soft yellow Helles Gose and a reddish orange Dunkel Gose created by brewmaster Paul Odin.

Parts of Einbeck look much the way they did during the city's brewing heyday, with cobblestone plazas, winding streets lined with half-timbered houses, a Medieval church, and even a few sections of the town's original ramparts and towers. The only remaining brewer however, is Einbecker Brauhaus on Papenstrasse, a short distance from the market square.

Of course, it's not exactly a small-scale brewing operation anymore. A state brewery established in 1794 incorporated almost two centuries later and is now owned by Brau & Brunnen. Einbecker Brauhaus AG currently employs 170 people and produced over 600,000 barrels in 2011. This includes not only the brewery's two best sellers, Brauherren Pils (4.9% ABV) and Ur-Bock Dunkel (6.5% ABV), but ten other beers and beer mixes as well.

When compared to the admirers who continue to flock to Schlenkerla, the six or seven thousand people that make the trek to the original city of bock beer pale by comparison. The

town makes much of its brewing heritage nonetheless and travelers can find out how to book a spot on one of several beer-themed itineraries (including a Bock Beer Weekend) at the tourist information office on Marktstrasse. Einbecker also offers its own guided brewery tours four days a week that finish with a tasting in one of its old lagering cellars.

When you've had enough chemistry and history and are ready to give your feet a rest, order a plump, warm soft pretzel slathered in Einbecker mustard to go with a cold, amber-colored Ur-Bock or two. Malty with a touch of caramel sweetness, an undertone of cedar or tobacco, and a rather assertively bitter finish owing to the addition of Hallertau hops, the beer's flavors find an easy complement in the chewy pretzel and the bracing spice of the mustard.

Similarly orange in hue with a frothy head and an herbal suggestion on the nose, the balanced Mai-Ur-Bock is also worth seeking out if your trip coincides with its early spring



Einbecker Brauhaus produces 600,000 barrels annually in the city that continues to look much the same as when it ruled the beer trade in the Hanseatic League.

release. For a more substantial meal, reserve a table at Hotel Einbecker Hof's restaurant (or better yet, beer garden) on Neuer Markt. Here, the "Brewmasters Pork" with crispy bacon, fried onions, and roasted potatoes is just the dish to enjoy with a pokal, or short-stemmed pilsner glass, filled with the city's quintessential bockbier.

### The Rose of Beers

*"Was unter den Blumen die Rose, ist unter den Bieren die gose."*

Hidden in the shadows of an eighteenth-century beer hall's rafters, I almost missed this poetic turn of phrase. Fortunately I've outgrown the habit of spending too much time with my nose in a glass. And I wasn't about to miss anything during the last stop on my itinerary: Goslar, a UNESCO World Heritage Site and the birthplace of Goslarische Gose, better known as gose. So when I spotted the short paean printed in a bold serif font

near the ceiling, I snapped a photo and translated the text: What flowers are to the rose, is what beers are to the gose.

An hour northeast of Einbeck in Lower Saxony, Goslar and its unique tasting beer had intrigued me since trying two New World takes on the style at the American Craft Beer Fest in Boston. I hadn't brought a map with me to the place named for the trickle of a river that runs through it, but I'd glanced at one posted outside the sleepy little train station. Memory told me that Baringer Strasse led to the center of a town that could still serve as a backdrop for almost any one of the Grimm brothers' famous fairy tales; more than a thousand timber frame buildings built between the fifteenth and nineteenth century still stand in Goslar today. Following my hunch in search of an invigoratingly tart and somewhat salty beer I'd been waiting to try all week, I wound my way down narrow lanes toward Brauhaus Goslar. When I saw the two unmatched spires of the Market Church rising above the historic town's gabled rooftops, I knew I was close.





Odin and his gose: 'What flowers are to the rose...'

With the first hint of evening's chill in the air, I opted for a seat indoors and found a free spot by the windows overlooking the market square. Shrugging off my light fall jacket, I flagged down one of the busy waitresses for a copy of the menu in English. A long train ride and a meager midday meal had left me hungry. But first, that ale I'd journeyed so far for.

A three beer sampler arrived soon enough, each glass emblazoned with a gold stylized eagle, a symbol of Goslar that adorns the market fountain, a massive two piece bronze casting that harkens back to the town's earliest days as a center of mining. In fact, the Brauhaus dubbed its pils beer Rammelsberger, after the nearby mountain that served as a valuable source of tin, copper, silver and lead for roughly ten centuries. Those miners had to drink something, so about 1,000 years ago a cloudy, salty and rather acidic beer (thanks to malted wheat, a mineral-rich local water source, and spontaneous fermentation) made with coriander appeared to quench thirsty palates.

Eventually rising to popularity in the late 18<sup>th</sup> and early 19<sup>th</sup> Centuries, gose faded into obscurity during the 20<sup>th</sup> Century. In the 1930's, Fritz Natermann tried unsuccessfully to reintroduce gose in its place of origin. Only recently have a few U.S. and German brewers taken a renewed interest in this historic style. This includes the Gasthaus & Gosebrauerei

*Following my hunch in search of an invigoratingly tart and somewhat salty beer I'd been waiting all week to try, I wound my way down narrow lanes toward Brauhaus Goslar.*

Bayerischer Bahnhof in Leipzig, whose Leipziger Gose is considered less salty.

Paul Odin, brewmaster at Brauhaus Goslar, is another of those pursuing the unique rose known as gose. He produces a hazy, soft yellow Helles Gose and a maltier, reddish orange Dunkel Gose along with a handful of seasonals like an altbier and marzen. Preferring the way the Dunkel's salty character danced with tangy, bready flavors of toast and marmalade, I ordered a half liter, wishing I didn't have a flight to catch from Frankfurt the next morning.

The lighter colored Helles Gose revealed its tart character from the first whiff, begging to be photographed while it still hung on to half an inch of eggshell-colored foam. Wheat lent this beer a creamy mouthfeel while wild yeast and coriander combined on my palate to produce a taste akin to bitter lemon. After a few drags from my stange, I noticed the salt in the finish. Similarly cloudy, but with a rust-colored hue, the Dunkel Gose proved to be more entrancing to me, whetting my appetite for the food that would soon follow. Its slightly sweeter aftertaste also segued nicely into the glass of aromatic quince liqueur I ordered as an after dinner drink.

With another day (or an earlier arrival) I could've managed a quick stop at the Siemenshaus to see the restored 17<sup>th</sup> Century brewhouse there. I certainly would have been able to sample other intriguing creations from the brewpub's kitchen, like an onion soup cooked with gose, or bratwurst made from locally sourced meat and served with sauerkraut and another dark beer sauce. They both sounded delicious. Who knows, maybe I would have been adventurous enough to try a Gose Radler, or a Diesel Gose, the Dunkel mixed with German Altenauer cola. Time wasn't a luxury I had though, so I decided to savor what little remained, and made one last selection from the menu. Naturally, I went with the beeramisu.



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The spirit of Prague



# Brewing Farm To Table

*Growers, Brewers and Chefs  
Collaborate to Create Beer-oirs*

By Sherry Dryja

The concept of Farm To Table has recently been doing for food what craft brewing has been doing for beer over the last two decades. Each movement is about freshness, better content and taste – not to mention green methodology and pride in the local way of doing things. So is it surprising that brewers are now joining the Farm To Table movement by emphasizing local sourcing for their ingredients?

Craft brewers have long been particular about sourcing their hops and barley, but some smaller brewers are now taking the next step, a Farm To Table approach that emphasizes local ingredients. They're doing more than cultivating strong relationships with the farmers who supply their ingredients. Brewers like Nicole Carrier and Annette Lee of Throwback Brewery are putting on their rubber boots, rolling up their sleeves and going out into the fields to learn where those ingredients come from and how they're processed.

The Throwback owners, in their fourth year, are proud to be considered throwbacks when it comes to their philosophy and have a vision to create beer sourced entirely from ingredients grown within 200 miles of their nanobrewery, located on the coast of New Hampshire midway between Boston and Portland. Already, they work with a maltster in Maine and they're optimistic about sourcing all hops not grown in their hopyard from the Northeast Hop Alliance. Former environmental engineer Carrier and Lee, an MIT engineering graduate, envision a *beer-oir* in place of a *terroir*.

The Farm To Table concept really starts to come together when locally sourced brews are matched with food from the same region. Jesse Friedman and Damian Fagan of Almanac Beer Company in San Francisco seek to reflect the environment of Northern California



Jesse Friedman tasting a sample from the 2010 Summer Bottling.



Almanac was a major supporter at this year's Butchers & Beer event in San Francisco.

through home grown adjuncts such as wildflower honey and California citrus. They then pair their creations with dishes from local chefs. At Starbelly, for example, the Honey Saison from Almanac is paired with a locally sourced chicken liver pate, producing a sweet and meaty contrast.

Layrd Mahler and Zach Schroeder of Sonoran Brewing Company in Phoenix strive to tell the story of Arizona by working with chefs to create brews tied to the earth around them. Although it's more of an after dinner drink, one of their unique brews is made with nectar from the agave cactus and rivals tequila in terms of potency.

There is no doubt the revival movement known as Farm To

Table is burgeoning in its many forms. Farmers markets have sprung up across the country. Urban gardens are trending. The White House not only serves home brewed beer, some ingredients come from its organic garden.

In the days before packaged food and long distance shipping, the phrase Farm To Table was nonexistent because people simply lived it. When it was commonplace to take a juicy bite of a peach fresh off the tree or eat bacon from a pig once fed by the family, beer was likely made with water from a nearby well along with barley and hops grown by local farmers.

Despite modern shipping methods, craft brewers have long





Pink and green peppercorns from Singh Farms in Scottsdale, Arizona are bound for Sonora's 7 Wives Saison.



Chamomile flowers from a farm in Rye, New Hampshire, part of Throwback's Rhubarb Wit recipe.



These smoked jalapeño peppers, grown at New Roots Farm in New Hampshire, went into Throwback's Chipotle Porter.



Heirloom pumpkins from La Tercera Farms in Bodega Bay were roasted before inclusion in Farmer's Reserve No. 2, along with local persimmons and ginger.

PHOTOS (TOP LEFT) COURTESY SONORAN BREWING COMPANY  
 PHOTOS (TOP RIGHT AND BOTTOM LEFT) COURTESY THROWBACK BREWERY  
 PHOTOS (BOTTOM RIGHT AND OPPOSITE) COURTESY ALMANAC BREWING COMPANY





Foie Terrine was paired with Almanac's Summer 2010 Belgian-style Golden Ale at an event hosted by San Francisco's Fifth Floor.



been careful about sourcing ingredients and getting to know their suppliers. At larger craft breweries like New Belgium Brewing, knowing the farmers on a first name basis is a priority. “If you don’t know your hop farmer, you’re not getting the best hops,” said Lauren Salazar, Wood Cellar Manager for New Belgium. Smaller brewers like Mill Street Brewery, a brewpub in Toronto, also get in on the act. Mill Street strives to use identity protected barley, so the farmer who grew it can be identified to maintain quality and consistency.

Chateau Rogue has taken the major step of growing all ingredients on a farm near the brewery. Some smaller brewers are now taking the steps toward the Farm To Bottle method – as Almanac has dubbed it.

### **Food Healthier If Fresher**

Fresher ingredients tend to create a better quality end product when it comes to food and beer. It’s like the difference between a tomato ripened on the vine in summer and one shipped from Israel in the winter that ends up rock hard in the supermarket.

Brewers focusing on the Farm To Table approach believe the freshness of their products makes their beers more attractive. “The predominant flavor that you get from our beers is fresh,” says Carrier of Throwback, whose line-up includes a Maple-Kissed Wheat Porter and a Rhubarb Wit – beers dictated by the environs of New England as well as by the palate. “The freshness comes from the use of local ingredients and the fact that our beer doesn’t have to travel far before folks get to enjoy it.”

The co-owners of Almanac, home brewers who began gypsy brewing in 2010, believe freshness also makes their beer more easily paired with cuisine created with local ingredients. “We buy direct as much as possible,” said Friedman. “Then we take it to the next level by pairing that beer with foods created by local chefs using those same local ingredients.” The result, he said, is that beer becomes a part of the high-end dining experience much like wine.

One example is the beer pairing dinner recently held at Starbelly, a cafe in the Castro neighborhood of San Francisco specializing in California comfort food. Like Almanac, Starbelly cultivates close relationships with local farmers so the restaurant can bring that same freshness and quality to its tables. In doing so, not only does the food taste good, it pairs well with Almanac beers.

The chicken liver pate, a specialty at Starbelly since its opening three years ago, is made from chicken raised near the Bay Area in Petaluma. When paired with Almanac’s Honey Saison, which uses wildflower honey from Marshall’s Farm in Napa County, the result is a dance of earthy and sweet. Without the pate, the saison tends toward dry, like a white wine. With it, the honey shines through the beer and the pate’s spiciness makes an appearance. For Friedman, this is no surprise. “It’s a pretty universal truth that things that come up together go together,” he said.

Buying direct from the farmers, working in collaboration with local chefs and putting out a fresh product also creates good karma, said Mahler of Sonoran, which opened in 1996. “It goes

*When the chicken liver pate is paired with Almanac’s Honey Saison, which uses wildflower honey from Marshall’s Farm in Napa County, the result is a dance of earthy and sweet.*

a long way in building trust and strong relationships with fellow local business owners,” he said. “We have also found that the general public is very high on supporting local companies who also support other local companies.” Fresher not only means better quality ingredients, it means tighter-knit communities, and trusted relationships between both consumers and businesses.

### **FTT Benefits Environment**

One of the reasons brewers have tuned into the Farm To Table concept: it benefits the environment and the bottom line. Carrier, an MBA, sees becoming more self-sufficient and less reliant on transportation affected by increasing oil prices as a practical matter. “As oil becomes more expensive,” she said, “our cheapest food options eventually might be what is grown locally.”

Like many brewers, Throwback, Almanac and Sonoran pass on their spent grain to ranchers who feed it to their livestock. Feeding livestock with spent grain means less land is needed to cultivate feed for livestock. This helps free up the farmer to diversify what he grows, which can benefit the farmer and the brewer.

For Sonoran, this way of recycling came full circle when the brewery held a dinner to celebrate the unveiling of the Seven Wives Saison, the first in a series of brews created in collaboration with local chefs, in this case Jeremy Pacheco, executive chef at LON’s at the Hermosa Inn. “We supplied chef Pacheco with our spent grain for a pig farmer he uses,” said Mahler. Pacheco then cooked pork from those same pigs to pair it with the beer they had created. “I guess you could say we enjoyed it more than once and in more than one way,” said Mahler.

### **Pride In What We Do**

Brewing locally is fundamentally rooted in the community. For the Farm To Table brewers, they wouldn’t exist without farmers, chefs, markets, and consumers who come together to celebrate the unique characteristics and bounty found in a place.

Brewing Farm To Barrel, as Almanac refers to its highly regarded wine barrel-aged brews, tells the world they’re proud to be from that place. “Our mission was to take beer back to its regional roots,” said Friedman. “There is an Almanac process, but the mission is to have flavors of the San Francisco Bay Area come through.”

To do this, the two gypsy brewers frequent not only Bay area breweries to do their work. They also visit the Bay Area farmers

markets every weekend, seeking inspiration. They partner with Northern California farmers, focusing on small family run operations, to create beers using mandarin oranges for their Extra Pale Ale and cocoa nibs from Dandelion Chocolate, a local bean-to-bar chocolate factory, to create their most recent brew, Biere de Chocolate.

For Sonoran, this celebration of all things local was showcased in its recent Chef Series. Each season, starting in the spring of 2012, a new beer was unveiled, inspired by a local chef who chose local ingredients for that beer. For example, the fresh whole wheat berries for the 7 Wives Saison that paired so well with Pacheco's pork came from the chef's family farm in nearby Tucson. The other six ingredients (pink peppercorns, whole fennel, fennel pollen, mesquite syrup, oranges, and coriander) were also locally sourced. Even the artwork for the Chef Series labels was designed by Elison Keomaka, a local artist. At the tapping parties, his artwork was auctioned off and the proceeds went to a local charity. For Mahler, this kind of mindfulness toward local resources is personal, giving communities pride in what their region has to offer.

#### **Farm To Table Drives Creativity**

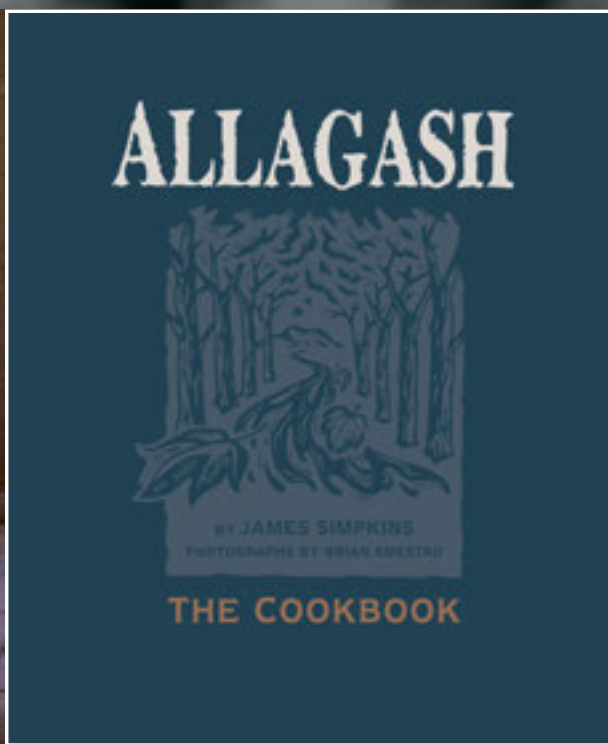
As much as local ingredients can be celebrated by brewers, every place has its broader seasonal aspects that can be as much about mood as anything else. "One thing that is pretty common in New England in spring is mud season," said Carrier. "We decided to make a spring brew that we would want to drink during our typically awkward transition from winter to summer. That beer is

our Double Brown Ale." She says it is hopped up like a double IPA, but it contains malt smoked by applewood at the brewery. "This beer would pair wonderfully with most types of meats," she said. "I can picture drinking a pint of it while I enjoy my Easter ham."

Although the Sonoran desert is far from muddy, it too has its set of challenges. Certain times of the year it's too hot to grow much of anything except cacti and agave plants. Sonoran has experimented with prickly pears, but they have found more success using pure agave nectar, as they did in their Sonoran 200 brew. "It was like tequila light," said Mahler – and very high in ABV. What surprised him, though, was not discovering agave nectar, typically used in tequila, could be used to create a unique brew. He was surprised by the ways consumers themselves became creative with the drink. "We had people put it as premium floaters in margaritas. They would simmer it down and make pancake syrup out of it. They loved it. We had one guy that marinated his chicken and shrimp in it."

It's the community, the people who live there, that end up being both the story and the storytellers in Farm To Table cuisine and beer. Throwback, Almanac, and Sonoran all know the stories of their land. "It reminds you of this larger ecosystem that we're really a part of," says Friedman. And everyone plays a part, from the local farmer who grows the produce to the brewers who make something unique out of it to the consumers who buy the beer and drink it. As Mahler said, Farm To Table brewing is about telling a story – of a region and the people who live there.

Available now at the Allagash Retail Store & [Allagash.com](http://Allagash.com)



Portland, Maine





# BEER REVIEW

TEXT

Notes by Charlie Gow

We've got pale, golden, amber and brown when it comes to ales in this spring's review. We've got white and dark plus wood-aged and sour – not to mention Belgian, Belgian-style and good ol' American. There's even a "Hebrew-style" lager. In other words, we gave a line-up to our panel that's a lot like the weather in spring: no telling what's going to show up next! Led by Charlie Gow, who is deeply steeped in beer judging experience, our panel members handled the blind tastings with their usual insight, verve and expertise. Thanks guys!

## OUR JUDGING PROCESS

The beers were judged based on their individual merits but with an eye toward how well they exemplify specific styles, as defined by both the Brewers Association and the Beer Judge Certification Program. To ensure the validity of the judging and to provide all of the beers being sampled with a truly objective evaluation, each and every beer was tasted blind. The beers were presented to the judges as numbered entries, with the only identifying information being the entry's style.

## THE SCORES BREAK DOWN AS FOLLOWS:

**100 to 96: World Class**  
You need this beer in your life.

**95 to 91: Exceptional**  
Don't hesitate.

**90 to 86: Very Good**  
A brew to savor.

**85 to 81: Good**  
Enjoyable but not life-altering.

**80 to 75: Average**  
Somewhat unimpressive.

**74 and below: Not recommended**  
Just walk away.

## JUDGES



### Tim Artz ~

Tim started homebrewing while in college, and since then his brews have earned many awards, including Best of Show at the Virginia State Fair. A longtime member of the Brewers United for Real Potables (BURP) homebrew club and a beer judge since 1992, he currently holds the National rank in the Beer Judge Certification Program. Tim is the founder of two premier regional beer events: the National Capital Spirit of Free Beer Homebrew Competition and the Spirit of Belgium Conference and Homebrew Competition.



### Rick Garvin ~

Rick began homebrewing in 1985 and passed the Beer Judge Certification Program exam in 1987, progressing to the Master level in 2007. He is a co-founder of the Spirit of Free Beer Homebrew Competition, an active member of the Brewers United for Real Potables (BURP) homebrew club and the coordinator of the 2005 American Homebrewers Association National Conference Pro Brewers' Night. Rick also co-founded the new Mad Fox Brewing Company in Falls Church, Va.



### Tom Cannon ~

Tom has been drinking beer for 35 years, hunting for good beer for 22 years and homebrewing for 18 years. He is currently an Exam Director for the Beer Judge Certification Program and has reached the rank of Grand Master Level II beer judge within the organization. He has visited breweries from Portland, Ore., to Plzen in the Czech Republic and would expand his explorations if there were any decent beers west of Portland or east of Plzen (he still needs to get to Australia). Tom lives in Fairfax, Va., and works as an architect for the United States Navy.



### Charlie Gow ~

Charlie coordinated this review and wrote the judges' notes sections. He has been brewing for nearly 20 years, and for the past eight years he has served as a National level Beer Judge Certification Program judge. Currently an Associate Exam Director on the BJCP's Board of Directors, he has basically committed the past 12 years of his life to an extensive study of the brewing process. The common thread among his entire circle of friends is beer.



### Pete Garofalo ~

Pete has been appreciating good beers since the days when locating a tavern with two "alternative" taps was a major find. He has been a homebrewer since 1991 and an active member of the Beer Judge Certification Program since 1994, and he now serves on the BJCP Board of Directors as the Northeast/International representative. A co-author of the BJCP Style Guidelines, he recently achieved the rank of Grand Master III. He and his wife Lesley moved from Upstate New York to Delaware two years ago.



### Lee Anthony Hitchins ~

Lee was introduced to craft beer in 2002, when, while studying at Ithaca College in New York, he began bartending at the renowned Moose Wood restaurant. He later settled in northern Virginia and began working as a beer buyer/manager with Whole Foods Market. While tending to his own store he serves as a consultant for the beer departments of new Whole Foods stores. He stays busy visiting festivals and breweries and reminding people he doesn't have a drinking problem, he just has no problem drinking.

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TEXT

# Brasserie Achouffe La Chouffe

# Avery Brewing The Maharaja



**96**  
Style: Belgian Golden Ale  
ABV: 8.0  
IBUs: 20  
Serve at: 50° to 55°



La Chouffe

## Brasserie Achouffe

Achouffe, Belgium [www.achouffe.be/en](http://www.achouffe.be/en) (imported by Duvel Moortgat USA Ltd., [www.duvelmoortgatusa.com](http://www.duvelmoortgatusa.com))

Distribution: AL, AK, AZ, AR, CA, CO, CT, DE, DC, FL, GA, HI, IL, IN, IA, KS, KY, LA, ME, MD, MA, MI, MN, MO, NE, NV, NH, NJ, NM, NY, NC, OH, OK, OR, PA, RI, SC, TN, TX, UT, VT, VA, WA, WV and WI.

## Food Pairing Recommendations

Potato and leek soup with pancetta; grilled halibut with cream sauce and white truffle oil  
Cheese: Panela; Camembert

## Judges' Notes

Deftly camouflaging its deceptive alcohol strength among layers of ripe fruit aromas and honeyed malt, La Chouffe from Brasserie Achouffe is truly a world class Belgian strong golden ale. Brewed in the Belgian Ardennes, La Chouffe's nose is rife with notes of ripe banana, juicy peach, and just a whiff of white cardamom. Tom appreciated the aroma's dominant notes of lush Bosc pear and hints of bubble gum wafting over "sweet, almost honey-like maltiness." Beneath the initial malt blast, Tim teased out a "subtle note of succulent Asian pear" and praised the amazing complexity added by the distinctly Belgian yeast character. True to style, La Chouffe throws a gargantuan, ivory-colored

creamy head, crowning a straw yellow beer shot through with just the slightest haze. The flavor swirls with alternating notes of sweet, candy-like malt, bananas, and a faint pepperiness – all with a lurking alcoholic warmth. The overt sweetness of bananas and peaches took Pete aback at first, but as the biscuity malt pushed through, he lauded the delicate interplay of fruit, malt, and spices, proclaiming it "a uniquely Belgian experience." Lee also found "gobs of banana and pears up front," but delved deeper to discover a perfumed floral quality in the finish likening it to "a lightning rod for the tastebuds." Though highly quaffable, this brew packs a respectable ABV (8%) and should be savored in moderation.



**95**  
Style: Imperial Indian Pale Ale  
ABV: 10.4%  
IBUs: 102  
Serve at: 50°



The Maharaja

## Avery Brewing Company

Boulder, Colorado

[www.averybrewing.com](http://www.averybrewing.com) | (303) 440-4324

Distribution: AK, AL, AR, CA, CO, FL, GA, IL, KS, MA, MI, MO, NJ, NY, NC, OH, OR, PA, SC, TX, VA, WA and WY.

## Food Pairing Recommendations

Pepper-crusted rib eye with grilled shrimp; jerk chicken topped with mango salsa  
Cheese: Aged cheddar; Rosenberg

## Judges' Notes

For the last two decades, Avery Brewing has shown they know hops and are not afraid to use them. The Maharaja, Avery's contribution to the world of Imperial IPA's, boasts over 100 bittering units and tons of flavor and aroma hops. This is truly a paean to *Humulus lupulus*. Redolent of Clementine peel interlaced with aromas of mist-shrouded pine forests, the nose fairly screams American hops – yet it rides over a substantial maltiness to keep things in balance. In addition to the citrus fruit and pine needle assault, Lee detected "rich, overripe mango" laced through with sweet, almost gummy malt – likening it to "a full-on firefight between malt and hops." Like Lee, Tim felt the hops dominated the nose

(in a good way), but worked to unravel traces of "ripe apples, sweet cantaloupe, and bergamot." A deep, burnished amber, this beer lies in the glass emitting occasional ruby sparks around its edges, and is crowned by a low, off-white head. As goes the nose, so goes the flavor, with boat loads of hops layered underneath, between, and over a chewy caramel maltiness, all riding over an almost punishing bitterness. Pete praised the "firm bitterness tamed by the dense caramel-like malt," and enjoyed the interlaced notes of pine needles and orange zest. Released in January of each year, The Maharaja can be elusive, yet the rewards are worth the search once you find it.



# Boulevard Long Strange Tripel

## New Holland Blue Sunday Sour



### Boulevard Brewing Company

Kansas City, Missouri

www.boulevard.com | (816) 474-7095

Distribution: AK, AL, AR, CA, CO, DC, GA, ID, IL, IA, KS, MD, MA, MN, MO, NC, ND, NE, OK, OR, SD, TX, UT, VA and WA.

### Food Pairing Recommendations

Trappist cheese croquettes; linguini covered in white clam sauce

Cheese: Chatelain; Brie De Meaux

### Judges' Notes

Kansas City doesn't usually evoke thoughts of world class Belgian-style beers, yet that is exactly what Boulevard Brewing has been producing for the last 25 years. Long Strange Tripel falls in the classic Belgian Tripel style, evincing notes of pear, peach, and warm bread throughout the nose. Tom appreciated the "soft Belgian yeast spiciness, with a hint of white pepper" woven through the faintly sugary maltiness. Yet he felt the nose lacked the expected fruity esters. Pete, however, found tantalizing traces of peach, berry, and lavender lying beneath the sweet malt and prominent spiciness, praising the brewer's skill in melding such complexity and subtlety in the nose. This a hugely effervescent brew, shimmering yellow-gold

in the light, and capped by a mountain of creamy white foam, exactly what one would expect in a classic Tripel. Sweet malt dominates the flavor, interspersed with hints of fresh-baked biscuits, spicy pears, and as expected, alcohol. Tom likened the malt to "a fresh back of sweet roll dough, bready and warmly spicy." He attributed a certain spiciness to hops rather than Belgian yeast. The alcohol struck Lee as a bit subdued, yet he praised the beer's overall balance, calling it "mellow and smooth, with alcohol lurking behind a wall of ripe pears and honey." Available year-round, Long Strange Tripel should grace the shelves of any self-respecting beer lover's cellar.

# 95

Style: Belgian-style Tripel

ABV: 9.2%

IBUs: 23

Serve at: 45°



### Long Strange Tripel

### New Holland Brewing Company

Holland, Michigan

www.newholland.com | (616) 355-6422

Distribution: GA, IN, KY, MI, MN, MO, NJ, NY, NC, OH, PA, SC, VA and WI.

### Food Pairing Recommendations

Pan-seared venison with rosemary and dried cherries; chocolate raspberry cupcakes

Cheese: Requeson; Cranberry Chipotle Cheddar

### Judges' Notes

Pungent and tartly sour, New Holland's Blue Sunday Sour lives up to its moniker, showing a distinctly wild side, a quenching acidity and overtones of aged American oak. A complex blend of barrel-soured beers, this brew challenges conventional concepts of what beer should be. Faintly wine-like and packed with ripe raspberry, black cherry, and wafts of briar, the nose is reminiscent of a well-aged, old vines Zinfandel. Tim picked up on rich berry sweetness and wood aging, noting a "powerful red wine and oak presence," deeming the aromas perfectly integrated. Lee, however, keyed in on the sourness, likening it to "sweetish, well-aged malt vinegar," and found the wood character just a bit dusty. Dark

and brooding, this is a deep brown yet brilliantly clear ale that throws a low, but well-sustained beige head. Held to the light, the beer reveals scintillating flecks of ruby, amber, and garnet within. The flavor, not unexpectedly, tends toward sourness, interwoven with cherry and vanilla. Tom enjoyed the "bright acidity and underlying fruitiness," but opined that the wood aging may have gone a bit too far and added a slight, lingering harshness in the finish. The flavors struck Lee as "earthy, sweet, and almost beet-like" in their sweetness, appreciating the counterpoint sourness and surprising dryness in the finish. Not a beer to be quaffed, Blue Sunday Sour lends itself to sipping in quiet introspection.

# 93

Style: American Sour Ale

ABV: 8.7%

IBUs: 18

Serve at: 45° to 50°



### Blue Sunday Sour





# 21st Amendment Bitter American Shmaltz Brewing Coney Island Lager



# 92

Style: American Pale Ale  
ABV: 4.4%  
IBUs: 42  
Serve at: 45° to 52°

## 21st Amendment Brewery

San Francisco, California  
www.21st-amendment.com | (415) 369-0900  
Distribution: AK, CA, DE, DC, GA, ID, MD, MA, MN, NJ, NY, NC, OH, OR, PA, VA and WA.

### Food Pairing Recommendations

Ham and pineapple pizza with mozzarella and parmesan; mushroom and swiss turkey burger  
Cheese: Colby; Port Sault

### Judges' Notes

Just off of San Francisco's scenic Embarcadero, 21st Amendment Brewery has been turning out California-themed iconic beer styles for over a decade. Its contract-brewed entry into the "session beer" market, Bitter American expresses much more character than one would expect from a beer of only 4.4 percent ABV. Awash with hints of cherry, peaches, hyssop, and Meyer lemon zest, the aroma is decidedly hop-driven, with a delicate malt underpinning. The big, fruity aroma caught Lee by surprise, but he savored the "West Coast aromas of resinous pine, fresh grass, and orange marmalade." He found himself wishing for a touch more cracker or biscuit-like malt. Pete found the low,

grainy malt presence "pleasant, but just a tad underdone," and he enjoyed the deftly woven notes of Bing cherries, ripe peach, and fresh pine needles. Ringed by a low collar of velvety, pure white bubbles, this pale yellow brew throws just the slightest hint of a chill haze. With assertive bitterness and gobs of hop flavor, this beer walks a fine line, showing just enough malt sweetness to keep the hops in line. Tim pushed down through the initial hop assault to reveal "big jammy flavors of peach and apricot" riding over a faintly cracker-like malt base, with a woody, pine aftertaste. A can of Bitter American is proof positive that a proper session beer can pack a ton of flavor into a small package.



Bitter American

## Shmaltz Brewing

Saratoga Springs, New York (at Olde Saratoga Brewing)  
www.schmaltzbrewing.com | 518-581-0492  
Distribution: AL, AK, AZ, CA, CO, CT, DE, DC, FL, GA, ID, IL, IN, KS, KY, LA, MD, MA, MN, MO, NE, NJ, NY, NC, OH, OR, PA, SC, SD, TX, TN, VA, WA, WI and Alberta, Canada.

### Food Pairing Recommendations

Beef enchiladas topped with Monterey jack; seared ahi sashimi drizzled with soy vinaigrette  
Cheese: Curd; Edam

### Judges' Notes

Brewed with an eclectic blend of European and American hops and malts, Shmaltz Brewing's Coney Island Lager is somewhat of an oddity, unashamedly intermarrying ingredients from the Old and New Worlds alike. Taking iconoclasm one step further, this lager is dry hopped with the quintessential American Cascade hop. Lee picked up the piney, orange peel tinged hops "riding beneath a blanket of rich caramel" and felt they worked well in concert with the nose's overall maltiness. A "warm, silken, bready" malt aroma leaped out at Tom, along with some raisin and plum notes, backed by a gooey caramel sweetness. But he didn't pick up any hop aromas. Both felt the caramel

malt was just a bit too overdone. A deeply saturated amber lager, this brew boasts a pale yellow, mousse-like foam crown that lingers all the way to the bottom of the glass. Flavors tend more toward sweetness, with waves of caramel corn, peanut brittle, and Graham crackers whipping across the palate in turns. Pete noted a firm bitterness, but complimented the "lightly caramel malt with just a hint of Munich malt spiciness" and its ability to keep the hops in a supporting role. All of the judges agreed that Coney Island Lager falls somewhere between Oktoberfest and American Amber Ale, but were unanimous that regardless of its provenance, this is one seriously enjoyable pint.

# 90

Style: American Amber Lager  
ABV: 5.9%  
IBUs: 28  
Serve at: 48°

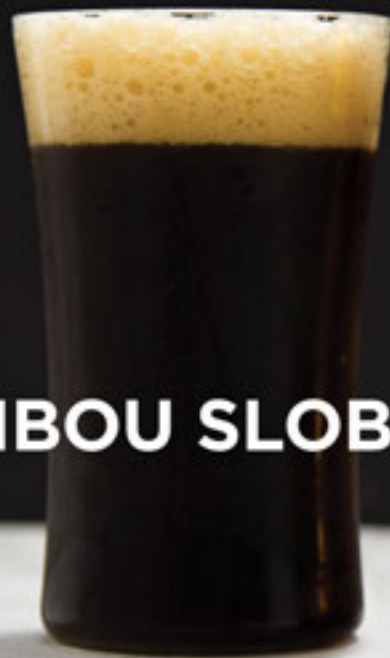


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# Cisco Lady Of The Woods

# Clown Shoes Clementine



# 89

Style: Wood Aged Ale  
ABV: 5.0%  
IBUs: 5  
Serve at: 45° to 50°



## Lady Of The Woods

### Cisco Brewers

Nantucket, Massachusetts  
www.ciscobrewers.com | (508) 325-5929  
Distribution: CO, CT, DE, DC, FL, GA, ME, MD, MA, NH, NJ, NY, PA, RI, SC, VT and VA.

### Food Pairing Recommendations

Steak béarnaise; grilled veal chops with mushrooms  
Cheese: Mt. Tam; Selles sur Cher

### Judges' Notes

Located in a combination brewery, winery and distillery on windswept Nantucket Island, Cisco Brewers are putting out some of the most intriguing wood-aged beers available today. Each of the beers in its "The Woods" series is aged in French oak, and Lady of the Woods is a nuanced addition to the family. Weighing in at a quaffable 5 percent ABV, this beer evinces a very wine-like nose, with notes of slightly tart, lemony Chardonnay mingling with toasted almond and vanilla. Tim was impressed by the nose, comparing it to "fine, aged Chardonnay barrels with hints of lemon zest and hazelnuts." But he felt it suffered from a lack of malt complexity. Pouring a very pale yellow and showing persistent Champagne-like

bubbles, this beer throws almost no head – again speaking to its apparently wine-inspired origins. While displaying a subdued malty sweetness, the flavor tends toward wine-like acidity topped by vanillin and light, peppery phenols. The overall effect struck Pete as "surprisingly refreshing and spritzy up front," with a fading sourness replaced by a "yeasty, bready aftertaste," which he quite enjoyed. Tom liked the "wine barrel-like, up front wood and vanilla," and their elegant interplay with the more austere lemon grass and light ginger notes. Treading between beer and white wine, Lady of the Woods is ideally suited to fit either role – perfect for a hot, sun-drenched afternoon among close friends.



# 89

Style: Belgian-style White Ale  
ABV: 6%  
IBUs: 20  
Serve at: 40° to 44°



## Clementine

### Clown Shoes Beer

Ipswich, Massachusetts (at Mercury Brewing Company)  
www.clownshoesbeer.com | (978) 356-3329  
Distribution: AL, AZ, CA, CT, DE, FL, GA, IN, LA, ME, MD, MA, MN, NJ, NM, NY, NC, PA, RI, SC, TX, VT, VA, WA, and WI.

### Food Pairing Recommendations

Grilled clams in herb butter; Chicken and couscous salad  
Cheese: Cotija; Fromage Blanc

### Judges' Notes

Clown Shoes's "Clementine" pays homage to Flemish witbier antecedents, with notes of coriander, citrus, and honey laced throughout. Yet, basing production in Ipswich, Massachusetts, the brewer also gives a nod to American ingredients – notably the characterful Summit hop. Brimming with citrus notes of tangerine peel and Key lime, the nose is underpinned by a light, spicy accent woven into the oven-baked bread note resulting from the copious addition of wheat malt. The brash notes of fresh ground coriander, orange peel, and Malabar pepper appealed to Lee, who declared the nose "textbook witbier, loaded with spice and citrus." Tim found hints of Jamaican allspice and sweet cookie dough in the forefront, with

"a sprinkling of tangerine peel" and the merest tinge of white pepper tying everything together. Ensnared in a dense crown of purest white foam, Clementine pours pale, turbid milky yellow, with a murky, impenetrable haze. Pete was taken by the "quenching lemony tartness, bolstered by spicy wheat" malt, yet he found the beer quite thin overall. The judges were united in their praise for this somewhat quirky American take on a Belgian classic, deeming Clementine "uniquely representative of the style." Clementine is the perfect beer to ease through the spring to summer transition – spicy enough to keep the waning chill at bay while light enough to be an ideal to addition a backyard barbecue.



# Green Flash Rayon Vert

## Lakefront Brewery Fixed Gear

### Green Flash Brewing Company

Mira Mesa, California

www.greenflashbrew.com | (858) 622-0085

Distribution: AL, AK, AZ, CA, CO, CT, FL, GA, ID, IL, IA, KS, KY, ME, MD, MA, MO, NE, NV, NH, NJ, NM, NY, NC, OH, OK, OR, PA, RI, SC, TN, TX, VT, VA and WA.

### Food Pairing Recommendations

Classic Croque Monsieur; jacket potato stuffed with sour cream, capers and smoked salmon  
Cheese: Cotswold; Delice de France

### Judges' Notes

During its explosive growth and a move into a massive new, purpose-built facility, Green Flash's Mike Hinckley and Chuck Silva continue to crank out top notch brews with a distinctive San Diego twist. Rayon Vert, a foray into the often quirky world of Belgian pale ales, is packed with juicy tropical fruit and bright, zesty spices. Pete picked up a faint sourness underneath the "beautifully perfumed lavender and lemon thyme" notes, floating over a sweetish JuicyFruit base. Tim dove a bit deeper under the intense fruitiness and discovered an earthy, lightly horsey Brettanomyces tang riding in the background - a character he felt added "wonderful complexity that tames the overriding sugary sweetness." Crowned

by a prodigious mountain of meringue-like creamy foam, this beer is unabashedly hazy, pouring a pale, gold shot through with milky white highlights. Contrary to what the nose might promise, Rayon Vert hits the palate dry and quenching, with some spicy notes skulking in the background. Tom picked up the Brettanomyces in the flavor, but only as a base note, while the "mélange of fruit flavors - honeydew and pear" rode over the top. To a man, the judges enjoyed the brewers' deft handling of bold flavors and aromas, yet felt the malt lacked the complexity of the style's truly classic examples. Complex yet accessible, this beer will work at a backyard cookout or for white linen dining.

# 89

Style: Belgian-style Pale Ale  
ABV: 7.0%  
IBUs: 32  
Serve at: 55°



Rayon Vert

### Lakefront Brewery

Milwaukee, Wisconsin

www.lakefrontbrewery.com | (414) 372-8800

Distribution: AK, AZ, CA, CO, CT, DC, FL, GA, HI, ID, IL, IA, IN, KS, ME, MD, MA, MI, MN, MO, MT, NE, NJ, NV, NY, NC, OH, OK, OR, PA, RI, SC, SD, TN, VA, WA and WI.

### Food Pairing Recommendations

Tacos de lengua (beef tongue) and refried beans; sweet grilled sausages, warm potato salad  
Cheese: Gjetoste; Bucheron goat cheese

### Judges' Notes

Silky smooth and loaded with luscious, sweet caramel and vibrant citrusy hop notes, Lakefront's Fixed Gear is the quintessential American amber ale. Not unexpectedly, hops are the keynote to the aroma, with notes of thyme, verbena, and tangerine right up front floating over a bed of cookie dough malt sweetness. The hops struck Lee as "bold, faintly catty and laced through with juicy grapefruit." He enjoyed the hops' give-and-take with the underlying lightly sugary malt. Topped by a mountain of billowing, creamy white foam, this deep, dark amber brew with coruscating flashes of crimson and claret around its edges, fairly shimmers in the glass. Emphatically bitter, yet balanced by rich caramelly

malt, the flavor is dexterously balanced between hop and malt with no one element outshining the others. Tim lasered in on the hops, pulling out hints of verbena and hyssop, and likening the effect to "warm, spicy herbal tea backed by a solid crystal malt backbone." Tom found the flavor more balanced, with a "lingering assertive bitterness" working in concert with chewy caramel malt. Digging a bit deeper, Tom teased out a lightly roasted café au lait counterpoint to the sweetness. All judges commented on the skillful cloaking of the beer's substantial 6.8 percent ABV. Fixed Gear is not a middle of the road amber ale - its brash flavors and muscular bitterness are not for the faint of heart.

# 88

Style: American Amber Ale  
ABV: 6.8%  
IBUs: 34  
Serve at: 46°



Fixed Gear





# Stone Vertical Epic Ale 12.12.12

## Lagunitas Censored



# 88

Style: Belgian Dark Strong Ale  
ABV: 9.0%  
IBUs: 50  
Serve at: 55° to 60°



### Vertical Epic Ale 12.12.12

### Stone Brewing Company

Escondido, California  
www.stonebrew.com | (760) 294-7866  
Distribution: AZ, CA, CO, CT, DC, DE, FL, GA, IL, ID, IA, IN, KY, LA, ME, MD, MA, MI, MN, MO, MT, NV, NH, NJ, NM, NY, NC, OH, OR, PA, RI, SC, TN, TX, VA, VT and WA.

### Food Pairing Recommendations

Irish lamb stew with roasted root vegetables; chocolate-espresso cupcakes with whipped cream.  
Cheese: Aged Gouda; Old Amsterdam

### Judges' Notes

The last in a distinguished string of Vertical Epic Ale releases, 12.12.12 is Stone Brewing's homage to Belgium's dark, powerful and spicy Bières de Noël. Overflowing with spicy notes of ginger, cinnamon, and clove, all punctuated by a dark pumpernickel bread maltiness, this brew imbues the room with aromas reminiscent of a country bakery. Pete enjoyed the bright licorice and cinnamon notes wafting above the dark, espresso roast maltiness, but found the nose was "tilted just a bit too far into the spices." Contrarily, Tom felt the "prodigious notes of rum raisin, currants, and treacle" more than kept the spices in check, yielding a very complex, deeply intriguing nose. Stygian in

its blackness, yet crowned by a dollop of creamy beige foam, this is one supremely dark, mysterious beer, draining light from the room. Rich, savory notes of hearth baked bread, pecan pie, and cinnamon dominate the flavor, with hints of licorice and French roast coffee riding in the background. Tim found the flavor "laced with bitter chocolate, blackstrap molasses, and ginger snaps," enjoying the beer but having difficulty finding any "Belgian" character. Overall, he opined the beer was "intensely rich and filling – like a torte in a glass." Sadly, this is the final installation in Greg Koch's decade-long exploration of the Vertical Epic – do whatever you must to get your hands on a bottle.

### Lagunitas Brewing Company

Petaluma, California  
www.lagunitas.com | (707) 769-4495  
Distribution: AZ, CA, IL, MA, NJ, NY, OR, TX, VA and WA.

### Food Pairing Recommendations

Korean beef short ribs; blackened swordfish  
Cheese: Smoked Mozzarella; Raclette

### Judges' Notes

Now entering a third decade of brewing, Petaluma-based Lagunitas continues to produce some of the more idiosyncratic beers (and labeling) on the market today. "Censored" is no exception, having been renamed after a certain Federal agency censored the original label. The aroma is subtle, with light whiffs of caramel and warm oatmeal and just the merest suggestion of hops. The nose struck Pete as "utterly neutral with just a smidge of grainy malt," as he searched for any trace of hops. He pronounced the overall effect "somewhat bland and lager-like." Touted as a copper ale, this brew stays true to that title, filling the glass with a scintillating, brilliantly clear copper

cloaked in a blanket of dense, satiny white foam. The grainy malt from the nose carries into the flavor, supported by a soupçon of peach and apricot esters and a very low hop bitterness. The judges all praised the clean, bready malt, with Tom going just a bit deeper to glean hints of orange marmalade and kettle corn. Lee liked the subdued bitterness and faint hop flavors of lemon and new mown hay. Both Tom and Lee found the brown sugar sweetness a touch cloying and wished for more bitterness for balance. Though not as assertively hopped as its California brethren, Censored is deceptively drinkable and deserves to grace the shelves of any beer fridge or cooler.



# 86

Style: American Amber Ale  
ABV: 6.75%  
IBUs: 35  
Serve at: 42° to 48°



### Censored



# New Belgium La Folie

## Lost Abbey Cuvee de Tomme



### New Belgium Brewing Company

Ft. Collins, Colorado

www.newbelgium.com | (970) 221-0524

Distribution: AR, AZ, CA, CO, DC, GA, ID, IL, IN, IA, KS, MD, MI, MN, MO, MT, NE, NV, NM, NC, ND, OR, SC, SD, TN, TX, VA, WA and WY.

### Food Pairing Recommendations

Toasted coconut tres leches cake; charcuterie

Cheese: Mimolette; Ricotta Salata

### Judges' Notes

One of New Belgium's Lips of Faith lineup, La Folie is an American take on the venerated Flanders Brown Ale, rife with hints of green apple, black cherries, and succulent caramel, all counterpointed by a piquant, versjuice-like sourness. Tim was hit by an "all-out assault of tart plum and red wine tannins" in the nose, followed by a subtle, vanilla-driven oak character that anchored the aroma. As did Tim, Lee found a pronounced sourness in the nose, but delved a bit deeper to discover ripe Montmorency cherries and Demerara sugar. Both lauded the intricate weaving of sour, sweet, and savory throughout the nose, with Tim saying it was distinctly and unrepentantly Flemish. A deeply saturated,

somewhat ruddy bronze brew, La Folie stays close to style, sporting a very low collar of ecru-colored foam. Swirling with background notes of black cherry, lightly burnt toast, and dark caramel, flavor is dominated by a profoundly tart acidity. The bracing sourness pleased Pete, reminding him of "crisp cider apples and Schaarbeek cherries." He felt it married fairly well with the densely sugary underlying caramel notes. Both Pete and Tom, however, felt the malt character was muddled and the overall beer lacked the complexity of the classic Flanders sour ales. With up to three years of barrel aging, La Folie is by necessity a limited release beer – one for dedicated beer hunters to seek out.

# 85

Style: Flanders Brown Ale

ABV: 7.0%

IBUs: 18

Serve at: 48° to 50°



La Folie

### The Lost Abbey

San Marcos, California

www.lostabbey.com | (800) 918-6816

Distribution: AZ, CA, CO, GA, IL, MA, NJ, PA and WA.

### Food Pairing Recommendations

Wild rice with cherries and hazelnuts; Cornish hens with sage dressing

Cheese: Scharfe Maxx; Tarentaise

### Judges' Notes

The Lost Abbey of San Marcos has been producing esoteric Belgian-influenced ales since 2006 and co-founder Tomme Arthur continues the trend with his acclaimed Cuvee de Tomme. Unfortunately, our samples arrived with virtually no carbonation, which seriously hampered the beer's ability to present itself in its best light. The nose is dominated by alternating waves of sweet and sour cherries and vanilla-tinged oakiness, punctuated with a racy, almost acetic tartness. Tom was "greeted by a blast of oak and overripe cherries in the nose," and he struggled to discern any malt lying beneath the flood of fruit and wood. As noted, this beer poured absolutely still, producing no head and lying in the glass a slightly

murky brown. Without effervescence, the flavor tended toward cloying sweetness shot through with vanilla, pie cherries, and a dash of pumpkin pie spice. Lee dove past the upfront sweetness and discovered "solid caramel meshed with wintergreen and Maraschino cherries." But he felt the lack of carbonation damaged the overall impact. One judge, who sampled it at a renowned San Francisco establishment, was served a completely flat glass of Cuvee de Tomme and was informed "That's how it's supposed to be." Although handicapped by a lack of carbonation, Cuvee de Tomme has all the underpinnings of a classic sour ale. The best option may be to sample this iconic brew from the wellspring at the brewery.

# 75

Style: Wood Aged Belgian Strong Ale

ABV: 11.5%

IBUs: 25

Serve at: 50° to 60°



Cuvee de Tomme





# European Report



Belgium



Germany



United Kingdom



Czech Republic

A special section of *The Beer Connoisseur*, the European Report is the place to find news and feature stories from the cradles of some of the world's best beer.

In this section, our resident experts and other authoritative journalists report on stories of interest. Since its launch, stories in the European Report have included brewery visits; interviews with key personalities; histories of some of the iconic styles found in Europe; and other notes of interest about beer history.

At home in America, we've talked to some of the top importers to get their perspectives. By bringing unique styles into the country, the importers have long been a prime influence on the craft scene and were the first to

introduce American beer lovers to the iconic styles brewed in Europe. It was the English who launched IPA, the current calling card of craft. It was the Belgians who have perfected sours, a current new frontier for America's more nimble microbrewers.

The report also covers news, festivals, cuisine and culture in ways that can help our readers plan ahead for travel in Europe. In addition to our news reports, this issue features Sünner, the brewery that launched the classic Kölsch style now being made by many craft brewers in America. This story takes you to its origins.

*We invite you to pour your favorite European ale, lager or lambic, then hoist a glass, relax and enjoy our special section.*

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Pauwel Kwak, DeuS Brut,  
La Trappe Dubel, La Trappe Tripel,  
La Trappe Quadrupel,  
La Trappe Isidor



# The Report

## *BELGIUM: ORVAL NAMES A NEW HEAD BREWER*

– By Carl Kins

**J**ean-Marie Rock, the iconic brewer of Orval, is set to retire from Orval in September. He will be succeeded by Anne-Françoise Pypaert, the company's laboratory manager. The interesting news is that Rock will start his own brewery in the town of Noirefontaine near Bouillon, which is expected to open in the second half of 2014. Rock said he's aiming to recreate a beer using a recipe forgotten by all brewers.

Pypaert is one of the new female brewers in Belgium. Women enjoying beer is not only a popular theme in the U.S. but also in Belgium. Sofie Vanrafelghem is presenting a very interesting historical overview of women's involvement in beer making in Belgium and does a lot of tasting sessions aimed at convincing ladies to try tasting beers. Together with a few female brewers, she has launched a well balanced, hoppy golden ale called Eva, brewed at Browerij Alvinne in Moen.

♦♦♦

Biercentrum Delvaux recently opened its doors in the old De Kroon brewery in Neerijse. It is basically a place for beer quality control and consulting about brewing techniques and installations run by Professor Filip Delvaux, the son of Freddy Delvaux. Both are world famous as professors at the University of Leuven's Centre for Malting and Brewing Science. To serve their customers better, they are setting up a four-barrel brewery and will run the place like a brewpub.

♦♦♦

The Toer de Geuze, a bi-annual event, was back on the calendar for 2013. This unique tour held in April allows sour beer lovers to visit virtually all geuze brewers. It also features a specially created lambic blend from the participating breweries.

♦♦♦

Duvel opened Duvelorium, its first Grand Beer Café, in the market square of Bruges. It's located next to the new tourist attraction

Historium, which gives an impression of Bruges in the Middle Ages. Duvel also launched its new version of Duvel Tripel Hop, using Sorachi Ace.

♦♦♦

The third installment of the popular beer TV series, Tournée Générale, was launched in February. It again features travelling companions Jean and Ray in their search for good beer and has a particular focus on the Trappist beers and breweries. The accompanying book, written by Sofie Vanrafelghem, is also a major success.

## *CZECH REPUBLIC: Microbreweries Multiply*

– By Max Bahnsen

**T**here's no doubt about the relentless growth of the craft segment of the industry in the Czech Republic.

In 2012, there were 30 new micro breweries opened and the total number is now around 150, three times what it was five years ago. In Prague, four new breweries fired up their mash tuns for the first time in the last twelve months and there are two set to open in the spring of 2013. One of them, Pivovar Hostivař, is one of the most ambitious in recent years. Unlike most, it has not been set up in any existing facilities, but is being built from the ground up in the namesake suburb of Prague.

♦♦♦

Pivovar Svijany is one of those almost fairy tale like success stories. In 1998, this regional brewery was producing less than 25,000 barrels a year in facilities that were literally falling apart after half century of neglect and lack of investment. The owners at the time, Pivovar Staropramen, which at the time was a subsidiary of Bass & Co., had signed Svijany's death sentence. Doom was only avoided by a plea from the head brewer, who travelled to England to convince Bass to sell him the brewery. Since then, Svijany has grown at an incredibly fast pace and last year, after extensive work to expand capacity, it reported an output of over 400,000 barrels.

Even though official figures for 2012 have not been released yet, it is expected

to be another year of over-all recovery for the brewing industry in the Czech Republic according to indications from some of the country's largest breweries.

♦♦♦

Grodziskie is a word you may have to learn soon. There are hints of a revival of this almost forgotten indigenous Polish style, characterised by being brewed with 100 percent oak smoked wheat malt, Lublin hops and birch bark. Right now, only Browar Pinta is making Grodziskie in Poland, but the style is very popular among Polish homebrewers and it is getting increasing international attention.

## *GERMANY: Beer Consumption Drops Again*

– By Jonathan Ingram

**W**hen a 94-year-old patient at a hospital in Munich recently broke out to find a place to drink a beer in celebration of his birthday, it was symbolic of the state of beer consumption in Germany. Older Germans continue to be the biggest consumers of beer – meaning the trend over-all is toward less consumption.

According to a report released by the Federal Statistics Office, in 2012 German beer consumption hit the lowest point since 1990. Germans brewed 82.25 million barrels of beer in 2012, down nearly two percent from the year before and the lowest amount since reunification of East and West Germany in 1990.

German beer consumption has been slowly falling for three decades. Reasons include health concerns and growing preference for other beverages such as wine, especially among younger people.

The per capita consumption, which was 40 gallons in 1976, has dropped to 28 gallons. The German brewers federation attributes the drop to the aging population and changing habits among younger drinkers – which includes preferences for radlers – beer mixed with cola and juice. The radler style accounted for 4.5 percent of German beer sales.



# The Report



Nearly 25 percent of Germany's beer was made in the state of North Rhine-Westphalia, which has a very high population density. Bavaria, home of the Oktoberfest, was second, accounting for 23 percent of all German beer. To help make up for the change in consumption habits, German brewers are putting more emphasis on exports, which account for 16 percent of sales.

♦♦♦

According to the newspaper *Westdeutsche Allgemeine Zeitung*, the Dutch are flooding into Germany to buy beer.

The reason? The alcohol tax in Holland was raised to 14 percent at the beginning of the year. That followed a two-percent increase last year in the VAT up to 21 percent. That makes German beer significantly cheaper for those able to cross the border from Holland, which taxes a case of beer at €5.

Cees Jan Adema of the Dutch Beer Association estimates that one out of ten beers consumed in Holland comes from Germany. "It's causing a lot of headaches," he said.

Entrepreneurs on the German side of the border are organizing special bus tours and discos are catering to young people from Holland, in part because other alcoholic beverages are priced so high in the Netherlands. The so-called disco shuttles are charging steep fines for vandalism and for getting sick on the buses as a result of too much to drink.

♦♦♦

Bavarian brewer Oettinger, Germany's biggest brewer, has begun producing beer free from genetically modified ingredients. The company plans to have bottles bearing the phrase "GM free," in the market this spring, according to *Der Spiegel* magazine.

The move, said owner and CEO Dirk Kollmar, was in response to requests made by consumers for more transparency from the brewery.

He added that the brewery considered it an extension of Germany's 1516 *Rheinheitsgebot*, or beer purity law, a regulation requiring that beer can only be made from water, hops, malt and yeast.

Oettinger achieved its volume status by low pricing, aided by direct distribution, availability only in stores and by eschewing advertising. Rival breweries see the move as an attempt by Oettinger to achieve a more upscale status by subscribing to a one step improved beer purity law.

## *UNITED KINGDOM: Author Cole Gets Award* – by Carolyn Smagalski

Ever since Beer Hunter Michael Jackson opened the floodgates as the star of *British Beerdom*, the rush of UK talent has yet to subside. The year 2013 began with a bang as Brit Melissa Cole – an international beer judge, *sommALEier*, and author of *Let Me Tell You About Beer* – became the first recipient of the Educator of the Year Award from *Imbibe* magazine. Cole has been writing about beer for over a decade. *Let Me Tell You About Beer* has been translated into three languages and is currently available in five countries.

Celebrity chef Simon Rimmer, another of the UK's talents, has a bit of liquid seasoning up his sleeve. Author of four food-centric books, this headliner on Channel 4 *Sunday Brunch* contributes his own brand of wizardry to the world of beer and food. Recently collaborating with brewers at *Robinson's*, a family-owned craft brewery near Manchester, the innovative Rimmer designed three beers to cook with and pair with foods that commonly bedeck the dinner table. *A Beer To Go With Chicken*, *A Beer To Go With Steak*, and *A Beer To Go With Curry* may not have original names, but brilliance prevails in the bottle. Each label carries a "to go with" recipe, along with a portrait of the chef on the neck ring – to ensure that every brew pours with a good head!

♦♦♦

The bi-annual International Brewing Awards were held in February at the National Brewery Centre in Burton-Upon-Trent, where 40 of the world's leading brewers and cidemakers judged close to 1,000 entries to "celebrate the changing consumer landscape ... within the brewing industry." Chaired by Bill Taylor, chief brewer of Lion Nathan of Australia, the competition awarded 96

category medals at the end of the 3-day competition. The entry included 199 brewers from 50 different countries.

Beers from the Sam Adams label of the Boston Beer Company took home five golds, including *White Lantern* (specialty wheat), *Latitude 48* (special hop beer), *Cream Stout* (dark, lower ABV), *Cinder Block* (strong specialty) and *Black & Brew* (specialty). *Deschutes Brewery* took home three golds, including its *Mirror Pond Pale Ale* (ale, intermediate ABV), *Inversion IPA* (ale, higher ABV) and *Obsidian Stout* (dark, higher ABV). The *Big Wave Golden Ale* of *Kona Brewing Company* took home a gold in the category for the lower ABV ale. *Sierra Nevada Brewing Company* took home a tenth gold for U.S. brewers, scoring with its *Pale Ale* in the intermediate ABV keg ale category.

♦♦♦

*Ilkley Brewery* announced a list of firsts for 2013, welcoming *Harriet Marks*, leading lady of *Project Venus UK*, as its first woman brewer. *Ilkley* also rolls out its first export shipment to the USA, scheduled for distribution this summer. In February, *The Mayan Chocolate Chipotle Stout* hit the shelves, the latest beer in *Ilkley's Origin Series*, designed in collaboration with blogger *Lady Gadabout*, aka *Jo Pickard*.

Hop growers in the UK are delighted with the success of *Sovereign hops*, which recently earned European Union Registration in 2010. Although relatively novel to the scene, *Sovereign* has been described as having a classic English aroma. That brief phrase speaks volumes about this new kid on the block.

♦♦♦

For those in pursuit of a lower alcohol brew – possibly at breakfast – the *Black Isle Brewery* in Scotland has introduced *Cold Turkey Breakfast Beer*. At 2.8 percent, it's designed for those "who fancy a beer with eggs and ham," said brewer *David Gladwin*. The ad campaign from the award-winning organic brewer, however, raised the ire of anti-alcohol groups. "Using a marketing tactic to encourage people to drink alcohol for breakfast is irresponsible," said an executive of *Alcohol Focus Scotland*. Gladwin stuck to his brew and the ad campaign, saying, "We felt the time was right to launch a low alcohol beer after the recent trend for strong beers."



## *Sünner Pioneered One of Germany's Most Famous Styles*

By Jonathan Ingram

**T**he story behind the Kölsch beer brewed in Köln, Germany is as subtle and complex as the top-fermented and cold-aged ale itself. Although the beer has its own appellation and is well known around the world, the back story is less appreciated outside of Germany, particularly in the U.S.

Loosely translated, the word Kölsch refers to someone from the city of Köln, which is referred to as Cologne in English. It also refers to the German dialect spoken in the city located in western Germany on the Rhine River. But there remains some occasional misunderstanding about the beer that carries this name. The New York Times, for example, recently placed its origin at the turn of the 20th Century as a response to the rising demand for pale lagers from Bavaria and pilsners from Bohemia.

Well, yes and no. The brewers in Cologne got together in 1910 to brand their unique style as Kölsch in order to better distinguish it in the marketplace. But the beer itself had been around since the early 1800's.

The history of the Sünner Brauerei, the primary subject of this story, and the history of Kölsch are very much intertwined, because the founders of the brewery were active with a brewpub in Cologne when brewmasters in the city began experimenting with pale barley malt during the early 19th Century. The pale malt combined with proprietary top fermenting yeast, open vat fermentation and cool aging produced the unique characteristics of Kölsch.



Sünner Brauerei and the distillery stand at the sight of a former coal mine.

"If you believe people here were thinking what can we do different with our brewing because of the success of the lagers and the pilsners, that is not correct," said Christian Hagl, who directs marketing for Sünner. "We started making that beer almost 200 years ago. But we started with the name Kölsch a little more than 100 years ago."

The Cologne beer was distinct from the lighter beers of Bavaria to the south, made from wheat, and the copper-colored altbier of Dusseldorf to the north, where the dedication to the older ale-making methods with barley remained strong.

Founded in 1830, the Sünner brewpub opened after the family surveyed what

other brewers in Germany were doing. The beer was sold simply as Sünner up until 1906, when all the participating brewers in Cologne who were brewing the city's signature beer agreed on the name for it. Now run by Astrid Schmitz-DuMont, a sixth generation family member, Sünner continues as the oldest Kölsch brewery.

"The family started very small with a pub in 1830 and they started to brew their own beer," said Hagl. "The business grew to maybe 900 barrels in the first period. They moved from the pub to the current place in 1858 because they needed a place to produce more beer. After 30 to 40 years in this new place, Sünner was brewing 45,000 barrels a year."

Without refrigeration, brewers initially relied on cool cellars to make Kölsch. The move to new quarters, which remains the location of the Sünner brewery to this day, meant the opportunity to expand by using a cooling cellar that had previously been a coal mine. "The family did not build this building," said Hagl. "It was a coal mine. A company started this coal mine but after a few weeks they had to stop because of water coming into the mine. It was not a good construction for a coal mine. They had to sell it and the Sünner family bought it."

By importing a steam engine to generate enough electricity to create large slabs of ice (roughly six feet long by two feet high), the brewery was able to maintain the consistently cool temperatures in its huge "cellar" for brewing relatively large volumes of Kölsch.





Germany

## Feature Story

The methods for brewing then are the same as today, said Hagl. “A very special thing in our brewery is the open fermentation we use,” he said. “We don’t have closed tanks. They are really open like a bathtub. You can watch the beer during the fermentation. This is traditional fermentation. We think doing it this way has to do with the special type of Kölsch we produce. The second difference is the fruitiness which comes from the special yeast and warm fermentation.

“Straight after the fermentation you have these bad alcohols in the beer,” he continued. “They disappear when you keep it in the tank for three or four weeks. It’s smoother, more fresh and crisp. The fruitiness helps us. In the lager, you don’t have this fruitiness. That makes the difference to a lager.”

The brewery’s persistence with this same methodology, said Hagl, continues to distinguish Sünner, which has a clear, golden color and a very smooth mouthfeel. There is a fine balance between the malt and light hops, plus the lightly fruity taste from the ale yeast. Served in classic stanges, it offers an arpeggio of taste, providing refinement and refreshment.

Staying with its more labor intensive approach has cost Sünner market share compared to other brewers in Cologne putting an emphasis on volume, said Hagl, who also acknowledged the company has not been aggressive with marketing the story of its unique methods and history.

“One hundred years ago Sünner was very much into the new things in brewing,” said Hagl. “We pushed brewing forward in Cologne. It’s a shame, but now other breweries have taken over and they are much bigger than we are. About 60 to 70 years ago, our brewery made some mistakes and didn’t grow as much as the others. But we are still family owned and have the



The brewery has evolved considerably since first established in 1858. But open vats remain.

tradition. The story is good. So now we are trying to build up again.”

The Sünner story includes a distillery, which has been operated side-by-side with the brewery since the business opened in 1830. The emphasis currently – under the direction of Schmitz-DuMont, who took over the brewing operations from her mother five years ago – is on producing and selling more Sünner Kölsch. Having worked in the brewery for nearly 10 years prior to taking charge, in the past two years Schmitz-DuMont has turned around decreasing sales. The annual production is now up to 35,000 barrels annually.

Interestingly, the Kölsch is enjoyed with far greater loyalty by those who consider themselves to be Kölsch. It’s a style of beer that does not travel very far outside the region to other parts of Germany. Perhaps the convention of 1910 to describe the locally produced beer by the name of the people in the region

was not the best passport to popularity elsewhere in Germany.

“The people from Germany know Kölsch, but they drink it in Cologne and maybe for 40 to 50 kilometers around it,” said Hagl. “But in Hamburg and Berlin, Munich and Stuttgart, normally you don’t drink Kölsch. The people there don’t have the story. They know Kölsch, but don’t drink it.”

The irony abounds. One of the few beers with an appellation that is well known around the world is not necessarily embraced in the country that produces it. In the U.S., the beer is imitated as “Kölsch-style,” but these examples often tend to be slightly sweet versus the crisper originals.

It’s a complement that so many craft brewers in the U.S. consider “Kölsch-style” to be important to their repertoire. Hagl sees an opportunity despite the competition. “It’s better for us to export than going to Berlin,” said Hagl. “The Kölsch story is working better abroad than in Germany.”



Belgium



Germany



United Kingdom



Czech Republic

## Featured European Beers



### Sünner Kölsch **Sünner Brauerei**

Köln, Germany  
[www.suenner-brauerei.de](http://www.suenner-brauerei.de)

Sünner helped launch the Kölsch style. This classic ale has a stylish character derived from lagering. Clear, pale and straw-colored with an ABV of 5.3 percent, its gently fruity and slightly sweet taste leads to a crisp, dry finish.

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### Tripel Karmeliet **Brouwerij Bosteels**

Buggenhout, Belgium  
[www.bestbelgianspecialbeers.be](http://www.bestbelgianspecialbeers.be)

Brewed with oats, barley and wheat, this Tripel has a soft, rich grain character with hints of banana, vanilla, and a slight bubble-gum aroma. Restrained hop bitterness offers a counterpart to its substantial maltiness. It comes in at 8.4 percent ABV.

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### Pauwel Kwak **Brouwerij Bosteels**

Buggenhout, Belgium  
[www.bestbelgianspecialbeers.be](http://www.bestbelgianspecialbeers.be)

A rich amber color introduces a slightly sweet, generously malty character. Hops are subdued, but contrast the ripe grain and its meringue softness. The Kwak glass adds to the experience and makes for a distinctive beer drinking experience.

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### DeuS Brut **des Flandres** **Brouwerij Bosteels**

Buggenhout, Belgium  
[www.bestbelgianspecialbeers.be](http://www.bestbelgianspecialbeers.be)

DeuS undergoes the elegant and labor-intensive "methode Champenoise." At 11.5 percent ABV, it has characteristics of both sparkling wine (velvety carbonation) and specialty beer (rich maltiness). It also exhibits a herbal and spicy character.

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### La Trappe Dubbel **Brouwerij La Trappe**

Berkel-Enschot, Netherlands  
[www.latrappe.nl](http://www.latrappe.nl)

The deep reddish brown ale and its creamy tan foam have an aroma of dried fruit and candy with the faintest hint of hops. On the tongue, it is malty and slightly sweet with a fruity, soft character.

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### La Trappe Tripel **Brouwerij La Trappe**

Berkel-Enschot, Netherlands  
[www.latrappe.nl](http://www.latrappe.nl)

A brassy golden in color, this ale is La Trappe's hoppiest. Well balanced between malt and hops, it carries spices, fruit and hops in the nose and is slightly bitter and spicy on the palate.

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### La Trappe Quadrupel **Brouwerij La Trappe**

Berkel-Enschot, Netherlands  
[www.latrappe.nl](http://www.latrappe.nl)

At 10 percent ABV, this deep amber beer has a rich, warming flavor. Full-bodied and mild, the palate has a slight sweetness and a hint of bitterness. Fruit, a faint, pleasant yeastiness and a touch of resinous hops are in the nose.

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### La Trappe Isid'or **Brouwerij La Trappe**

Berkel-Enschot, Netherlands  
[www.latrappe.nl](http://www.latrappe.nl)

A mildly sweet amber beer, it has a note of caramel and is slightly bitter to the taste with a fruity finish. The special aroma comes from the Perle hops grown by the brewery.

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# Mary Jane MEETS CRAFT



## n Colorado

*By Jim Pedley*

**A**s the director of the American Homebrewers Association, Gary Glass loves to talk about beer. The good stuff. The craft and home brews made with more than the chemical interactions between grains, hops, yeast and water. The kind so infused with love and pride.

The kind which, in many circumstances, have been honed to greatness with a big ol' nod to daring innovation.

Contacted at his office in Boulder, Colorado, Glass said he was more than willing to take some time and talk beer. More time than just the couple of minutes requested in an email.

"What's up?" Glass said cheerfully on interview day. Meaning: let's do this thing.

He was told the discussion was about Amendment 64 – the one passed by Colorado voters late last year which legalized the growing and use of marijuana in that state. He was asked if he could explain the affects it would have on the craft and home brewing scene in a state which has served as a national epicenter for beer.

"No," he said following an awkward silence of several seconds.

After another pause, Glass, spoke again. "I don't see any way in which Amendment 64 would affect brewers in the state. No, I don't."

Glass was not being coy. He was not trying to evade the topic. His silences and pauses were more about taking time to think through the questions than avoiding a subject that was, and may still be, taboo.

The tone of Glass's voice remained "let's do this thing" after several more questions, but he was also clearly saying there just isn't much to talk about when it comes to legal pot and craft brewing. Not yet, at least.

Glass was hardly alone in his search for answers to the questions about the current status – and foreseeable future – of the nexus between legalizing the recreational use of marijuana and small-batch brewing in Colorado.

Right now, the relationship is undefined. The ground is just so new since the voters' choice to legalize the long forbidden substance caught most people by surprise.

"This is all a very dramatic cultural shift," said Marty Jones, whose title is conductor/idea man at Denver's Wynkoop Brewing Company. "It's all very, very new. There are a millions questions out there about all of this."

There also appears to be a bit of residual reluctance to talk about a subject which for so long was not only taboo and verboten, but illegal in the United States.

Ed Sealover is a staff writer for the Denver Business Journal who covered the business aspects of the campaign for what was known as A64 and also covers brewing for his publication. He was asked about left over paranoia. "I think a lot of people, frankly, didn't think much about legalization. I think people continue in that way of thinking. There might be a little hesitation to speak about it on the part of people, but I think some people have just moved on."

At the same time, there seems to be a quiet energy to explore the creative possibilities of the situation.

Colorado is a small-batch brewing mecca. It's the place where the land rush to producing great artisan beer was taken so seriously it has become ingrained into the state's culture and image.

New Belgium Brewing Company sprang up just down the road from a massive Budweiser plant. Top craft brands like Avery, Boulder, Breckenridge, Left Hand, Odell and Oskar Blues, among others, have garnered national recognition. A

## 64

study released last April by the Colorado Brewers Guild states that brewing contributes almost a half billion dollars to the state's economy every year. The study asserts the brewing industry has created nearly 6,000 jobs in Colorado.

As of March of last year, Colorado had licensed 139 craft brewers with 75 more reportedly in the planning stages. The Front Range of Colorado – the strip of cities and towns that sits up against the foothills of the Rocky Mountains and runs from the border of New Mexico on the south to Wyoming in the north – has been dubbed the Napa Valley of beer.

Craft brewing is not only a respected cultural phenomenon in the state, it has become politically connected. Colorado Governor John Hickenlooper was one of the founders of the respected Wynkoop brewery and brew pub in Denver.

Over the past several years, forces to legalize marijuana began marshaling in earnest. Medical marijuana dispensaries began to spring up all over the Front Range. So popular were these dispensaries that marijuana backers began to campaign for the legalization of pot. Their efforts garnered enough support to get Amendment 64 on the ballot last fall. Few thought the amendment would win enough votes to become law.

One of those speaking against its passage was Hickenlooper. In a pre-election statement, he said the amendment would increase the number of children using drugs and sends the wrong message about his state. "Colorado is known for many things," he said. "Marijuana should not be one of them."

During a telephone conversation in February, Sealover said, "This was an interesting amendment. Most people felt it was going to fail. Most polls showed that it was going to be really close. On election day, it passes 55 percent to 45 percent. You get the feeling that people were lying to pollsters."

Caught off guard, Colorado government is now in a study phase. The state is working on the specifics of how, who, and when. A question-and-answer story in the Denver Post printed mid-December led with the question: Is

pot really legal? The answer was: Yes – in Colorado, maybe. But also no, because the Federal government still considers marijuana illegal.

In the craft brewing trenches, ambiguity mixes with the lack of concern which Glass expressed. Paul Gatzka, director of the Brewers Association and also a director of the Boulder-based American Homebrewers Association, was asked about the cultural cross-pollination of brew and pot.

"I find it hard to imagine that anything will change," said Gatzka. "I expect the people who smoked pot during the medical



marijuana days of Colorado (whether under the state law with doctor recommendation or illegally) are the same people who will be smoking pot afterwards."

He added, "I don't see integration of the two as long as the Federal prohibition remains."

Glass said that the topic of legalized pot and the effect it may have on craft brewing has not even come up at brewers meetings he has attended. Others, when pressed, say that perhaps A64 could actually help the brewing industry a bit if "marijuana tourists" travel to Colorado and

in doing so, discover the great small-batch brews which the state produces.

Sealover let out a deep breath when the subject came up. After a pause, he said, "Theoretically, any tourist who comes to the state for any reason can find our beers pretty easily. There are 160 breweries out here at this point. You just have to be driving through the state without having plans to stop and you could still probably stumble across a brewery or two. I don't know necessarily if the pot tourism crowd is going to try to use Colorado's breweries as an added incentive to get people here. But I don't think there's any precedent to what pot tourism looks like exactly."

What may change, however, is the way craft brews and home brews are made. Specifically, what they are made with.

The Internet is filled with stories about marijuana and hops being similar. *Humulus lupulus* (hops) and *Cannabis sativa* (marijuana) have similar organoleptic properties (taste and smell), and are confirmed to have a common botanical ancestry. But more precise scientific evidence of about their relationship is lacking.

That has not stopped brewers from experimenting with marijuana in the brewing process. And with the passage of Amendment 64 in Colorado, the pace of experimentation will likely pick up. Especially among home brewers and small craft breweries.

Too bad, says Charlie Bamforth, a professor in the Department of Food Science and Technology at the University of California-Davis.

Bamforth, who has heavily researched many aspects of brewing hops, said brewing beer with the aid of marijuana makes no sense, because of the role hops play in the



# ALL IN THE FAMILY

## Pot and Hops

By Jonathan Ingram

As many beer drinkers know already, hops are members of the same plant family as marijuana, both belonging to the family Cannabaceae. But is there any real connection in terms of active ingredients?

According to botanists and other researchers, being part of the same plant family is about the only connection between the two species. Marijuana, or *Cannabis sativa*, has a psychoactive ingredient (THC) and the hops specie, *Humulus lupulus*, does not. On the other hand, hops have long been known as a hypnotic, or sedative.

The current movement toward intensely hopped beers and especially IPA's does beg the question about the fact hops are also known as a hypnotic. If brewers are now using more of the potent hop oils found in hops and are finding new methods to increase the content of hops in beer to help both the taste and the aroma, does that add more presence of an active ingredient from the hops that may physically influences beer drinkers?

... continued opposite



brewing process. "Hops have a preservative quality but they also provide bitterness and aroma," said Bamforth, who speaks with a thick British accent and has authored several research papers on hops. "The hops provide balance," he said. "It's all about balance."

Marijuana, he believes, probably will not make for a better tasting beer.

On the contrary. "I can't honestly believe you could get that quality," he said. "It wouldn't affect the bubbles and of course you wouldn't get the beautiful oils that give you the wonderful hoppy aromas and so on. You couldn't substitute marijuana for hops and have the same impact. It's an entirely different product. I wouldn't want to predict what that beer would be quite like. I don't know what it would be like but it certainly would not be a direct substitute for hops."

Brewers in the past have experimented with plants other than hops in the brewing process.

Spices and blends of spices called gruit figured into the brewing process centuries ago, said Bamforth. "Beer makers were very proprietary and people had their own blends of herbs and spices. Some were associated with the church. The top guy in the church would have his own particular blend. These would include things like coriander, myrtle and other spices. Even things like strychnine, which was probably an anti-microbial. I don't know anybody who would, thank God, use strychnine today."

Pot would not poison humans as a beer additive but neither would it likely get the user high, said the Homebrewers Association's Glass. "I don't know that (beer made with pot) would have the psychoactive effects of marijuana," he said. "I would be doubtful that it would have the same effect as, say, smoking it or consuming it in edibles.

"One of the great things about home brewing is it gives you the opportunity to experiment with all kinds of different ingredients," he continued. "So, if somebody chooses to put marijuana in their beer, now that it's legal, well, it wouldn't be the first time that some home brewer put marijuana in beer."

But, Glass and Bamforth both say a major reason why some brewers have chosen to experiment with marijuana is the novelty factor, the quest to be more outrageous than the next guy. Taking brewing to an extreme just to say you have done that.

The Internet has a fair amount of information on how to introduce marijuana into beer. There are stories about how to prepare the pot and how much to add. Some stories claim success with the process.

Given the persistent success of smoked beer, smoking malt with marijuana offers a possible avenue for adding both the taste of cannabis to beer and its psychoactive ingredient. A nanobrewer-sized malt smoker can be no bigger than a large outdoor barbecue. If it's legal for personal use, marijuana-smoked malt might work for homebrewers. Or perhaps the combination of a traditional malt smoking source like birch and dried pot.

Some craft brewers in Colorado have seized upon the brouhaha around Amendment 64, and the existence of medical distribution of marijuana before that, to have some fun with situation.

Boulder-based Mountain Sun and Southern Sun breweries, for example, have taken the opportunity of A64 fever to insert some pot-culture code words into their operation. They celebrated the connection between pot and hops by brewing Colorado Kind Ale. Also called “The Dank,” it is brewed at 4:20 p.m.

At Dad & Dude’s Breweria in a foothills town west of Denver called Parker, the proprietors began canning Dank IPA, a hugely hopped beer. They then tweeted: “#Colorado, you are truly a group of pioneers. #Dank translates to ‘good.’ I can think of #64 reasons to drink good beer today.”

Twisted Pine Brewing in Boulder began packaging a beer “with its grassy notes” in 16-ounce cans and designated them as Tall Hopy Cans. THC. Get it?

Then there was a seasonal brew which Wynkoop produced called Metacool Maltuwanna. Jones told the story behind it.

“We did it in 2010. It was kind of a wink and nod to the rapid explosion of medical marijuana dispensaries in Denver, what was then a brand new sort of gold rush of people rushing to open medical marijuana dispensaries.”

The beer was a strong imperial red ale and had some hemp seeds and a little bit of rye in it. “It was a nice hoppy, stinky sort of aromatic beer,” Jones said. “We wanted to sort of emulate that sort of rich aroma that one might discover in a dispensary. We make liquid art and we’re very serious about that but we try not to take ourselves too seriously. We had a little fun with it.”

The fun included advertisements that spoofed the medical marijuana dispensaries and the production of t-shirts for the pub’s servers that included “care giver” on them. The brew was served at the Wynkoop brew pub. Thoughts were given to packaging it for external sale but, “Uncle Sam rejected the name.”

Jones got semi-serious when he talked about the way the rush to legalize marijuana dominated state politics over the last couple of years. He pointed out how medical pot dispensaries – which many claim were not even closely concerned with medical usage – found the sailing so easy in Colorado.

“I guess for some of us on the brewing side,” Jones said, “I find it absurd that you can call it medical marijuana. There are some documented health benefits to marijuana, but I can’t call it medical beer when there are decades and decades of documented research on the health benefits of moderate consumption of beer.

“If anything, some of us are jealous that marijuana growers can tout the medicinal properties of what they produce and we’re banned from doing so by the federal government. That’s kind of ironic. But, what can you do?”

What most of Colorado will do – on the brewing side and on the marijuana side – is see how a very new phenomena pans out. They will wait to see how the specifics of marijuana legalization develop and to see how the two industries either clash, mesh or ignore each other.

For right now, the consensus in the new era of A64 remains brewers will brew and smokers will smoke and nobody knows if the twain might meet – other than those who elect to have a beer and a smoke.

So cheers...dudes.



The answer is quite possibly yes.

*Humulus lupulus* has been tested and some of its organic compounds have been found to produce sedative qualities. This active ingredient – which is separate and different from the compound that produces bittering – has a mellowing affect. Medically speaking, a sedative reduces excitement, irritation and pain.

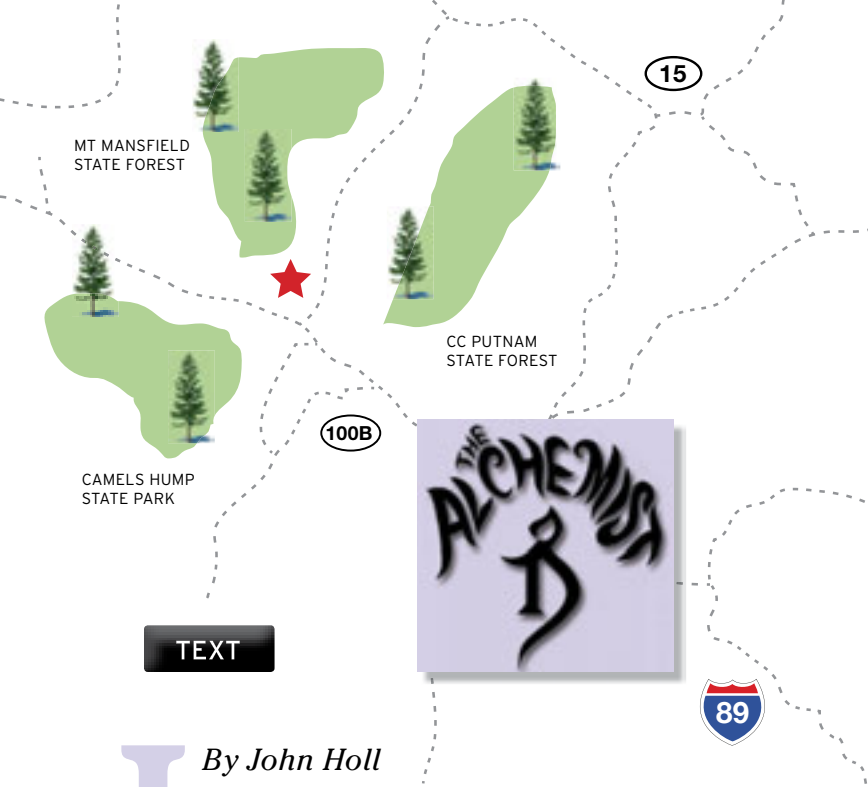
Sigma-Aldrich, which is the largest supplier of biochemicals and organic chemicals used in research by corporations around the world, reports that pharmacologically relevant concentrations of the sedative compound in hops can be acquired in both tea and bath preparations. Because this same active compound increases over the period of time when hops are dried prior to use by brewers, it’s certain to be present in beers – especially those currently being made with high concentrations of hops.

Perhaps hoppier brews can have a physical influence beyond taste, aroma and mouthfeel. Since alcohol is a depressant and is the most active influence of beer when it comes to a state of mind, the influence of any sedative qualities from hops may not be great. A more mellowing effect might take place – although thus far any scientific research has been meager. No doubt, beer drinkers everywhere will help continue the experiment!





# BREWERY TOUR



after that. This will give him the chance to perfect his brew. He wants to make some tweaks to Heady Topper “to make it even more delicious.”

The expansion will also mean new beers. When operating the pub, Kimmich had a full lineup of beers for every palate – not just IPAs. His plan at the moment is to pick 12 beers and release one each month. They will only be available at the brewery and – in line with his canned stance – will only be filled in stainless steel growlers. He plans to sell those at cost, meaning they won’t make money on the container. Kimmich said he is looking at growler machines that will improve automation and also keep unnecessary oxygen out of the beer.

For now, Heady Topper remains elusive. It’s a badge of pride for those lucky to score a taste or a can. It’s not just package stores that strike out. Kimmich said they often sell out of cans a day after packaging, meaning that roughly three days a week customers can’t even purchase on premises. However, there is always some on draft so visitors can leave with a taste, if not a souvenir.

The expanded capacity means that more places in the Green Mountain state will have a chance to serve the IPA that is spoken about with the same reverence as Pliny the Younger of Russian River Brewing Company and Dogfish Head Brewing Company’s 120 Minute IPA. Kimmich said there is a request list with more than 100 establishments. He plans to keep the beer as close to home as possible for quality reasons and because his neighbors have supported the brewery and helped him achieve this dream of brewing for a living.

“Sometimes we stand back and pinch ourselves and say, ‘Wow we can’t believe where we are, where the business is and how many people love it,’” he said. “But in the back of our minds we knew that we were going to produce special beers.”

*By John Holl*

It’s gotten to the point where package stores throughout Vermont have placed signs in their doorway. No, they do not have any Heady Topper in stock. No, they don’t know when it will be available again. Sorry, they don’t know of any place nearby that has it in stock.

There is a fervor surrounding the flagship India pale ale of Alchemist Brewing Company, which has delighted those who have tasted the powerful smack of hop juice in Heady Topper. John Kimmich, the owner and brewer at the Alchemist, sounds a little tired when asked about his gotta-have-it double IPA taking the beer world by storm.

“It’s difficult to deal with when we’re trying to take care of the local market,” he said. “We’re towing the line because we don’t want people to get upset.”

It’s a fine line for Kimmich and wife Jen, who opened the Alchemist Pub and Brewery in downtown Waterbury about a decade ago. The brewer cut his teeth at a number of places, including the storied Vermont Pub and Brewery and along the way gained a talent for making India pale ales. His are particularly floral with a balance as fine as a razor’s edge. The house yeast has a distinct characteristic that combined with the lupulin and Kimmich’s obsessive attention to details of the acidity and hardness of the water in the mash has led to standout hits like Oroboro, Holy Cow, and yes, Heady Topper.

It was the beer with the distinct name, unique label artwork and a large following that helped John and Jen decide to open a separate brewing facility a short distance from their pub where they could brew and can Heady Topper while keeping the pub available for other offerings. The cannery was just coming online in the summer of 2011 when the remnants of Hurricane Irene barreled up the East Coast causing massive flooding and taking businesses and homes along with it. The Alchemist pub – with its basement brewery – was one of the casualties. It will not reopen.

Now the full attention of John and Jen has turned to the cannery where currently 3,000 barrels of Heady Topper – and only Heady Topper – are produced. They can the beer and encourage customers to drink directly from the lip. This is to keep the beer from quickly oxidizing – something John is very passionate about.

He said that an expansion is in the works that will double capacity in early 2013 and that an additional 3,000 barrel capacity will be added



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## An Inking of Vienna

By Owen Ogletree

What an odd world we live in where it's easier to find a Vienna-style lager in Cleveland or Mexico than in the place of its birth. I decided to venture to Vienna last winter to explore its brewpubs and beer halls and see for myself if the classic Viennese amber lager, first brewed just after the initial isolation of lager yeast, was making any sort of comeback in its hometown.

Situated on the Danube River, Austria's capitol city initially presents itself as elegant and old. Visitors can walk the streets trodden by the Hapsburgs, visit the stunning Schönbrunn and Belvedere Palaces, and marvel at the intensely Gothic St. Stephen's Cathedral. Upon closer scrutiny, I realized that much of Vienna is quite new with majestic Baroque and Gothic structures being rebuilt and restored as the original edifices crumble due to past wars or the passage of time..

Other than architecture, my first impression of Vienna involved smoke. Austrians seem civic-minded and green-thinking, but they absolutely love their cigarettes and will fight any proposed smoking ban to their emphysemic deaths. By law, beer halls over a certain size must now have separate smoking and non-smoking areas, but these are usually not divided by any physical barrier, and the non-smoking section often sits upstairs or in the back of the pub behind the tobacco fog just inside the front door.

Beers in Vienna seem a bit light in malt and hop richness and complexity and are a touch sweeter than similar styles available in Bavaria. Unfortunately, classic Vienna lagers in the city seem to have gone the way of the dodo. Most pubs offer beers resembling German pilsners, golden helles lagers, dunkel lagers and hefeweizens, and

all beer lists include a g'mischt option – a glass filled with equal portions of golden and dark lager. I found the local *alkohol frei* wheat or pilsner beers surprisingly quite tasty and a good source of hydration on occasion.

Look for basically three categories of beer taverns in Vienna: grand, sprawling, historic taverns that haven't changed noticeably in the last 200 years; spartan pubs frequented by locals and filled with decor from the 1970's; and modern taverns offering a wider range of beer styles in less traditional settings.

With a Ukrainian brewer making American-style ales with Slovenian hops, Vienna's 1516 brewpub definitely falls into the latter category. The guys from Victory Brewing in Pennsylvania even came here for a collaborative brew of HopDevil IPA. House beers also include a double IPA, oatmeal stout, helles, weisse and a whiskey barrel-matured strong ale. American-style burgers and chicken wings highlight the food menu.

Around the corner from 1516 sits the eye-catching and traditional Schwarzenberg Stadtbrauerei brewpub serving well-crafted lagers, wheat beers and malty seasonals such as Christmas Bock. Offering a more bohemian atmosphere, the funky Krah-Krah beer bar, adorned with music and theater posters, stocks an impressive inventory of rare, regional lagers and wheat beers.

The Augustiner-Keller Bitzinger is a cavernous, attractive cellar bar/restaurant with a delicious helles and slightly roasty dunkel *vom fass* (on draft) from the Opernbräu brewery. For an unexpected twist for the taste buds, the nearby Siebensternbräu brewpub pours a marzen, hemp beer, chili beer, smoke beer, IPA and seasonal bocks – all available in 0.2 liter sampler glasses.

A sampling of other noteworthy beer destinations in central Vienna includes the atmospheric, historic Gösser Bierklinik; the city-center Perchtenbräu pub; upscale Plutzer Bräu restaurant; Ottakringer Brewery's Bermuda Bräu multi-storied beer hall; the brusque Cafe Einstein offering the range of Hirter brews; and the friendly Bieramt with a eclectic array of local golden lagers and wheats.

While I prefer the exemplary beers and gorgeous, smoke-free beer halls of Munich, Vienna does exude a certain charm and appeal – despite the apparent absence of its namesake lager. Vienna is like a witty, handsome, older woman who chain-smokes, loves music and art, wears her plastic surgery and heavy makeup quite well, and has a fondness for respectable beers in sociable taverns. I'd share of couple of beers with her again.



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### Traveling Connoisseur:

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## FROM THE EDITOR

**H**ow best to sum up this year's Craft Brewers Conference? Choosing the site of Washington, D.C. – a decision made four years ago – was prophetic.

At a time when the Brewers Association's membership continues to produce year-over-year market gains, many of the members in town for the CBC went to Capitol Hill to persuade Congressional staffers that brewers can continue to produce new jobs – if only the excise tax burden is eased for those who make less than 6 million barrels of beer a year.

In the three days following the Hill Climb, the capacious halls of the Walter E. Washington Convention Center were bustling, in part because more new and potential brewers were on hand than ever before.

The BA is always challenged with cheering on small brewers with state-of-the-industry statistics and simultaneously telling cautionary tales. At the General Session the BA members were told they produced 10 percent of all beer revenue in the U.S. market in 2012 – according to a member survey. This same group sells more than 50 percent of beer sold on tap – due in no small part to the multitude of tasting rooms and brewpubs now in operation.

These are indeed impressive numbers, each one a crossing of the Rubicon not unlike, say, General Washington crossing the Delaware during that revolution.

The cautionary tales were delivered ably by New Belgium Brewing's CEO Kim Jordan in the keynote address. She exhorted the BA's craft brewers to remember they comprise a collective due to a common conviction. Her worries focused on the need for these same brewers to consider themselves "guardians of quality," and to understand what is "optimal and what is sub-optimal" when it comes to delivering packaged beer to consumers.

In other words, the battle for shelf space and recognition continue versus the macro brewers who are producing more of their own unique lagers and ales as well as turning up the volume on some former BA category brands that have been acquired – and which remain excellent beers. These same large-scale brewers are experts at delivering fresh beer to many markets and the BA membership, noted Jordan, will need

to maintain quality standards when it comes to freshness.

Outside the convention center, it only took a brief walk of the downtown vicinity – or a ride of a few Metro stops – to confirm the local beer scene in D.C. has freshened up dramatically since this writer once lived just across the Potomac.

I enjoyed visiting The Black Squirrel in the Adams Morgan neighborhood, Fireworks Pizza in Arlington and RFD Washington – where Beer Hunter, an illuminative documentary of the late Michael Jackson, was premiering. Symbolically, tickets were readily available to all comers for the film about the people's advocate for better beer. Those who stepped up rubbed elbows with some of the beer cognoscenti who had descended upon D.C. for this debut, including two of our contributors, Carol Smagalski and Stephen Beaumont.

Here in the offices of BC in Atlanta, we're lobbying for flavorful stories. The man who led the BA's charge up the Capitol steps, DogFish Head Brewing founder Sam Calagione, is the subject of our front cover and Innovators Series feature. If ever there was a brewer who pushes the style boundaries, it's Calagione, whose profile comes with telling insight from the Philadelphia-based Smagalski.

We are glad to promote the emphasis on local that is a fundamental element of the craft tale with a story on brewers going Farm to Table, written by new contributor Sherry Dryja. While major player Chateau Rogue has made the commitment to growing all its own content, this feature focuses on smaller outfits like Almanac which have taken up the cudgel of local ingredients for their beers through cooperative efforts.

We regularly engage the classics here at BC to keep our lines well connected to the soul of beer. This quarter, there's another opportunity to join the incomparable Ben Keene as he drinks and dines his way through central Germany. (Yet, as we noticed at the CBC, constant traveler Ben seems to remain relatively trim and fit...)

Speaking of growing your own, longtime major newspaper journalist and former Colorado resident Jim Pedley checked into how Amendment 64 might affect the brewing scene in Colorado. Commercial brewers understandably have decided to

stay well clear of any infusions while the Federal government sorts out its response. But in a state where marijuana may grow into a \$1 billion cash crop annually by some estimates, we thought it was important to find out what's happening at a ground zero for craft and cannabis.

Elsewhere in our pages, the stories in our regular departments are equally engaging and expertly written as we strive to inspire the beer curious and those already well steeped in the pursuit of flavorful beer.

Enjoy!

*- Jonathan Ingram*

**ABOUT...** A longtime beer enthusiast from the Washington, D.C. area, Jonathan's writing career began in newspapers before Ingram Publishing was established in Atlanta in 1983.

He moved from publishing specialty magazines into freelance writing full time 20 years ago and since then has written six books, including biographies of Dale Earnhardt and Danica Patrick. Jonathan's by-line has appeared in Sports Illustrated, The New York Times and The Washington Post among over 100 other publications and websites worldwide.

**- End of Article**



# CONTRIBUTORS

## **Shawn Connelly**

Shawn lives in southern Illinois, is the founder of both BeerPhilosopher.com and Aleuminati.com – a beer social networking site – and serves as a retail consultant and host for craft beer events.

## **Sherry Dryja**

A first-time writer for The Beer Connoisseur, Sherry is a life-long traveler and taster of life. At home in Arizona, she teaches baking classes, develops online workshops and writes about food for KitchenDilettante.com. While traveling extensively throughout North America, she also writes for JetPlanesAndCoffee.com

## **Charlie Gow**

Charlie is a Beer Judge Certification Program Associate Exam Director and a National Judge. Charlie has been brewing for close to two decades and now calls Fairfax, Virginia home.

## **Bob Barnes**

A native Las Vegas, Bob is the editorial director of The Las Vegas Food & Beverage Professional and has been a regional correspondent for Celebrator Beer News since 1998. He also covers the Vegas restaurant scene for Gayot.com and has been published numerous times in Nevada Magazine. He can be reached at Bob@lvfnb.com.

## **John Holl**

Frequently crisscrossing the country in search of beer stories, this time John's subject is The Alchemist, a brewery in Vermont. His books include guides to breweries in Indiana and Massachusetts, an American guide to drinking in London and a craft beer-themed cookbook. Learn more on Twitter (@john\_holl) and at [www.beerbriefing.com](http://www.beerbriefing.com).

## **Ben Keene**

Ben is a wanderlust-stricken writer, an intrepid eater and the author of "Best Hikes Near New York City." His work has appeared in a variety of publications, including Time Out New York, the Village Voice, DestinAsian and Travel + Leisure Southeast Asia. He blogs at [whereandback.blogspot.com](http://whereandback.blogspot.com)

## **Owen Ogletree**

The founder of the popular Classic City Brew Fest held in Athens, Georgia each spring, Owen runs ClassicCityBrew.com and writes often for Athens Magazine and the bimonthly Southern Brew News. He contributed the notes on food in the Beer Review as well as a column on visiting Vienna.

## **Jim Pedley**

A Wisconsin native, Jim once lived within walking distance of the Miller, Pabst and Schlitz breweries in Milwaukee. A veteran journalist, he has worked at the Boston Globe, Fort Worth Star-Telegram and the Kansas City Star. He is the founder and managing editor of RacinToday.com.

## **Dan Rabin**

An award-winning freelance beer and travel journalist from Boulder, Colorado, Dan began homebrewing in 1990 and won a gold medal in the National Homebrew Competition in 1994. He is a columnist for Celebrator Beer News and has contributed to numerous beer and beverage publications.

## **Carolyn Smagalski**

A frequent contributor, Carolyn won the Brewers Association's Beer Journalism Award in 2006 for her work on the website BellaOnline, where she is known as "the Beer Fox."

**- End of Article**

## NEWS & CALENDAR

- By Jonathan Ingram

**W**ill the case of watered down beer brought against Budweiser make it through the legal wash?

If nothing else, the Budweiser brand temporarily suffered an image setback that may be measurable in the marketplace – without an Anton Parr meter. The story of watered down Bud, first filed by Bloomberg News, took only one day to go viral on the Internet and make it to prominent media telecasts.

The suit itself says, “Sometime prior to 2008, A-B began using in-line alcohol measuring instrumentation, known as an Anton Paar meter – technology which allows AB to measure the alcohol content of malt beverage to within hundredths of one percent (i.e. + or – 0.01%).” According to the suit, the meters were used to reduce alcohol content.

### CRAFT CAPACITY GROWS

In addition to a Twitter campaign, Anheuser-Busch responded with a tongue-in-cheek ad campaign in 10 major newspapers that touted the 71 million cans of drinking water donated to disaster relief by the company. The ad read, in part: “They must have tested one of these.”

In a filing in Pennsylvania, one of three filed in different states, Thomas Greenburg and Gerald Greenburg say they regularly bought cases of Budweiser over a four-year period, but deserve damages because the stated alcohol content of 5 percent by volume was false.

An A-B executive has dismissed the charges. Peter Kraemer, the company’s vice president of brewing and supply, said in a statement, “The claims against Anheuser-Busch are completely false, and these lawsuits are groundless. Our beers are in full compliance with all alcohol labeling laws.”

It remains to be seen if the plaintiffs can make their case. It depends on former employees of A-B stating the process of adding water was a corporate policy to increase profits. An attorney for Nina Giampaoli and John Elbert, the two plaintiffs in Sonoma County, Calif., acknowledged that neither one independently measured the alcohol content of the beer they bought.

Eric Shepard, executive editor of industry

publication Beer Marketer’s Insights, told a reporter for the St. Louis Post-Dispatch he doubts the validity of the suit, which seeks class action status. “Brewers and other large companies are often the targets of class action lawsuits, and A-B wouldn’t have had its vice president of brewing Peter Kraemer come out with their statement if they weren’t confident in their standing.”

Each of the three suits, including one in New Jersey, asks for a minimum of \$5 million in damages. The suits state the practice of watering down the beer began following the acquisition of A-B by InBev in 2008.

In addition to craft breweries adding operations in the East, several well known brands are expanding closer to home.

Anchor Brewing Company has announced a quadrupling of its capacity by adding a 212,000-square foot space at Pier 48 next to the stadium of the San Francisco Giants. The new location, to feature visitor attractions, will use a replica of the current copper brewing system in Portrero Hill. The additional system was bought in Germany by retired owner Fritz Maytag for possible future expansion and then put in storage. Capacity will rise to 680,000 barrels annually from the current 180,000 at Portrero Hill, which will continue operations. The price tag for the new operation is stated to be \$80 million.

In Michigan, Founders Brewing Company began the second phase of its \$26 million expansion. Most of the budget is focused on increasing capacity up to 320,000 barrels annually and energy efficiency. The remaining 15 percent of the budget will go toward an enlarged taproom, deli and outdoor beer garden.

In Minnesota, August Schell Brewing Company, one of the oldest family-owned breweries in the U.S., will soon break ground on a \$2 million project to expand capacity to 250,000 barrels annually, up from 150,000. This will be accomplished by gradually adding four 750-barrel fermentation tanks adjacent to the current operations.

The award-winning Pelican Pub and Brewery is in the process of adding a separate brewing operation in Tillamook, 24 miles from the original Pacific City location on the coast of Oregon. The all-new brewery is being built by Metacraft.

## CALENDAR

Visit [www.beerconnoisseur.com/calendar](http://www.beerconnoisseur.com/calendar) for a complete listing of events!

### MAY

- 3-12:** Madison Craft Beer Week, Madison, WI ([www.madbeerweek.com](http://www.madbeerweek.com))
- 4:** Michigan Cask Ale Festival, Westland, MI ([www.caskalefest.blogspot.com](http://www.caskalefest.blogspot.com))
- 11:** North Carolina Brewers & Music Festival, Huntersville, NC ([www.ncbrewsmusic.com](http://www.ncbrewsmusic.com))
- 11:** Buellton Brew Fest, Buellton, CA ([www.buelltonbrewfest.com](http://www.buelltonbrewfest.com))
- 18-19:** Virginia Beer Festival, Norfolk, VA ([www.festevents.org](http://www.festevents.org))
- 24-25:** California Festival of Beers, San Luis Obispo, CA ([www.californiafestivalofbeers.com](http://www.californiafestivalofbeers.com))
- 31:** Philly Beer Week Opening Tap 2013, Philadelphia, PA ([www.phillybeerweek.org](http://www.phillybeerweek.org))

### JUNE

- 1:** Firestone Walker Invitational Beer Festival, Paso Robles, CA ([www.firestonebeer.com/mingle/fw-invitational-beer-fest.php](http://www.firestonebeer.com/mingle/fw-invitational-beer-fest.php))
- 7-8:** Omaha Beer Fest, Omaha, NE ([www.omahabeerfest.com](http://www.omahabeerfest.com))
- 14-15:** Beer, Bourbon, BBQ Festival, National Harbor, MD ([www.beerandbourbon.com](http://www.beerandbourbon.com))
- 21-22:** Summer Beer Fest, Detroit, MI ([www.detroitsummerbeerfest.com](http://www.detroitsummerbeerfest.com))
- 22-23:** Colorado Brewers’ Festival, Fort Collins, CO ([www.downtownfortcollins.com](http://www.downtownfortcollins.com))
- 27-30:** North American Organic Brewers Festival, Portland, OR ([www.naobf.org](http://www.naobf.org))

### JULY

- 5-7:** Seattle International Beerfest, Seattle, WA ([www.seattlebeerfest.com](http://www.seattlebeerfest.com))
- 19-20:** Vermont Brewers Festival, Burlington, VT ([www.vtbrewfest.com](http://www.vtbrewfest.com))
- 20:** Naperville Ale Fest, Naperville, IL ([www.napervillealefest.com](http://www.napervillealefest.com))
- 24-28:** Oregon Brewers Festival, Portland, OR ([www.oregonbrewfest.com](http://www.oregonbrewfest.com))
- 26-28:** Southern NH Brewers Festival, Hooksett, NH ([www.whitebirchbrewing.com](http://www.whitebirchbrewing.com))
- 27:** Beer on the Bay, Erie, PA ([www.eriepa.com/beer-on-the-bay](http://www.eriepa.com/beer-on-the-bay))
- 27:** Milwaukee Brewfest, Milwaukee, WI ([www.milwaukeebrewfest.com](http://www.milwaukeebrewfest.com))

- End of Article



# CORRESPONDENCE

## MUG SHOTS

Hello to all the great writers and editors at Beer Connoisseur!

I'm a longtime subscriber and first time letter writer. I love the magazine and regularly find myself complaining about the fact it's a quarterly. It's so jam-packed with such great content, however, it sometimes takes me up to three months to get to all the articles!

I really enjoyed the piece on Oktoberfest in the winter 2013 issue. It has spurred me to start researching our own trip to Germany for the 2014 festivities. Thanks for the insights to the enormous event and the inspiration! It also reminded me that I want to start collecting steins. My dad has done so for years and has some really nice pieces. I'd love for BC to write an article or even an entire section on stein collecting. Maybe you could even showcase some special steins or famous collectors. What do you think? Keep up the great work!

- NICK MARQUARDT

## Editor's Response

*Thanks Nick. We invite you to send us what you learn about stein collecting for consideration as a feature on The Beer Connoisseur web site. Also, you may want to put up a stein photo or two from your father's collection on our Facebook page under Recent Posts by Others.*

- Jonathan Ingram

## TRAINING TIME

Hello, I am a current subscriber to the magazine and my wife took a hysterical picture this morning of our 2-year-old reading the most recent issue on the toilet. Made me laugh for quite a while. I thought that you would enjoy seeing a new generation carefully studying the craft. Really enjoy the magazine, thanks for the great beer news and info.

- STEVEN MANNING

## Founder & Publisher's Response

*Steven, I have to tell you I struggled over whether to publish your correspondence to us. It's a very funny photo. (I have youngsters at home and the stuff they do on a daily basis is continuous entertainment.) The big struggle I had was the risk of offending current and prospective corporate*

*advertisers who are sensitive to us publishing a photo of a minor reading our magazine. In the end, it was just too hilarious to pass up.*

*So cheers to you and young mister Manning!*

- Lynn Davis

**P.S.** Advertisers, please note. Steven and his wife immediately took the copy away from their son and scolded him for reading a magazine inappropriate for his age. They also gave us explicit consent to publish the photo and expressed excitement about receiving the additional copies we are sending. One day young Mr. Manning can show his friends that he has been published in *The Beer Connoisseur*... but not until after he and his friends turn 21.

## FACEBOOK HIGHLIGHT

"... drinking beer in Portland is as I imagine it might be all across North America if only Prohibition and its subsequent brewery consolidations had somehow never taken place." Thank you, Stephen Beaumont for the lovely tribute to our fair city in the latest Beer Connoisseur Magazine.

- LISA MORRISON

"I drink a hell of a lot more than 22 gallons."

- JASON ALAN WALBURN

"Now that's going green. Lol"

- JAMES LAWTON

18,596 people enjoyed this post and so did we.

- SOCIAL MEDIA STAFF

## Post on our website's forum at:

[www.beerconnoisseur.com/forum](http://www.beerconnoisseur.com/forum). Comment on our Facebook page at /BeerConnoisseur. Tweet us @BeerConnoisseur. Or e-mail your thoughts and full name to: [editorial@beerconnoisseur.com](mailto:editorial@beerconnoisseur.com). We reserve the right to edit comments, tweets and emails for clarity and brevity.

- End of Article

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## THE BEER CONNOISSEUR... ONLINE

*Website only features*

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**- End of Article**



# STYLE STUDIES

- By Shawn Connelly

Let there blight - not to mention pale malt. Given the arrival of the heralding sunshine of spring, two favorites made with pale malts are being drawn up by Shawn this issue.

The theme of new growth that arrives each spring is also a fitting theme for Munich Helles and American Barleywine. Each of these styles grew out of other established and popular brews before they were taken under consideration by the Bavarians and the Americans, respectively.

But let's not take this theme too far. The Helles - not to be confused with "light" beer - has a relatively low ABV and can be considered a quintessential session brew. The American Barleywine is a supreme indolence of high gravity as well as hops. Also, it tends toward amber or copper in color.

How these two beers arrived in the wake of pilsner and English barleywine is a substantial tale of evolution with very satisfying results. Their stories compile a tale of two centuries and the never-ending evolution of taste and - what can we say? - style

**Cheers!**

## MUNICH HELLES

It seemed harmless enough - a pale, straw-colored malty lager with a penchant for balance and drinkability. But this unassuming lager called "helles" (pronounced "hell-us," which is a German noun for "pale" or "bright") caused quite a stir when it was first conceived just before the turn of the 20th Century in its native Munich as an alternative to the popular pilsners coming out of Bohemia.

While pilsner was all the rage in Europe during the latter part of the 19th Century, the über-traditional brewers of Bavaria were reluctant to compromise the dark and heavy dunkel lagers for which they were renowned and step into the light, as it were. Some even suggested banning the practice of brewing these new pale beers in order to preserve what they believed to be distinctly Bavarian brewing tradition.

Only after it became evident that the trend toward lighter, clearer lager beers was more than a passing fad, did the first true "helles"

lager see the light of day in the form of a batch sent to Hamburg in 1894, courtesy of Munich's oldest brewery, Spaten. The people of Hamburg liked the new beer and despite the misgivings of some, so did the Muncheners. So, the adoption of the pale lager was an inevitability that permeated even the notoriously obstinate Bavarian beer brewing and drinking culture.

Production of the new style, dubbed "Helles Lagerbier" by Spaten, commenced the very next year in 1895. But rather than simply imitating the crisp, hoppy Bohemian lager, which was what the detractors were afraid would happen, helles marked the creation of a distinct, Bavarian lager beer style that would shortly thereafter come to typify Bavarian brewing excellence more than dunkel ever did.

In terms of ingredients, helles is a study in simplicity. A two-row Pilsner malt originally grown in Moravia is the backbone of the style. The malt is lightly kilned to produce a very pale beer color. Somewhat grainy and bready in character, Pilsner malt produces both the pale color and sweet, malty flavor characteristics that make helles what it is. Hops are of the German Noble varieties and play only a supporting role in the helles style. Stopping there, these ingredients in differing proportions might well describe a pilsner as much as a helles. The variance in the water profile and the hopping rate make each of the styles distinct.

The water in Plzen is incredibly soft (low mineral content) and the low sulfate water along with larger hop additions produce a malty, yet pleasingly bitter lager. In the case of Munich, the water has a moderate mineral profile and bittering hops are used only sparingly to produce a more malt-accentuated pale lager.

A traditional helles pours a pale straw color to very light gold in the glass. The beer should always be crystal clear and produce a billowy white head of foam that persists well. On the nose, look for a very subtle grainy aroma with some sweetness intermingled with floral and spicy Noble hops in the background. Some dimethyl sulfide - a compound common in lagers that presents as a mild cooked corn aroma - is acceptable for the style as are some faint sulphury notes resulting from lager fermentation.

The palate, like the nose, ought to offer a sweet and slightly husky grain profile with very low hop bitterness, flavor or aroma, except to delicately balance the sweet malt, the hallmark of this beer style. Despite its pale color, helles

should be medium-bodied and somewhat substantial in the mouth, with ample carbonation and a smooth, malty finish and no lingering hop bitterness. All in all, helles offers an exceedingly drinkable alternative to the more hop-forward pilsner, which typically has a moderately higher ABV. In fact, rather than being a simple "us too" beer in answer to Bohemia's popular lager, helles has come to represent for many the true apogee of Bavarian beer.

As far as food pairings are concerned, matching a localized beer style with the indigenous cuisine nearly always works and this rule certainly applies to this Bavarian classic. Try pairing a helles lager with Bavarian weisswurst, Spaetzel, Forelle nach Art der Müllerin (fried trout) or a big Bavarian pretzel.

## AMERICAN BARLEYWINE

The American answer to traditional European beer styles can often be summed up in two words: "add hops." Okay, three words: "add more hops." The beer style known as barleywine, or on this side of the pond, "barleywine-style ale," originated in Britain and was brewed to a higher than average gravity as a substitute for wine during an era when wine imported from France was sporadic due to frequent conflict between the two countries. Once Americans took hold of the style, almost 250 years after its invention, we super-sized it by pushing the biggest of beer styles to new heights in alcohol content and hopping rates.

Despite beer's long-held distinction as a decidedly blue-collar drink, early barleywines were the exclusive dominion of British aristocracy and were brewed in small batches for the families of privilege because commercial production of a beer that rivals the strength of wine was exorbitantly expensive. In its very earliest incarnations, around the middle of the 18th Century, the precursors of barleywine were produced using a technique known as partigyle brewing - a means by which the first runnings of concentrated, sugar-rich wort were removed, boiled and fermented to create an exceptionally strong ale. Subsequent runnings would then be used to brew smaller, "table" beers of lesser strength. Portioning out the mash in this fashion allowed British farmhouse brewers to make multiple beers from a single mash - albeit in smaller proportions - and maximize the economy and versatility of their raw ingredients.

**...continued**

Later, in the mid-1850's, the Bass & Co. Brewery of Burton-on-Trent introduced the first commercial, single batch (non-partigyle) version of barleywine, called simply No. 1, which employed new pale malts instead of the brown malts that would have been used as a base in earlier barleywine brewing. These paler barleywines would become the standard for the style going forward and when the first American craft versions arrived on the scene, like Anchor's Old Foghorn in 1975, the move toward a hop focus was already evident.

One of the most iconic American barleywines, Sierra Nevada's Bigfoot, which followed several years later, marked the transformation of the style into the malt and hop bomb it's known to be today, particularly in West Coast offerings. Barleywines, in both the malt-forward English version and the everything-forward American style, are now more popular in the U.S. than in their original country of origin.

Barleywine not only approaches the fruit of the vine in strength, it challenges the best reds in its ability to develop and evolve over time with proper cellaring. American barleywine, in particular, undergoes a metamorphosis in the bottle as the volatiles in the hops degrade and move from intense bitterness and aromatics to more, earthy, subdued tones allowing the malt to take center stage. Most barleywines are labeled with a "vintage" for this very reason and vertical tastings of successive years are common among barleywine devotees. While the brewer's primary intention is to brew a beer that is enjoyable when fresh, the ability to lay down a bottle or two and compare tasting notes, year to year, is an added element usually reserved for wine types.

Being a pale malt-based beer, most of the color and character in American barleywine comes from an extended boil time rather than an addition of darker specialty malts, as a rule, although some judicious use of crystal malt is sometimes used for additional color and depth of flavor. Big, bold American hop varieties are typical and are added with seeming abandon to create a beer that is simultaneously malty and hoppy like no other beer style on the planet. Add an ale yeast strain with a high alcohol tolerance and you've got a simple recipe for a seriously complex beer. Building

an American barleywine is rather simple on paper, just add malt, hops, yeast and keep adding them till you max out your brewhouse capacity. Go big or go home.

In the glass, American barleywine can appear as medium amber to a deep, ruddy copper color and is generally clear, especially in fresher examples. An ivory to sandy tan-colored head is typical, though often does not retain well due to the high alcohol content and lack of body-building specialty malts in the grist. On the nose, expect intense maltiness expressed as sweet caramel and bready notes along with aggressive hop aromas, mostly of the American variety, with an emphasis on citrus, pine, and resinous characteristics. Hop notes dull, become earthier and meld with the malts the longer the beer is aged. Some fruit esters and perceptible alcohol are typical as well.

This beer style is defined by its intensity of flavor. Look for a good deal of residual sweetness up front with moderate to very strong hop bitterness following. Again, the hop profile varies greatly from beer to beer, and is relative to the beer's age, but in general barleywine of the American ilk will come across as tremendously hoppy, cutting through the malt sweetness all the way to the finish. Alcohol notes are evident and create warmth that lasts in the full-bodied, thick, sometimes almost viscous mouthfeel of the beer. Older examples can often finish somewhat sweeter, but should still be characterized by strong malt and hop flavors accentuated by sherry-like, oxidative characteristics.

Barleywine is a meal in itself and certainly doesn't like to share its spotlight with food, as a rule, but you can tame the hoppiest of American barleywines with sharp, stilton cheese or the occasional curry dish, and try matching up an aged version (or less hoppy fresh beer) with a rich cheesecake or crème brûlée. Ideally, though, think of barleywine as a fine digestif – break out your best sniffer and enjoy the long malt and hop trip this big beer can offer.

*- In both the malt-forward English version and the everything-forward American style, Barleywines are now more popular in the U.S. than in their original country of origin.*

## **MUNICH HELLES**

### **Stats:**

O.G: 1.044 to 1.050, IBUs: 18 to 25, SRM: 4 to 5.5, ABV: 4.5-5.5%

### **Commercial Examples:**

Weihenstephaner Original, Spaten Premium Lager, Hacker Pschorr Münchener Gold, Three Floyds Gorch Fock.

## **AMERICAN BARLEYWINE**

### **Stats:**

O.G: 1.090 to 1.120, IBUs: 60 to 100, SRM: 11 to 22, ABV: 8.4-12%

### **Commercial Examples:**

Sierra Nevada Bigfoot Barleywine Style Ale, Hair of the Dog Fred, Great Divide Old Ruffian, Smuttynose Barleywine-style Ale

**- End of Article**



# RESTAURANT SPOTLIGHT:

## CHOICE CITY BUTCHER & DELI

- By Dan Rabin

Before the deli-restaurant concept was hijacked by chain store sandwich dispensaries of little personality or distinction, the neighborhood delicatessen was an informal community melting pot where conversation flowed and comfort food ruled. Choice City Butcher & Deli of Fort Collins, Colorado, has revived the best traditions of the neighborhood deli experience while adding a few non-traditional twists. Among them is an extensive selection of rare and interesting beers that would make the most jaded beer palate swoon.

As the home of Colorado State University, Fort Collins has been pigeonholed with the “college town” label, but in recent years has earned another identity. The lively city of 145,000, located 60 miles north of Denver, has emerged as one of the country’s premier craft beer communities. Nine craft breweries currently reside here including New Belgium Brewing, the country’s third largest craft brewery; 23-year-old Odell Brewing Company; and Funkwerks, voted the small brewing company of the year at the 2012 Great American Beer Festival. When it comes to beer, locals are knowledgeable, passionate and adventurous.

Choice City is located in the historic Old Town district on the ground floor of the 90-year-old Armstrong Hotel building. A few tables sit in front of the non-descript brick structure under a striped awning. A makeshift fence separates diners from passersby. You enter into a modestly-sized dining room flooded with natural light from a picture window.

Menu options are listed on a collection of chalkboards. A few pieces of playful artwork cover the remaining wall space. The pressed tin ceiling hints of the building’s longevity, but otherwise the space has a timeless and familiar ambiance.

Simple wooden tables fill the room. A second, smaller dining area sits in the

back, its walls adorned with an impressive collection of tap handles. You order meals or purchase meats to go from a pair of meat displays sitting under a buffalo skull mounted on a column. A small counter near the entrance faces an impressive row of tap handles worthy of a slow detailed perusal.

The menu features first-rate deli fare with many ingredients sourced from local producers. The sandwich menu lists a dozen options from the kid-friendly PB & J (creamy or crunchy with homemade jam) to standards such as the Classic Italian and the Sausage Sandwich, made with two selections from the butcher case. The Mountain Man sausage contains elk, buffalo, boar and venison. Another top seller is a concoction of rabbit, rattlesnake, jalapeno and chardonnay.

Reubens are extremely popular and come in five varieties. Choice City’s signature dish is the Colorado Reuben, piled high with corned buffalo sourced from a local ranch. The burger menu lists a dozen variations. Beef is ground fresh in-house twice daily.

Breakfast is served seven days a week and dinner is served Thursday through Sunday. For evening meals, diners select meat from the deli case which the chef then cooks to order. Selections can include exotic meats such as ostrich, buffalo, elk or venison.

Good beer was part of the Choice City equation from day one according to owner Russ Robinson (pictured left), who opened the eatery in 2003. Several years earlier, Robinson was en route to Vail from his Ohio home “to become a ski bum for the rest of my life” when he made a fateful detour to Fort Collins to visit the New Belgium brewery. “I fell in love with this town and the people,” Robinson explained. “I ended up staying.”

When Choice City first opened, New Belgium and Odell were the dominant local breweries and were featured on the modest tap list. But Robinson wanted to offer something beyond the ubiquitous local beers. “I wanted to bring Belgian beers into this town. I had about five draughts. I dedicated one of them to Chimay.” The Trappist beer was so well received he put additional Belgians on tap. The collection of draught lines was expanded, making room for imports and seldom-seen offerings from American craft breweries.

Robinson knows the pampered palates of the local clientele aren’t interested in

mainstream beers. “To make them come back, you have to offer them something they haven’t seen before,” he said. The beer list changes daily and features small batch and experimental beers unavailable in other local taprooms. Of the current collection of 37 taps, a half-dozen are dedicated to sour beers and about 10 beers represent local breweries from Fort Collins to Boulder. “Those 10 aren’t beers you’re going to find anywhere else. You’ve got to earn the respect and trust of these breweries,” said Robinson, explaining his privileged access to rare local beers. His ability to turn kegs over quickly has helped foster a solid relationship with his distributor. When a small allocation of a rare beer arrives in Colorado, Choice City will be among the few places to get a keg.

The craft beer world has taken notice. In 2010, Ratebeer.com listed Choice City among the best beer restaurants in the world. It’s been a fixture on the list ever since. Once a month, the deli/butcher shop/tap house hosts beer dinners featuring prominent breweries from across the country. In recent months, dinners have featured the Lost Abbey and Firestone Walker from California and the Hoppin’ Frog Brewery of Ohio.

High-quality deli fare and a stellar tap list have earned Choice City a diverse and devoted local following. “I get everyone from the poorest college kid to the rich businessman and lots of families and kids,” said Robinson of his clientele. He mentions the deli’s other important draw. “People can be themselves here, and that’s really special.”

### CHOICE CITY BUTCHER & DELI

104 West Olive Street  
Fort Collins, CO 80524  
Phone: (970) 490-2489  
[www.choicecitybutcher.com](http://www.choicecitybutcher.com)

Sunday - Tuesday  
7:00 a.m. – 6:00 p.m.  
Wednesday - Saturday  
7:00 a.m. – 9:00 p.m.

- End of article

## INNOVATORS SERIES

### SAM CALAGIONE, The Off-Centered Mantra Man

- By Carolyn Smagalski

**A**t Dogfish Head Craft Brewery in Milton, Delaware, sunlight glistens through a window of the tasting room, spotlighting three decrepit, stainless steel vessels – remnants of the tiny, ten-gallon rack system that Sam Calagione used in 1995 when he opened the “first brewpub in the first state.” Along with Sir Hops-A-Lot, the system lingers as a soft reminder of Sam’s entrepreneurial spirit, one that began “in the naiveté of youth,” he explained.

As a legend among American craft brewers, Dogfish Head Founder and President Calagione sets the bar for innovative ways of doing business. From day one, his off-centered mantra helped gain him the following of a rock star, the allegorical bad boy with enormous self-confidence – the ultimate connector, savvy with the media and oozing with appreciation for his off-centered fan base. He is their David among the Goliaths in a world of corporate globalization.

Following Sam’s lead, Justin Williams, the “off-centered storyteller” of Dogfish Head, needs no wizardry when it comes to evangelizing about “off-centered ales for off-centered people.” Everything about Dogfish Head Craft Brewery echoes the sui generis, the unique, un-forged standard. He said of his boss, “He’s the real deal.”

In 1933, the 21st Amendment repealed Prohibition on the Federal level, but left the details regarding regulation in the hands of each state. Delaware had never passed legislation to legalize brewpubs. For Dogfish Head to arrive, this needed to change.

#### The Accidental Lobbyist

At the age of 24, Calagione recognized “the marketing cachet and curiosity factor” inherent in being crowned Delaware’s first brewpub. That distinction was critical to his success.

Others had failed, but the cocksure Calagione lobbied state senators and representatives for his cause. With the guidance of an experienced Wilmington

attorney, he drafted a bill and presented persuasive arguments to Delaware legislators, emphasizing the brewpub’s economic significance. Four days before Dogfish Head Brewings & Eats was to open in Rehoboth Beach, the law that legalized commercial brewing passed by an overwhelming majority, delivering front-page headlines that served as grass-roots marketing, bringing locals out of the woodwork and into his pub.

This is the foundation upon which Dogfish Head was built and keeps building. Calagione has no interest in doing what has already been done. He focuses on pushing the limits, discovering what lies outside the box. “The challenge is that there’s no context for the beer world to hold us up to,” he said. “We’re forging our own path and going where no one has gone.”

Since those early days, Dogfish Head has grown from brewing three times per day to crafting over 170,000 barrels in 2012, with current construction underway to triple that figure. Meanwhile, at the Rehoboth Brewpub, distiller Allison Schrader valiantly cranks out 38 cases of Rhum, Jin, DNA, and flavored Vodka each week on a piece of equipment that looks vaguely like the Mercury space capsule of the early 1960’s. “Frankenstill,” as it is affectionately called, was designed from the remnants of a grain silo, re-engineered the Dogfish Head way ... and it works.

Calagione has received a number of awards, including Delaware Small Business Person of the Year, Young Entrepreneur of the Year by the Small Business Administration, and Game Changer 2010 by the Huffington Post. In 2005, Dogfish Head made the Inc. 500 list of the Fastest Growing Private Companies in America, due to its three-year sales growth of 391 percent. These days, Dogfish Head works toward a controlled annual growth of 20 percent, but even that keeps the company on the fast track. Chief Operating Officer Nick Benz said “We’re like a jet ski with 180 people on it.”

#### A Beer for All Reasons

All this success sprang from Sam’s crazy idea of pushing the boundaries on all fronts. From the beginning, he slathered his menu with off-centered beers: Chicory Stout, made with organic Mexican coffee, St. John’s wort and licorice root; Raison D’Etre, crafted with raisins, beet sugar and Belgian-style yeast; or Liquor de Malt, brewed with gourmet corn, but delivered in a kitschy brown paper bag.

As Dogfish Head grew, Sam and company designed more great beers. Additions of blackberries, blueberries, Muscat grapes, saffron, juniper berries, maple syrup, saffron, papaya, melon, or `ulu were the norm. They stimulated the curious palates of Dogfish fans. For American lager drinkers, the soft and mild Shelter Pale Ale bridged the gap on the way. Wine enthusiasts got caught up in Midas Touch or Raison D’Etre. Noble Rot, brewed with botrytis-infected voignier, walked the hard line between beer and wine. They even chewed corn to craft authentic Chicha.

Urkontinent, released in the Fall of 2011, sprang from continental tech-geeks who suggested a list of wild-ass ingredients, plucked from every corner of the earth: rooibos tea, wattleseed, amaranth, myrica gale and honey.

Festina Lente may well have been the first American sour, originally designed and released in 2000-2001. To Calagione, “Belgians were synonymous with a world class beverage,” but the unsophisticated American beer market just didn’t understand. The beer was repeatedly returned because it was “sour.” But he just kept educating.

#### The DJ Success Formula

As a music geek, it didn’t seem like an off-centered idea to engage Sony Legacy as a partner in his brewing endeavors. Calagione consulted with music experts to arrive at a taste that would reflect the musicians he admired: jazz greats, hip-hop artists, masters of alternative.

Celebrating the 40th anniversary of Miles Davis’s improvisational Bitches Brew album, Dogfish Head blended three threads of imperial stout with honey beer and gesho root for its own masterful Bitches Brew. The mouthfeel is so good you’d think you were licking velvet. Flavors of brown sugar, black chocolate, molasses, fruitcake, and honey-brushed bread all merge on the palate. Truly bitchin’!

Hellhound on My Ale celebrated Mississippi bluesman Robert Johnson with highly hopped heat, feathered in lemon as a secondary tribute to Johnson’s mentor, “Blind” Lemon Jefferson. Faithfull Ale was brewed with black currants and delicate hopping, to honor the 20th anniversary of Pearl Jam.

Calagione’s recent collaboration with Dan the Automator of Deltron 3030 resulted in a nearly 360-degree experience with the production batch of Positive Contact. Fuji apples

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and slow roasted farro form the base, with a light hand of cayenne pepper and cilantro that adds spice to the finish. Packaging with vintage vinyl adds an extra spin, accompanied by DIY recipes from chefs Sean Paxton, David Chang, Mario Batali, Joe Beef and James Shyabout. If you weren't off-centered before Positive Contact, this 9 percent ABV experience may twist your titties to the hot side.

### Every Which Way but Loose

Calagione generates ideas "by looking in all worlds except the beer world." From the outside, it simply looks like play. His inspiration for Pangaea, with its global scope, grew out of a dinosaur DVD during father-son quality time. He developed the process for continuously-hopped ales using a vibrating hockey table that he knighted "Sir Hops-A-Lot." Randall the Enamel Animal, "the original organoleptic hop transducer module," was born from the desire to beat West Coasties at their own hop-centric game. He sees opportunity everywhere, and channels it to his off-centered maxim.

The Dogfish Head 360° Experience combines a brewery tour with a stay in the Brewmaster's Suite in the Inn at Canal Square in Lewes, Delaware. The suite is equipped with Dogfish Head soap and shampoo, a library of beer books and cold Dogfish selections in the fridge. There's a kayak tour in search of dolphins included in the package as well as a visit to the Dogfish Head Brewpub in Rehoboth Beach.

Sam's wife Mariah works the business too – Sam, fronting the big ideas of what Dogfish Head will do next, and Mariah looking at the practical side. According to storyteller Williams, "There's a little yin-and-yang between them. The two of them are really generous and fair, and they give their employees leeway to develop into the best they can be." Such is their formula for success.

*For some brewers, label art may be an afterthought, but Calagione uses labels to raise expectations about the drinking experience, while preserving a down-to-earth nonchalance.*

Quick Sip Clips was a Team Calagione idea that set the standard for educating beer fashionistas about Dogfish Head's over-the-top beers. When Williams lobbied for employment through a non-traditional video rather than a resume, they immediately clicked. Not long after, Williams was brew crew director of the short videos that

"resonate with beer drinkers" within the span of one to two minutes.

The Dogfish Head culture provides opportunity for employees, along with better-than-average benefits and some pretty snappy perks. Every Friday, work stops at Beer:30 – 4:30 p.m. in the corporate world – so co-workers can play together. They may taste each other's homebrew or team up with other departments for a competitive game of Dogfish bocce. They can even win trips. The culture stays healthy and "Sam is always here for that," said Williams.

### The Academic Innovator

Sam does it all. In fact, recognition by The James Beard Foundation earned him a nomination for Outstanding Wine & Spirits Professional last year. He is the author of *Brewing Up a Business: Adventures in Entrepreneurship and Extreme Brewing*. He co-authored *He Said Beer, She Said Wine* with Marnie Old and co-authored *Great American Craft Beer: A Guide to the Nation's Finest Beers and Breweries* with Andy Crouch. In 2011, he contributed a piece on American Brewing to the Royal Society of Brewery History in the United Kingdom. He has spoken at Harvard, the Penn Museum and the University of Delaware Hospitality School. And he's modeled Levi's.

Calagione, a self-confessed film geek and Dogfish Head Craft Brewery were prominently featured in Anat Baron's 2009 movie, *Beer Wars*. That was followed by six episodes of *Brew Masters* on the Discovery Channel in 2010, filmed from the ancient ruins of Cairo, the exotic landscape of New Zealand and within the hallowed walls of Sony Records.

Bio-molecular archaeologist Patrick McGovern of the University of Pennsylvania Museum, whom Sam dubs as "Dr. Pat," accompanies him in his worldly excursions. "A monogamous relationship between ancient history and modern brewing" creates a synergy that drives them.

When McGovern analyzed residue from 2,700-year-old drinking vessels within the burial crypt of an ancient king, he challenged a group of brewers to prove whether it was possible to make a balanced "Phrygian grog" of honey, grapes and barley malt, without hops. Calagione thought saffron, the most expensive spice in the world, might be the golden ingredient, and Midas Touch was born.

Then came Chateau Jiahu, developed from 9,000-year-old discoveries in China; Theobroma,

inspired by evidence of Honduran chocolate within the Mayan civilization; Ta Henket, fermented with wild yeast cultured in Cairo; and the December 2012 release, *Birra Etrusca* honoring the 2,800-year-old Etruscan tombs in Italy. Calagione comments, "Dr. Pat brought more validity to the brews we're making by vetting physical data for the recipes."

And then there's the Off Centered Film Fest, a three day collaborative event held by Dogfish Head and the Alamo Drafthouse Cinema in Austin, Texas. The festival spotlights films, comedians, and a competition in which 50 hardcore film lovers enter signature shorts that celebrate the fundamentals of film.

### With Hammer and Chisel

For some brewers, label art may be an afterthought, but Calagione uses labels to raise expectations about the drinking experience, while preserving a down-to-earth nonchalance. As the designer of the original Dogfish Head logo, Sam has also given birth to labels for Noble Rot, Namaste, Festina Lente and Raison D'etre plus 60 Minute and 90 Minute IPA. He uses label art to promote local artists, too.

Dogfish Head rotates label artists to showcase those the company admires. Tara McPherson, based in New York City, is the crème de la crème of idealized innocence and hard-knocks wisdom. She designed labels for Fort and Chateau Jiahu, the Uber Tap handle, and a series of 2012 seasonal prints for Dogfish.

California-based Marq Spusta designed the zany art for Theobroma, Tweason'ale, and the Dogfish beer pimp on the Damn poster. Jon Lanqford, artist and musician, is a limited-release specialist who created original art for Immort Ale, Burton Baton, Olde School Barleywine and Raison D'Extra. The team of David Larned and Sarah Lamb turned out the Red & White and Black & Blue labels, and past brewer Bryan Selders is the brainchild behind the Pangaea label and the covers for the Pain Relievaz albums.

Sam's role as an Advocate of the Arts is even bigger, though. When Sean Orlando and the 5-Ton Crane Arts Group were looking for a home for their retro-futuristic Steampunk Tree House – a functional, off-centered piece that grew out of the steampunk movement of Oakland, California – Sam stepped up. He agreed to purchase it for \$1, but with the caveat that he pay for the transport of the artwork and

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the engineer-artists to complete the re-assembly in Delaware. The bottom line ran \$82,000, but in his eyes? Priceless.

### **Rustic Collaborations**

Calagione has a penchant for forming alliances that demand global attention. With Italian brewers Teo Musso of Birrificio Le Baladin and Leonardo Di Vincenzo of Birra Del Borgo, he opened his warm-up act with Birra Etrusca. The three brewers released different versions using the same recipe, but applied a unique process to each: Baladin with wood; Dogfish Head with bronze; and del Borgo with terra cotta.

That's just the beginning. Fusing forces with Chef Mario Batali, Joe Bastianich and Italy's incomparable food emporium Eataly NYC, they opened La Birreria, a rooftop brewpub on 5th Avenue with views that take your breath away. La Birreria features the rustic cooking of Batali (in perfect alignment with the Dogfish Head philosophy), paired with beer collaborations and signature brews that reflect Italian/American fusion, pushing the boundaries of what it means to be world class. Another La Birreria Brewpub is on the docket for the Rome location, at the largest Eataly store in the world.

If you can't find Brooklyn Brine Hop Pickles at Eataly, a jaunt to the DFH tasting room in Delaware is a must. Made with 60 Minute IPA, these highly hopped, beer-infused pickles, fermented with caramelized onions, deliver an addictive punch to a foodie's palate.

Rhizing Bines, an imperial IPA collaboration between Dogfish Head and Sierra Nevada, is scheduled for a 2013 release. "We should be competitors; but here we are, getting together, combining two proprietary hop techniques," said Calagione. He has been friends with Ken Grossman and his son Brian for a long time, and this fusion beer will spotlight the best of both worlds. On the hot side, Calagione's process of continuous hopping merges with the cold side of Grossman's giant torpedo system.

### **Good Vibrations**

Many mornings, as the mist settles on the surface of the Lewes-Rehoboth Canal, a lone kayaker sets out from the Dogfish Canoe and Kayak Launch at Canalfront Park. It is Calagione, taking his 45-minute respite as he rows through the protected wetlands. Plans for an additional boat launch in Rehoboth are in the works "to show people who love Dogfish

all the people responsible for Dogfish," he explained. "They also see how beautiful coastal Delaware is. We think there's as much branding experience for coastal Delaware as there is for New Jersey and the Hamptons," said this legend of Dogfish Head.

Calagione supports the Center for Inland Bays, the Center for Marine Science, the YMCA and Nature Conservancy. He has also been recognized for Environmental Stewardship and as an Outstanding Employer of Special Needs Workers.

If the world wasn't ready for the innovative spirit of Sam Calagione, Sam made it ready. He has used the advantages of a hyper-connected network to perfect the mold of "off-centered stuff for off-centered people." With outside-the-box thinking, he has transformed "dogged determination" into "Dogfish Determination." Who would have thought the Dogfish Head 360° Experience could be so rich?

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# TRAVELING CONNOISSEUR

## CENTRAL GERMANY

### *SMOKE, SALT AND THE REFORMATION: SEEKING CENTRAL GERMANY'S HISTORIC BEERS*

- By Ben Keene

By the time the beeramisu arrived, I was starting to second guess my own appetite. I'd already munched my way through a bowl of salted barley malt and polished off a hearty serving of roast beef, green beans, and potatoes topped with a dark beer sauce and little chunks of diced ham. When the waitress placed the thick slice of dessert in front of me, I still had the better part of a half liter of Dunkel Gose to drink. Preparing for my first bite of cream-filled sponge cake soaked in a fruity reduction of strawberry, cassis, and the local gosebier, I told myself that it could be years until I returned to Goslar in Lower Saxony. Besides, the beeramisu sure made for a sweet ending to a busy stint of tasting and travel.

For the eager beer pilgrim, the experience of scanning a map of Germany is not unlike that of a college freshman perusing a lengthy list of course offerings. With a seeming limitless number of options leading off in a variety of directions, it's hard to know where to begin. Every choice appears to eliminate another equally appealing possibility. In a country with a brewing heritage as rich as Germany's, more than a few visitors find themselves reluctant to vacate the beer garden or lokal they're currently enjoying in order to journey to another.

But with a little planning, a flexible budget, and a splash of determination, a short road trip including multiple destinations can be accomplished in less than a week. Acknowledging that time management can often be a challenge when faced with a foaming pint, I decided to give it the old college try and wend my way from the airport in Frankfurt to three cities that are home to some of Germany's most distinctive brewing styles – Bamberg, Einbeck and Goslar.

#### **Smoking Is Good For You**

Historically speaking—for a long stretch

of time that is—all beers were smoke beers. Before Daniel Wheeler's cylindrical roaster came along in 1817, malt was either air dried or placed in a wood-fueled kiln for direct firing. Cleaner burning fuel sources such as coal and coke eventually helped to minimize the smokiness of malted barley, but they didn't remove the flavor altogether. With time and technology, brewers were able to produce more sophisticated beer, essentially relegating the once commonplace flavor of wood smoke into the somewhat anachronistic style known as rauchbier.

In the Bavarian city of Bamberg, due east of Frankfurt in Upper Franconia, the traditional method of kilning malt is viewed as a source of pride, and to a certain degree, identity: among the Medieval town's seven small hills, two of its nine breweries, Brauerei Spezial and Brauerei Heller-Trum (better known as Schlenkerla after the current name of the tavern in the central city) continue to produce wood-smoked rauchbier as it has been done for centuries.

"My family has a very long brewing history," said Heller-Trum brewmaster Matthias Trum. "My great, great, great grandfather Konrad Graser stepped into the Schlenkerla business in the 1900's, which back then was called Brewery Heller. His ancestors were also brewers in several local breweries, like Bräuhaus Forchheim. His wife came from a brewing dynasty of Bamberg, too, from Leiterlein and Klosterbrau. There are numerous ties between the local breweries, as brewmasters strategically inter-married their children to merge breweries or at least make competition less harsh. The brewery name Heller dates back to the mid- 1700's, and in that line I am the fifteenth brewmaster."

The brauhaus has hosted as many as 200,000 visitors a year recently. For these modern tourists the generations of brewing experience amount to a singular—some would say peerless—rauchbier. And although Schlenkerla currently produces a range of beers including a weizen, a helles, a fastenbier or lent beer, along with an oak-smoked doppelbock, it's Aecht Schlenkerla Rauchbier, a reddish, meaty-smelling marzen that Michael Jackson declared a world classic. It's what brings the vast majority of tourists to the stately timber frame building on Bamberg's Dominikaner Strasse.

Brewed with water from the city's water system, hops from Hallertau and Spalt and

barley from local farmers that's kilned over beechwood from the surrounding forests, the original Schlenkerla smoke beer deserves to be consumed at the source. Until about 150 years ago, brewing was done at the tavern itself, while lagering and fermentation took place in rock cellars underneath Stephansberg, one of Bamberg's famed seven hills. Today however, malting, brewing, and lagering all take place at Stephansberg, where space is more abundant and wort has a much shorter distance to travel. But while quality and efficiency have led to modern enhancements such as stainless steel fermentation tanks, an automated brew house and a bottling line, the dedication to flavor dictates the rest of the process.

"The malting and brewing process remains traditional wherever it is relevant for the taste," Trum explained. "This means kilning with open fire, brewing in copper vessels, lagering in rock cellars, and serving in wooden barrels at the tavern."

Six of the seven beers sold by Brauerei Heller-Trum express some degree of an aroma reminiscent of smoked sausage or perhaps smoked Gouda cheese. By using the same yeast in the Schlenkerla Helles Lager as in the more famed marzen, Matthias is able to impart a more subtle smokiness in this beer despite not using smoked malt. The amber-colored Aecht Schlenkerla Kräusen results from the addition of Aecht Schlenkerla Rauchbier wort to a lager that has matured for months in the company's cellars. The one departure is the Schlenkerla Eiche Doppelbock. It's a bigger (8% ABV) bottom-fermenting beer smoked with oak rather than beechwood. It presents a trace of leather in the aroma, a more subtle woody character, and the suggestion of earthy Hallertau flavor in the finish.

Any visit should start with an order of a glass of marzen to relish on its own and then follow the advice given to me by the brewmaster himself: Ask for the smoky, savory Bamberg-style onion. Stuffed with pork, bread, and a handful of spices, topped with crispy smoked bacon, and served with a scoop of mashed potatoes, it has the ability to turn an already memorable stop into an exceptional occasion.

#### **The Original Bock**

It's three to four hours north from Frankfurt to Einbeck in Lower Saxony. East of the Solling Hills and west of the Harz Mountains, Einbeck

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rose to prominence in the 14th Century due in large part to the reputation of its well brewed (and widely distributed) "Einpöcksche" or "Oanpock" beer. Membership in the powerful Hanseatic League and a little publicity from Martin Luther, who was reputed to say it was his favorite beer, didn't hurt the city's brewing fortunes either.

While nearby communities focused their energies on other industries, this relatively small, walled settlement turned liquid gold (beer) into opportunity. By 1616, with the help of the town's brewmaster, over 700 houses in Einbeck were licensed to sell beer made and fermented in their own cellars. It was one of the few places in Germany where the brewing trade was not controlled by royals or the church – perhaps one of the beer's appeals to Luther, who reportedly was sustained by the strong brew during some of his trials in the midst of the Protestant Reformation. Much of the beer's appeal was its alcoholic strength relative to other beers of the day, which also sustained it while being shipped over relatively great distances in the days of the Hanseatic League – to the Baltic Sea in the north and to Bavaria in the south.

Once Maximilian I of Bavaria persuaded Elias Pichler of Einbeck to become the brewmaster at the Hofbrauhäus in Munich, which allowed for the recreation of the popular beer from the north, the secret was out and the Einbeck style eventually became common throughout Germany. It was the Bavarian pronunciation of the word Einbeck that turned the style's name into the now familiar bock.

Parts of Einbeck look much the way they did during the city's brewing heyday, with cobblestone plazas, winding streets lined with half-timbered houses, a Medieval church, and even a few sections of the town's original ramparts and towers. The only remaining brewer however, is Einbecker Brauhaus on Papenstrasse, a short distance from the market square.

Of course, it's not exactly a small-scale brewing operation anymore. A state brewery established in 1794 incorporated almost two centuries later and is now owned by Brau & Brunnen. Einbecker Brauhaus AG currently employs 170 people and produced over 600,000 barrels in 2011. This includes not only the brewery's two best sellers, Brauherren Pils (4.9% ABV) and Ur-Bock Dunkel (6.5% ABV), but ten other beers and beer mixes as well.

When compared to the admirers who continue to flock to Schlenkerla, the six or seven thousand people that make the trek to the original city of bock beer pale by comparison. The town makes much of its brewing heritage nonetheless and travelers can find out how to book a spot on one of several beer-themed itineraries (including a Bock Beer Weekend) at the tourist information office on Marktstrasse. Einbecker also offers its own guided brewery tours four days a week that finish with a tasting in one of its old lagering cellars.

When you've had enough chemistry and history and are ready to give your feet a rest, order a plump, warm soft pretzel slathered in Einbecker mustard to go with a cold, amber-colored Ur-Bock or two. Malty with a touch of caramel sweetness, an undertone of cedar or tobacco, and a rather assertively bitter finish owing to the addition of Hallertau hops, the beer's flavors find an easy complement in the chewy pretzel and the bracing spice of the mustard.

Similarly orange in hue with a frothy head and an herbal suggestion on the nose, the balanced Mai-Ur-Bock is also worth seeking out if your trip coincides with its early spring release. For a more substantial meal, reserve a table at Hotel Einbecker Hof's restaurant (or better yet, beer garden) on Neuer Markt. Here, the "Brewmasters Pork" with crispy bacon, fried onions, and roasted potatoes is just the dish to enjoy with a pokal, or short-stemmed pilsner glass, filled with the city's quintessential bockbier.

### The Rose of Beers

"Was unter den Blumen die Rose, ist unter den Bieren die Gose."

Hidden in the shadows of an eighteenth-century beer hall's rafters, I almost missed this poetic turn of phrase. Fortunately I've outgrown the habit of spending too much time with my nose in a glass. And I wasn't about to miss anything during the last stop on my itinerary: Goslar, a UNESCO World Heritage Site and the birthplace of Goslarische Gose, better known as gose. So when I spotted the short paean printed in a bold serif font near the ceiling, I snapped a photo and translated the text: What flowers are to the rose, is what beers are to the gose.

An hour northeast of Einbeck in Lower Saxony, Goslar and its unique tasting beer had intrigued me since trying two New World takes on the style at the American Craft Beer Fest in Boston. I hadn't brought a map with me to

the place named for the trickle of a river that runs through it, but I'd glanced at one posted outside the sleepy little train station. Memory told me that Baringer Strasse led to the center of a town that could still serve as a backdrop for almost any one of the Grimm brothers' famous fairy tales; more than a thousand timber frame buildings built between the fifteenth and nineteenth century still stand in Goslar today. Following my hunch in search of an invigoratingly tart and somewhat salty beer I'd been waiting to try all week, I wound my way down narrow lanes toward Brauhaus Goslar. When I saw the two unmatched spires of the Market Church rising above the historic town's gabled rooftops, I knew I was close.

With the first hint of evening's chill in the air, I opted for a seat indoors and found a free spot by the windows overlooking the market square. Shrugging off my light fall jacket, I flagged down one of the busy waitresses for a copy of the menu in English. A long train ride and a meager midday meal had left me hungry. But first, that ale I'd journeyed so far for.

A three beer sampler arrived soon enough, each glass emblazoned with a gold stylized eagle, a symbol of Goslar that adorns the market fountain, a massive two piece bronze casting that harkens back to the town's earliest days as a center of mining. In fact, the Brauhaus dubbed its pils beer Rammelsberger, after the nearby mountain that served as a valuable source of tin, copper, silver and lead for roughly ten centuries. Those miners had to drink something, so about 1,000 years ago a cloudy, salty and rather acidic beer (thanks to malted wheat, a mineral-rich local water source, and spontaneous fermentation) made with coriander appeared to quench thirsty palates.

Eventually rising to popularity in the late 18th and early 19th Centuries, gose faded into obscurity during the 20th Century. In the 1930's, Fritz Natermann tried unsuccessfully to reintroduce gose in its place of origin. Only recently have a few U.S. and German brewers taken a renewed interest in this historic style. This includes the Gasthaus & Gosebrauerei Bayerischer Bahnhof in Leipzig, whose Leipzinger Gose is considered less salty.

*Following my hunch in search of an invigoratingly tart and somewhat salty beer I'd been waiting all week to try, I wound my way down narrow lanes toward Brauhaus Goslar.*

**...continued**



Paul Odin, brewmaster at Brauhaus Goslar, is another of those pursuing the unique rose known as gose. He produces a hazy, soft yellow Helles Gose and a maltier, reddish orange Dunkel Gose along with a handful of seasonals like an altbier and marzen. Preferring the way the Dunkel's salty character danced with tangy, bready flavors of toast and marmalade, I ordered a half liter, wishing I didn't have a flight to catch from Frankfurt the next morning.

The lighter colored Helles Gose revealed its tart character from the first whiff, begging to be photographed while it still hung on to half an inch of eggshell-colored foam. Wheat lent this beer a creamy mouthfeel while wild yeast and coriander combined on my palate to produce a taste akin to bitter lemon. After a few drags from my stange, I noticed the salt in the finish. Similarly cloudy, but with a rust-colored hue, the Dunkel Gose proved to be more entrancing to me, whetting my appetite for the food that would soon follow. Its slightly sweeter aftertaste also segued nicely into the glass of aromatic quince liqueur I ordered as an after dinner drink.

With another day (or an earlier arrival) I could've managed a quick stop at the Siemenshaus to see the restored 17th Century brewhouse there. I certainly would have been able to sample other intriguing creations from the brewpub's kitchen, like an onion soup cooked with gose, or bratwurst made from locally sourced meat and served with sauerkraut and another dark beer sauce. They both sounded delicious. Who knows, maybe I would have been adventurous enough to try a Gose Radler, or a Diesel Gose, the Dunkel mixed with German Altenauer cola. Time wasn't a luxury I had though, so I decided to savor what little remained, and made one last selection from the menu. Naturally, I went with the beeramisu.

**- End of Article**

## CUISINE

### BREWING FARM TO TABLE

#### *GROWERS, BREWERS AND CHEFS COLLABORATE TO CREATE BEER-OIRS*

- By Sherry Dryja

The concept of Farm To Table has recently been doing for food what craft brewing has been doing for beer over the last two decades. Each movement is about freshness, better content and taste – not to mention green methodology and pride in the local way of doing things. So is it surprising that brewers are now joining the Farm To Table movement by emphasizing local sourcing for their ingredients?

Craft brewers have long been particular about sourcing their hops and barley, but some smaller brewers are now taking the next step, a Farm To Table approach that emphasizes local ingredients. They're doing more than cultivating strong relationships with the farmers who supply their ingredients. Brewers like Nicole Carrier and Annette Lee of Throwback Brewery are putting on their rubber boots, rolling up their sleeves and going out into the fields to learn where those ingredients come from and how they're processed.

The Throwback owners, in their fourth year, are proud to be considered throwbacks when it comes to their philosophy and have a vision to create beer sourced entirely from ingredients grown within 200 miles of their nanobrewery, located on the coast of New Hampshire midway between Boston and Portland. Already, they work with a maltster in Maine and they're optimistic about sourcing all hops not grown in their hopyard from the Northeast Hop Alliance. Former environmental engineer Carrier and Lee, an MIT engineering graduate, envision a beer-oir in place of a terroir.

The Farm To Table concept really starts to come together when locally sourced brews are matched with food from the same region. Jesse Friedman and Damian Fagan of Almanac Beer Company in San Francisco seek to reflect the environment of Northern

California through home grown adjuncts such as wildflower honey and California citrus. They then pair their creations with dishes from local chefs. At Starbelly, for example, the Honey Saison from Almanac is paired with a locally sourced chicken liver pate, producing a sweet and meaty contrast.

Layrd Mahler and Zach Schroeder of Sonoran Brewing Company in Phoenix strive to tell the story of Arizona by working with chefs to create brews tied to the earth around them. Although it's more of an after dinner drink, one of their unique brews is made with nectar from the agave cactus and rivals tequila in terms of potency.

There is no doubt the revival movement known as Farm To Table is burgeoning in its many forms. Farmers markets have sprung up across the country. Urban gardens are trending. The White House not only serves home brewed beer, some ingredients come from its organic garden.

In the days before packaged food and long distance shipping, the phrase Farm To Table was nonexistent because people simply lived it. When it was commonplace to take a juicy bite of a peach fresh off the tree or eat bacon from a pig once fed by the family, beer was likely made with water from a nearby well along with barley and hops grown by local farmers.

Despite modern shipping methods, craft brewers have long been careful about sourcing ingredients and getting to know their suppliers. At larger craft breweries like New Belgium Brewing, knowing the farmers on a first name basis is a priority. "If you don't know your hop farmer, you're not getting the best hops," said Lauren Salazar, Wood Cellar Manager for New Belgium.

Smaller brewers like Mill Street Brewery, a brewpub in Toronto, also get in on the act. Mill Street strives to use identity protected barley, so the farmer who grew it can be identified to maintain quality and consistency.

Chateau Rogue has taken the major step of growing all ingredients on a farm near the brewery. Some smaller brewers are now taking the steps toward the Farm To Bottle method – as Almanac has dubbed it.

#### **Food Healthier If Fresher**

Fresher ingredients tend to create a better quality end product when it comes to food and beer. It's like the difference between a tomato ripened on the vine in summer and

one shipped from Israel in the winter that ends up rock hard in the supermarket.

Brewers focusing on the Farm To Table approach believe the freshness of their products makes their beers more attractive. "The predominant flavor that you get from our beers is fresh," says Carrier of Throwback, whose line-up includes a Maple-Kissed Wheat Porter and a Rhubarb Wit – beers dictated by the environs of New England as well as by the palate. "The freshness comes from the use of local ingredients and the fact that our beer doesn't have to travel far before folks get to enjoy it."

The co-owners of Almanac, home brewers who began gypsy brewing in 2010, believe freshness also makes their beer more easily paired with cuisine created with local ingredients. "We buy direct as much as possible," said Friedman. "Then we take it to the next level by pairing that beer with foods created by local chefs using those same local ingredients." The result, he said, is that beer becomes a part of the high-end dining experience much like wine.

One example is the beer pairing dinner recently held at Starbelly, a cafe in the Castro neighborhood of San Francisco specializing in California comfort food. Like Almanac, Starbelly cultivates close relationships with local farmers so the restaurant can bring that same freshness and quality to its tables. In doing so, not only does the food taste good, it pairs well with Almanac beers.

The chicken liver pate, a specialty at Starbelly since its opening three years ago, is made from chicken raised near the Bay Area in Petaluma. When paired with Almanac's Honey Saison, which uses wildflower honey from Marshall's Farm in Napa County, the result is a dance of earthy and sweet. Without the pate, the saison tends toward dry, like a white wine. With it, the honey shines through the beer and the pate's spiciness makes an appearance. For Friedman, this is no surprise. "It's a pretty universal truth that things that come up together go together," he said.

Buying direct from the farmers, working in collaboration with local chefs and putting out a fresh product also creates good karma, said Mahler of Sonoran, which opened in 1996. "It goes a long way in building trust and strong relationships with fellow local business owners," he said. "We have also found that the general public is very high on supporting

**...continued**



local companies who also support other local companies.” Fresher not only means better quality ingredients, it means tighter-knit communities, and trusted relationships between both consumers and businesses.

*When the chicken liver pate is paired with Almanac’s Honey Saison, which uses wildflower honey from Marshall’s Farm in Napa County, the result is a dance of earthy and sweet.*

### **FTT Benefits Environment**

One of the reasons brewers have tuned into the Farm To Table concept: it benefits the environment and the bottom line. Carrier, an MBA, sees becoming more self-sufficient and less reliant on transportation affected by increasing oil prices as a practical matter. “As oil becomes more expensive,” she said, “our cheapest food options eventually might be what is grown locally.”

Like many brewers, Throwback, Almanac and Sonoran pass on their spent grain to ranchers who feed it to their livestock. Feeding livestock with spent grain means less land is needed to cultivate feed for livestock. This helps free up the farmer to diversify what he grows, which can benefit the farmer and the brewer.

For Sonoran, this way of recycling came full circle when the brewery held a dinner to celebrate the unveiling of the Seven Wives Saison, the first in a series of brews created in collaboration with local chefs, in this case Jeremy Pacheco, executive chef at LON’s at the Hermosa Inn. “We supplied chef Pacheco with our spent grain for a pig farmer he uses,” said Mahler. Pacheco then cooked pork from those same pigs to pair it with the beer they had created. “I guess you could say we enjoyed it more than once and in more than one way,” said Mahler.

### **Pride In What We Do**

Brewing locally is fundamentally rooted in the community. For the Farm To Table brewers, they wouldn’t exist without farmers, chefs, markets, and consumers who come together to celebrate the unique characteristics and bounty found in a place.

Brewing Farm To Barrel, as Almanac refers to its highly regarded wine barrel-aged brews, tells the world they’re proud to be from that place. “Our mission was to take beer back to its regional roots,” said Friedman. “There is an Almanac

process, but the mission is to have flavors of the San Francisco Bay Area come through.”

To do this, the two gypsy brewers frequent not only Bay area breweries to do their work. They also visit the Bay Area farmers markets every weekend, seeking inspiration. They partner with Northern California farmers, focusing on small family run operations, to create beers using mandarin oranges for their Extra Pale Ale and cocoa nibs from Dandelion Chocolate, a local bean-to-bar chocolate factory, to create their most recent brew, Biere de Chocolate.

For Sonoran, this celebration of all things local was showcased in its recent Chef Series. Each season, starting in the spring of 2012, a new beer was unveiled, inspired by a local chef who chose local ingredients for that beer. For example, the fresh whole wheat berries for the 7 Wives Saison that paired so well with Pacheco’s pork came from the chef’s family farm in nearby Tucson. The other six ingredients (pink peppercorns, whole fennel, fennel pollen, mesquite syrup, oranges, and coriander) were also locally sourced. Even the artwork for the Chef Series labels was designed by Elison Keomaka, a local artist. At the tapping parties, his artwork was auctioned off and the proceeds went to a local charity. For Mahler, this kind of mindfulness toward local resources is personal, giving communities pride in what their region has to offer.

### **Farm To Table Drives Creativity**

As much as local ingredients can be celebrated by brewers, every place has its broader seasonal aspects that can be as much about mood as anything else. “One thing that is pretty common in New England in spring is mud season,” said Carrier. “We decided to make a spring brew that we would want to drink during our typically awkward transition from winter to summer. That beer is our Double Brown Ale.” She says it is hopped up like a double IPA, but it contains malt smoked by applewood at the brewery. “This beer would pair wonderfully with most types of meats,” she said. “I can picture drinking a pint of it while I enjoy my Easter ham.”

Although the Sonoran desert is far from muddy, it too has its set of challenges. Certain times of the year it’s too hot to grow much of anything except cacti and agave plants. Sonoran has experimented with prickly pears, but they have found more success using pure agave nectar, as they did in their Sonoran 200

brew. “It was like tequila light,” said Mahler – and very high in ABV. What surprised him, though, was not discovering agave nectar, typically used in tequila, could be used to create a unique brew. He was surprised by the ways consumers themselves became creative with the drink. “We had people put it as premium floaters in margaritas. They would simmer it down and make pancake syrup out of it. They loved it. We had one guy that marinated his chicken and shrimp in it.”

It’s the community, the people who live there, that end up being both the story and the storytellers in Farm To Table cuisine and beer. Throwback, Almanac, and Sonoran all know the stories of their land. “It reminds you of this larger ecosystem that we’re really a part of,” says Friedman. And everyone plays a part, from the local farmer who grows the produce to the brewers who make something unique out of it to the consumers who buy the beer and drink it. As Mahler said, Farm To Table brewing is about telling a story – of a region and the people who live there.

**– End of article**

# BEER REVIEW

- Notes by Charlie Gow

**W**e've got pale, golden, amber and brown when it comes to ales in this spring's review. We've got white and dark plus wood-aged and sour – not to mention Belgian, Belgian-style and good ol' American. There's even a "Hebrew-style" lager. In other words, we gave a line-up to our panel that's a lot like the weather in spring: no telling what's going to show up next! Led by Charlie Gow, who is deeply steeped in beer judging experience, our panel members handled the blind tastings with their usual insight, verve and expertise. Thanks guys!

## OUR JUDGING PROCESS

The beers were judged based on their individual merits but with an eye toward how well they exemplify specific styles, as defined by both the Brewers Association and the Beer Judge Certification Program. To ensure the validity of the judging and to provide all of the beers being sampled with a truly objective evaluation, each and every beer was tasted blind. The beers were presented to the judges as numbered entries, with the only identifying information being the entry's style.

### The scores break down as follows:

**100 to 96:** World Class  
You need this beer in your life.

**95 to 91:** Exceptional  
Don't hesitate.

**90 to 86:** Very Good  
A brew to savor.

**85 to 81:** Good  
Enjoyable but not life-altering.

**80 to 75:** Average  
Somewhat unimpressive.

**74 and below:** Not recommended  
Just walk away.

## JUDGES

### Tim Artz

Tim started homebrewing while in college, and since then his brews have earned many awards, including Best of Show at the Virginia State Fair. A longtime member of the Brewers United for Real Potables (BURP) homebrew club and a beer judge since 1992, he currently holds the National rank in the Beer Judge Certification Program. Tim is the founder of two premier regional beer events: the National Capital Spirit of Free Beer Homebrew Competition and the Spirit of Belgium Conference and Homebrew Competition.

### Tom Cannon

Tom has been drinking beer for 35 years, hunting for good beer for 22 years and homebrewing for 18 years. He is currently an Exam Director for the Beer Judge Certification Program and has reached the rank of Grand Master Level II beer judge within the organization. He has visited breweries from Portland, Ore., to Plzen in the Czech Republic and would expand his explorations if there were any decent beers west of Portland or east of Plzen (he still needs to get to Australia). Tom lives in Fairfax, Va., and works as an architect for the United States Navy.

### Pete Garfalo

Pete has been appreciating good beers since the days when locating a tavern with two "alternative" taps was a major find. He has been a homebrewer since 1991 and an active member of the Beer Judge Certification Program since 1994, and he now serves on the BJCP Board of Directors as the Northeast/International representative. A co-author of the BJCP Style Guidelines, he recently achieved the rank of Grand Master III. He and his wife Lesley moved from Upstate New York to Delaware two years ago.

### Rick Garvin

Rick began homebrewing in 1985 and passed the Beer Judge Certification Program exam in 1987, progressing to the Master level in 2007. He is a co-founder of the Spirit of Free Beer homebrew competition, an active member of the Brewers United for Real Potables (BURP) homebrew club and the coordinator of the 2005 American Homebrewers Association National Conference Pro Brewers' Night. Rick also co-founded the new Mad Fox Brewing Company in Falls Church, Va.

### Charlie Gow

Charlie coordinated this review and wrote the judges' notes sections. He has been brewing for nearly 20 years, and for the past eight years he has served as a National level Beer Judge Certification Program judge. Currently an Associate Exam Director on the BJCP's Board of Directors, he has basically committed the past 12 years of his life to an extensive study of the brewing process. The common thread among his entire circle of friends is beer.

### Lee Anthony Hitchins

Lee was introduced to craft beer in 2002, when, while studying at Ithaca College in New York, he began bartending at the renowned Moose Wood restaurant. He later settled in northern Virginia and began working as a beer buyer/manager with Whole Foods Market. While tending to his own store he serves as a consultant for the beer departments of new Whole Foods stores. He stays busy visiting festivals and breweries and reminding people he doesn't have a drinking problem, he just has no problem drinking.

## 96 - LA CHOUFFE

Style: Belgian Golden Ale

ABV: 8.0

IBUs: 20

Serve at: 50° to 55°

Brasserie Achouffe  
Achuffe, Belgium [www.achouffe.be/en](http://www.achouffe.be/en)  
(imported by Duvel Moortgat USA Ltd.,  
[www.duvelmoortgatusa.com](http://www.duvelmoortgatusa.com))

Distribution: AL, AK, AZ, AR, CA, CO, CT, DE, DC, FL, GA, HI, IL, IN, IA, KS, KY, LA, ME, MD, MA, MI, MN, MO, NE, NV, NH, NJ, NM, NY, NC, OH, OK, OR, PA, RI, SC, TN, TX, UT, VT, VA, WA, WV and WI.

### Food Pairing Recommendations

Potato and leek soup with pancetta; grilled halibut with cream sauce and white truffle oil  
Cheese: Panela; Camembert

### Judges' Notes

Deftly camouflaging its deceptive alcohol strength among layers of ripe fruit aromas and honeyed malt, La Chouffe from Brasserie



Achouffe is truly a world class Belgian strong golden ale. Brewed in the Belgian Ardennes, La Chouffe's nose is rife with notes of ripe banana, juicy peach, and just a whiff of white cardamom. Tom appreciated the aroma's dominant notes of lush Bosc pear and hints of bubble gum wafting over "sweet, almost honey-like maltiness." Beneath the initial malt blast, Tim teased out a "subtle note of succulent Asian pear" and praised the amazing complexity added by the distinctly Belgian yeast character. True to style, La Chouffe throws a gargantuan, ivory-colored creamy head, crowning a straw yellow beer shot through with just the slightest haze. The flavor swirls with alternating notes of sweet, candy-like malt, bananas, and a faint pepperiness – all with a lurking alcoholic warmth. The overt sweetness of bananas and peaches took Pete aback at first, but as the biscuity malt pushed through, he lauded the delicate interplay of fruit, malt, and spices, proclaiming it "a uniquely Belgian experience." Lee also found "gobs of banana and pears up front," but delved deeper to discover a perfumed floral quality in the finish likening it to "a lightning rod for the tastebuds." Though highly quaffable, this brew packs a respectable ABV (8%) and should be savored in moderation.

## 95 - THE MAHARAJA

Style: Imperial Indian Pale Ale

ABV: 10.4%

IBUs: 102

Serve at: 50°

Avery Brewing Company

Boulder, Colorado

www.averybrewing.com | (303) 440-4324

Distribution: AK, AL, AR, CA, CO, FL, GA, IL, KS, MA, MI, MO, NJ, NY, NC, OH, OR, PA, SC, TX, VA, WA and WY.

### Food Pairing Recommendations

Pepper-crusted rib eye with grilled shrimp; jerk chicken topped with mango salsa

Cheese: Aged cheddar; Rosenborg

### Judges' Notes

For the last two decades, Avery Brewing has shown they know hops and are not afraid to use them. The Maharaja, Avery's contribution to the world of Imperial IPA's, boasts over 100 bittering

units and tons of flavor and aroma hops. This is truly a paean to *Humulus lupulus*. Redolent of Clementine peel interlaced with aromas of mist-shrouded pine forests, the nose fairly screams American hops – yet it rides over a substantial maltiness to keep things in balance. In addition to the citrus fruit and pine needle assault, Lee detected "rich, overripe mango" laced through with sweet, almost gummy malt – likening it to "a full-on firefight between malt and hops." Like Lee, Tim felt the hops dominated the nose (in a good way), but worked to unravel traces of "ripe apples, sweet cantaloupe, and bergamot." A deep, burnished amber, this beer lies in the glass emitting occasional ruby sparks around its edges, and is crowned by a low, off-white head. As goes the nose, so goes the flavor, with boat loads of hops layered underneath, between, and over a chewy caramel maltiness, all riding over an almost punishing bitterness. Pete praised the "firm bitterness tamed by the dense caramel-like malt," and enjoyed the interlaced notes of pine needles and orange zest. Released in January of each year, The Maharaja can be elusive, yet the rewards are worth the search once you find it.

## 95 - LONG STRANGE TRIPEL

Style: Belgian-style Tripel

ABV: 9.2%

IBUs: 23

Serve at: 45°

Boulevard Brewing Company

Kansas City, Missouri

www.boulevard.com | (816) 474-7095

Distribution: AK, AL, AR, CA, CO, DC, GA, ID, IL, IA, KS, MD, MA, MN, MO, NC, ND, NE, OK, OR, SD, TX, UT, VA and WA.

### Food Pairing Recommendations

Trappist cheese croquettes; linguini covered in white clam sauce

Cheese: Chatelain; Brie De Meaux

### Judges' Notes

Kansas City doesn't usually evoke thoughts of world class Belgian-style beers, yet that is exactly what Boulevard Brewing has been producing for the last 25 years. Long Strange Tripel falls in the classic Belgian Tripel style, evincing notes of pear, peach, and warm

bread throughout the nose. Tom appreciated the "soft Belgian yeast spiciness, with a hint of white pepper" woven through the faintly sugary maltiness. Yet he felt the nose lacked the expected fruity esters. Pete, however, found tantalizing traces of peach, berry, and lavender lying beneath the sweet malt and prominent spiciness, praising the brewer's skill in melding such complexity and subtlety in the nose. This a hugely effervescent brew, shimmering yellow-gold in the light, and capped by a mountain of creamy white foam, exactly what one would expect in a classic Tripel. Sweet malt dominates the flavor, interspersed with hints of fresh-baked biscuits, spicy pears, and as expected, alcohol. Tom likened the malt to "a fresh batch of sweet roll dough, breadly and warmly spicy." He attributed a certain spiciness to hops rather than Belgian yeast. The alcohol struck Lee as a bit subdued, yet he praised the beer's overall balance, calling it "mellow and smooth, with alcohol lurking behind a wall of ripe pears and honey." Available year-round, Long Strange Tripel should grace the shelves of any self-respecting beer lover's cellar.

## 93 - BLUE SUNDAY SOUR

Style: American Sour Ale

ABV: 8.7%

IBUs: 18

Serve at: 45° to 50°

New Holland Brewing Company

Holland, Michigan

www.newholland.com | (616) 355-6422

Distribution: GA, IN, KY, MI, MN, MO, NJ, NY, NC, OH, PA, SC, VA and WI

### Food Pairing Recommendations

Pan-seared venison with rosemary and dried cherries; chocolate raspberry cupcakes

Cheese: Requeson; Cranberry Chipotle Cheddar

### Judges' Notes

Pungent and tartly sour, New Holland's Blue Sunday Sour lives up to its moniker, showing a distinctly wild side, a quenching acidity and overtones of aged American oak. A complex blend of barrel-soured beers, this brew challenges conventional concepts of what beer should be. Faintly wine-like and packed with ripe raspberry, black cherry, and

wafts of briar, the nose is reminiscent of a well-aged, old vines Zinfandel. Tim picked up on rich berry sweetness and wood aging, noting a “powerful red wine and oak presence,” deeming the aromas perfectly integrated. Lee, however, keyed in on the sourness, likening it to “sweetish, well-aged malt vinegar,” and found the wood character just a bit dusty. Dark and brooding, this is a deep brown yet brilliantly clear ale that throws a low, but well-sustained beige head. Held to the light, the beer reveals scintillating flecks of ruby, amber, and garnet within. The flavor, not unexpectedly, tends toward sourness, interwoven with cherry and vanilla. Tom enjoyed the “bright acidity and underlying fruitiness,” but opined that the wood aging may have gone a bit too far and added a slight, lingering harshness in the finish. The flavors struck Lee as “earthy, sweet, and almost beet-like” in their sweetness, appreciating the counterpoint sourness and surprising dryness in the finish. Not a beer to be quaffed, Blue Sunday Sour lends itself to sipping in quiet introspection.

## 92 - BITTER AMERICAN

Style: American Pale Ale

ABV: 4.4%

IBUs: 42

Serve at: 45° to 52°

21st Amendment Brewery  
San Francisco, California  
www.21st-amendment.com | (415) 369-0900

Distribution: AK, CA, DE, DC, GA, ID, MD, MA, MN, NJ, NY, NC, OH, OR, PA, VA and WA.

### Food Pairing Recommendations

Ham and pineapple pizza with mozzarella and parmesan; mushroom and swiss turkey burger  
Cheese: Colby; Port Sault

### Judges' Notes

Just off of San Francisco's scenic Embarcadero, 21st Amendment Brewery has been turning out California-themed iconic beer styles for over a decade. Its contract-brewed entry into the “session beer” market, Bitter American expresses much more character than one would expect from a beer of only 4.4 percent ABV. Awash with hints of cherry, peaches, hyssop, and Meyer lemon zest, the

aroma is decidedly hop-driven, with a delicate malt underpinning. The big, fruity aroma caught Lee by surprise, but he savored the “West Coast aromas of resinous pine, fresh grass, and orange marmalade.” He found himself wishing for a touch more cracker or biscuit-like malt. Pete found the low, grainy malt presence “pleasant, but just a tad underdone,” and he enjoyed the deftly woven notes of Bing cherries, ripe peach, and fresh pine needles. Ringed by a low collar of velvety, pure white bubbles, this pale yellow brew throws just the slightest hint of a chill haze. With assertive bitterness and gobs of hop flavor, this beer walks a fine line, showing just enough malt sweetness to keep the hops in line. Tim pushed down through the initial hop assault to reveal “big jammy flavors of peach and apricot” riding over a faintly cracker-like malt base, with a woody, pine aftertaste. A can of Bitter American is proof positive that a proper session beer can pack a ton of flavor into a small package

## 90 - CONEY ISLAND LAGER

Style: American Amber Lager

ABV: 5.9%

IBUs: 28

Serve at: 48°

Shmaltz Brewing  
Saratoga Springs, New York (at Olde Saratoga Brewing)  
www.schmaltzbrewing.com | 518-581-0492

Distribution: AL, AK, AZ, CA, CO, CT, DE, DC, FL, GA, ID, IL, IN, KS, KY, LA, MD, MA, MN, MO, NE, NJ, NY, NC, OH, OR, PA, SC, SD, TX, TN, VA, WA, WI and Alberta, Canada.

### Food Pairing Recommendations

Beef enchiladas topped with Monterey jack; seared ahi sashimi drizzled with soy vinaigrette  
Cheese: Curd; Edam

### Judges' Notes

Brewed with an eclectic blend of European and American hops and malts, Shmaltz Brewing's Coney Island Lager is somewhat of an oddity, unashamedly intermarrying ingredients from the Old and New Worlds alike. Taking iconoclasm one step further, this lager is dry hopped with the quintessential American Cascade hop. Lee picked up the piney, orange

peel tinged hops “riding beneath a blanket of rich caramel” and felt they worked well in concert with the nose's overall maltiness. A “warm, silken, bready” malt aroma leaped out at Tom, along with some raisin and plum notes, backed by a gooey caramel sweetness. But he didn't pick up any hop aromas. Both felt the caramel malt was just a bit too overdone. A deeply saturated amber lager, this brew boasts a pale yellow, mousse-like foam crown that lingers all the way to the bottom of the glass. Flavors tend more toward sweetness, with waves of caramel corn, peanut brittle, and Graham crackers whipping across the palate in turns. Pete noted a firm bitterness, but complimented the “lightly caramel malt with just a hint of Munich malt spiciness” and its ability to keep the hops in a supporting role. All of the judges agreed that Coney Island Lager falls somewhere between Oktoberfest and American Amber Ale, but were unanimous that regardless of its provenance, this is one seriously enjoyable pint.

## 89 - LADY OF THE WOODS

Style: Wood Aged Ale

ABV: 5.0%

IBUs: 5

Serve at: 45° to 50°

Cisco Brewers  
Nantucket, Massachusetts  
www.ciscobrewers.com | (508) 325-5929

Distribution: CO, CT, DE, DC, FL, GA, ME, MD, MA, NH, NJ, NY, PA, RI, SC, VT and VA.

### Food Pairing Recommendations

Steak béarnaise; grilled veal chops with mushrooms  
Cheese: Mt. Tam; Selles sur Cher

### Judges' Notes

Located in a combination brewery, winery and distillery on windswept Nantucket Island, Cisco Brewers are putting out some of the most intriguing wood-aged beers available today. Each of the beers in its “The Woods” series is aged in French oak, and Lady of the Woods is a nuanced addition to the family. Weighing in at a quaffable 5 percent ABV, this beer evinces a very wine-like nose, with notes of slightly tart, lemony Chardonnay mingling with toasted almond and vanilla. Tim was



impressed by the nose, comparing it to “fine, aged Chardonnay barrels with hints of lemon zest and hazelnuts.” But he felt it suffered from a lack of malt complexity. Pouring a very pale yellow and showing persistent Champagne-like bubbles, this beer throws almost no head – again speaking to its apparently wine-inspired origins. While displaying a subdued malty sweetness, the flavor tends toward wine-like acidity topped by vanillin and light, peppery phenols. The overall effect struck Pete as “surprisingly refreshing and spritzy up front,” with a fading sourness replaced by a “yeasty, breadly aftertaste,” which he quite enjoyed. Tom liked the “wine barrel-like, up front wood and vanilla,” and their elegant interplay with the more austere lemon grass and light ginger notes. Treading between beer and white wine, Lady of the Woods is ideally suited to fit either role – perfect for a hot, sun-drenched afternoon among close friends.

## 89 - CLEMENTINE

Style: Belgian-style White Ale

ABV: 6%

IBUs: 20

Serve at: 40° to 44°

Clown Shoes Beer

Ipswich, Massachusetts (at Mercury Brewing Company)

www.clownshoesbeer.com | (978) 356-3329

Distribution: AL, AZ, CA, CT, DE, FL, GA, IN, LA, ME, MD, MA, MN, NJ, NM, NY, NC, PA, RI, SC, TX, VT, VA, WA, and WI.

### Food Pairing Recommendations

Grilled clams in herb butter; Chicken and couscous salad

Cheese: Cotija; Fromage Blanc

### Judges' Notes

Clown Shoes's “Clementine” pays homage to Flemish witbier antecedents, with notes of coriander, citrus, and honey laced throughout. Yet, basing production in Ipswich, Massachusetts, the brewer also gives a nod to American ingredients – notably the characterful Summit hop. Brimming with citrus notes of tangerine peel and Key lime, the nose is underpinned by a light, spicy accent woven into the oven-baked bread note resulting from

the copious addition of wheat malt. The brash notes of fresh ground coriander, orange peel, and Malabar pepper appealed to Lee, who declared the nose “textbook witbier, loaded with spice and citrus.” Tim found hints of Jamaican allspice and sweet cookie dough in the forefront, with “a sprinkling of tangerine peel” and the merest tinge of white pepper tying everything together. Enconced in a dense crown of purest white foam, Clementine pours pale, turbid milky yellow, with a murky, impenetrable haze. Pete was taken by the “quenching lemony tartness, bolstered by spicy wheat” malt, yet he found the beer quite thin overall. The judges were united in their praise for this somewhat quirky American take on a Belgian classic, deeming Clementine “uniquely representative of the style.” Clementine is the perfect beer to ease through the spring to summer transition – spicy enough to keep the waning chill at bay while light enough to be an ideal to addition a backyard barbecue.

## 89 - RAYON VERT

Style: Belgian-style Pale Ale

ABV: 7.0%

IBUs: 32

Serve at: 55°

Green Flash Brewing Company

Mira Mesa, California

www.greenflashbrew.com | (858) 622-0085

Distribution: AL, AK, AZ, CA, CO, CT, FL, GA, ID, IL, IA, KS, KY, ME, MD, MA, MO, NE, NV, NH, NJ, NM, NY, NC, OH, OK, OR, PA, RI, SC, TN, TX, VT, VA and WA.

### Food Pairing Recommendations

Classic Croque Monsieur; jacket potato stuffed with sour cream, capers and smoked salmon

Cheese: Cotswold; Delice de France

### Judges' Notes

During its explosive growth and a move into a massive new, purpose-built facility, Green Flash's Mike Hinckley and Chuck Silva continue to crank out top notch brews with a distinctive San Diego twist. Rayon Vert, a foray into the often quirky world of Belgian pale ales, is packed with juicy tropical fruit and bright, zesty spices. Pete picked up a faint sourness underneath the “beautifully perfumed lavender

and lemon thyme” notes, floating over a sweetish JuicyFruit base. Tim dove a bit deeper under the intense fruitiness and discovered an earthy, lightly horsey Brettanomyces tang riding in the background – a character he felt added “wonderful complexity that tames the overriding sugary sweetness.” Crowned by a prodigious mountain of meringue-like creamy foam, this beer is unabashedly hazy, pouring a pale, gold shot through with milky white highlights. Contrary to what the nose might promise, Rayon Vert hits the palate dry and quenching, with some spicy notes skulking in the background. Tom picked up the Brettanomyces in the flavor, but only as a base note, while the “mélange of fruit flavors – honeydew and pear” rode over the top. To a man, the judges enjoyed the brewers' deft handling of bold flavors and aromas, yet felt the malt lacked the complexity of the style's truly classic examples. Complex yet accessible, this beer will work at a backyard cookout or for white linen dining.

## 88 - FIXED GEAR

Style: American Amber Ale

ABV: 6.8%

IBUs: 34

Serve at: 46°

Lakefront Brewery

Milwaukee, Wisconsin

www.lakefrontbrewery.com | (414) 372-8800

Distribution: AK, AZ, CA, CO, CT, DC, FL, GA, HI, ID, IL, IA, IN, KS, ME, MD, MA, MI, MN, MO, MT, NE, NJ, NV, NY, NC, OH, OK, OR, PA, RI, SC, SD, TN, VA, WA and WI.

### Food Pairing Recommendations

Tacos de lengua (beef tongue) and refried beans; sweet grilled sausages, warm potato salad

Cheese: Gjetoste; Bucheron goat cheese

### Judges' Notes

Silky smooth and loaded with luscious, sweet caramel and vibrant citrusy hop notes, Lakefront's Fixed Gear is the quintessential American amber ale. Not unexpectedly, hops are the keynote to the aroma, with notes of thyme, verbena, and tangerine right up front floating over a bed of cookie dough malt sweetness. The hops struck Lee as “bold,

faintly catty and laced through with juicy grapefruit.” He enjoyed the hops’ give-and-take with the underlying lightly sugary malt. Topped by a mountain of billowing, creamy white foam, this deep, dark amber brew with coruscating flashes of crimson and claret around its edges, fairly shimmers in the glass. Emphatically bitter, yet balanced by rich caramelly malt, the flavor is dexterously balanced between hop and malt with no one element outshining the others. Tim lasered in on the hops, pulling out hints of verbena and hyssop, and likening the effect to “warm, spicy herbal tea backed by a solid crystal malt backbone.” Tom found the flavor more balanced, with a “lingering assertive bitterness” working in concert with chewy caramel malt. Digging a bit deeper, Tom teased out a lightly roasted café au lait counterpoint to the sweetness. All judges commented on the skillful cloaking of the beer’s substantial 6.8 percent ABV. Fixed Gear is not a middle of the road amber ale – its brash flavors and muscular bitterness are not for the faint of heart.

## 88 - VERTICAL EPIC ALE 12.12.12

Style: Belgian Dark Strong Ale  
ABV: 9.0%  
IBUs: 50  
Serve at: 55° to 60°

Stone Brewing Company  
Escondido, California  
www.stonebrew.com | (760) 294-7866

Distribution: AZ, CA, CO, CT, DC, DE, FL, GA, IL, ID, IA, IN, KY, LA, ME, MD, MA, MI, MN, MO, MT, NV, NH, NJ, NM, NY, NC, OH, OR, PA, RI, SC, TN, TX, VA, VT and WA

### Food Pairing Recommendations

Irish lamb stew with roasted root vegetables; chocolate-espresso cupcakes with whipped cream. Cheese: Aged Gouda; Old Amsterdam

### Judges’ Notes

The last in a distinguished string of Vertical Epic Ale releases, 12.12.12 is Stone Brewing’s homage to Belgium’s dark, powerful and spicy Bières de Noël. Overflowing with spicy notes of ginger, cinnamon, and clove, all punctuated by a dark pumpernickel bread maltiness, this brew imbues the room with aromas reminiscent

of a country bakery. Pete enjoyed the bright licorice and cinnamon notes wafting above the dark, espresso roast maltiness, but found the nose was “tilted just a bit too far into the spices.” Contrarily, Tom felt the “prodigious notes of rum raisin, currants, and treacle” more than kept the spices in check, yielding a very complex, deeply intriguing nose. Stygian in its blackness, yet crowned by a dollop of creamy beige foam, this is one supremely dark, mysterious beer, draining light from the room. Rich, savory notes of hearth baked bread, pecan pie, and cinnamon dominate the flavor, with hints of licorice and French roast coffee riding in the background. Tim found the flavor “laced with bitter chocolate, blackstrap molasses, and ginger snaps,” enjoying the beer but having difficulty finding any “Belgian” character. Overall, he opined the beer was “intensely rich and filling – like a torte in a glass.” Sadly, this is the final installation in Greg Koch’s decade-long exploration of the Vertical Epic – do whatever you must to get your hands on a bottle.

## 86 - CENSORED

Style: American Amber Ale  
ABV: 6.75%  
IBUs: 35  
Serve at: 42° to 48°

Lagunitas Brewing Company  
Petaluma, California  
www.lagunitas.com | (707) 769-4495

Distribution: AZ, CA, IL, MA, NJ, NY, OR, TX, VA and WA.

### Food Pairing Recommendations

Korean beef short ribs; blackened swordfish  
Cheese: Smoked Mozzarella; Raclette

### Judges’ Notes

Now entering a third decade of brewing, Petaluma-based Lagunitas continues to produce some of the more idiosyncratic beers (and labeling) on the market today. “Censored” is no exception, having been renamed after a certain Federal agency censored the original label. The aroma is subtle, with light whiffs of caramel and warm oatmeal and just the merest suggestion of hops. The nose struck Pete as “utterly neutral with just a smidge of grainy malt,” as he searched for any trace of hops. He

pronounced the overall effect “somewhat bland and lager-like.” Touted as a copper ale, this brew stays true to that title, filling the glass with a scintillating, brilliantly clear copper cloaked in a blanket of dense, satiny white foam. The grainy malt from the nose carries into the flavor, supported by a soupçon of peach and apricot esters and a very low hop bitterness. The judges all praised the clean, breadly malt, with Tom going just a bit deeper to glean hints of orange marmalade and kettle corn. Lee liked the subdued bitterness and faint hop flavors of lemon and new mown hay. Both Tom and Lee found the brown sugar sweetness a touch cloying and wished for more bitterness for balance. Though not as assertively hopped as its California brethren, Censored is deceptively drinkable and deserves to grace the shelves of any beer fridge or cooler.

## 85 - LA FOLIE

Style: Flanders Brown Ale  
ABV: 7.0%  
IBUs: 18  
Serve at: 48° to 50°

New Belgium Brewing Company  
Ft. Collins, Colorado  
www.newbelgium.com | (970) 221-0524

Distribution: AR, AZ, CA, CO, DC, GA, ID, IL, IN, IA, KS, MD, MI, MN, MO, MT, NE, NV, NM, NC, ND, OR, SC, SD, TN, TX, VA, WA and WY.

### Food Pairing Recommendations

Toasted coconut tres leches cake; charcuterie  
Cheese: Mimolette; Ricotta Salata

### Judges’ Notes

One of New Belgium’s Lips of Faith lineup, La Folie is an American take on the venerated Flanders Brown Ale, rife with hints of green apple, black cherries, and succulent caramel, all counterpointed by a piquant, versjuice-like sourness. Tim was hit by an “all-out assault of tart plum and red wine tannins” in the nose, followed by a subtle, vanilla-driven oak character that anchored the aroma. As did Tim, Lee found a pronounced sourness in the nose, but delved a bit deeper to discover ripe Montmorency cherries and Demerara sugar. Both lauded the intricate weaving of sour, sweet, and savory throughout the nose, with



Tim saying it was distinctly and unrepentantly Flemish. A deeply saturated, somewhat ruddy bronze brew, La Folie stays close to style, sporting a very low collar of ecru-colored foam. Swirling with background notes of black cherry, lightly burnt toast, and dark caramel, flavor is dominated by a profoundly tart acidity. The bracing sourness pleased Pete, reminding him of “crisp cider apples and Schaarbeek cherries.” He felt it married fairly well with the densely sugary underlying caramel notes. Both Pete and Tom, however, felt the malt character was muddled and the overall beer lacked the complexity of the classic Flanders sour ales. With up to three years of barrel aging, La Folie is by necessity a limited release beer – one for dedicated beer hunters to seek out.

Without effervescence, the flavor tended toward cloying sweetness shot through with vanilla, pie cherries, and a dash of pumpkin pie spice. Lee dove past the upfront sweetness and discovered “solid caramel meshed with wintergreen and Maraschino cherries.” But he felt the lack of carbonation damaged the overall impact. One judge, who sampled it at a renowned San Francisco establishment, was served a completely flat glass of Cuvee de Tomme and was informed “That’s how it’s supposed to be.” Although handicapped by a lack of carbonation, Cuvee de Tomme has all the underpinnings of a classic sour ale. The best option may be to sample this iconic brew from the wellspring at the brewery.

– End of article

## 75 - CUVEE DE TOMME

Style: Wood Aged Belgian Strong Ale

ABV: 11.5%

IBUs: 25

Serve at: 50° to 60°

The Lost Abbey

San Marcos, California

www.lostabbey.com | (800) 918-6816

Distribution: AZ, CA, CO, GA, IL, MA, NJ, PA and WA

### Food Pairing Recommendations

Wild rice with cherries and hazelnuts; Cornish hens with sage dressing

Cheese: Scharfe Maxx; Tarentaise

### Judges’ Notes

The Lost Abbey of San Marcos has been producing esoteric Belgian-influenced ales since 2006 and co-founder Tomme Arthur continues the trend with his acclaimed Cuvee de Tomme. Unfortunately, our samples arrived with virtually no carbonation, which seriously hampered the beer’s ability to present itself in its best light. The nose is dominated by alternating waves of sweet and sour cherries and vanilla-tinged oakiness, punctuated with a racy, almost acetic tartness. Tom was “greeted by a blast of oak and overripe cherries in the nose,” and he struggled to discern any malt lying beneath the flood of fruit and wood. As noted, this beer poured absolutely still, producing no head and lying in the glass a slightly murky brown.

# EUROPEAN REPORT

**BELGIUM • GERMANY • UNITED KINGDOM • CZECH REPUBLIC**

*The European Report is endorsed by Artisanal Imports*

A special section of *The Beer Connoisseur*, the European Report is the place to find news and feature stories from the cradles of some of the world's best beer.

In this section, our resident experts and other authoritative journalists report on stories of interest. Since its launch, stories in the European Report have included brewery visits; interviews with key personalities; histories of some of the iconic styles found in Europe; and other notes of interest about beer history.

At home in America, we've talked to some of the top importers to get their perspectives. By bringing unique styles into the country, the importers have long been a prime influence on the craft scene and were the first to introduce American beer lovers to the iconic styles brewed in Europe. It was the English who launched IPA, the current calling card of craft. It was the Belgians who have perfected sours, a current new frontier for America's more nimble microbrewers.

The report also covers news, festivals, cuisine and culture in ways that can help our readers plan ahead for travel in Europe. In addition to our news reports, this issue features Sünner, the brewery that launched the classic Kölsch style now being made by many craft brewers in America. This story takes you to its origins.

***We invite you to pour your favorite European ale, lager or lambic, then hoist a glass, relax and enjoy our special section.***

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The Origins of Kölsch

### Featured Beers:

Sünner Kölsch, Tripel Karmeliet, Pauwel Kwak, DeuS Brut, La Trappe Dubbel, La Trappe Tripel, La Trappe Quadrupel, La Trappe Isid'or

### BELGIUM: ORVAL NAMES A NEW HEAD BREWER

- By Carl Kins

Jean-Marie Rock, the iconic brewer of Orval, is set to retire from Orval in September. He will be succeeded by Anne-Françoise Pypaert, the company's laboratory manager. The interesting news is that Rock will start his own brewery in the town of Noirefontaine near Bouillon, which is expected to open in the second half of 2014. Rock said he's aiming to recreate a beer using a recipe forgotten by all brewers.

Pypaert is one of the new female brewers in Belgium. Women enjoying beer is not only a popular theme in the U.S. but also in Belgium. Sofie Vanrafelghem is presenting a very interesting historical overview of women's involvement in beer making in Belgium and does a lot of tasting sessions aimed at convincing ladies to try tasting beers. Together with a few female brewers, she has launched a well balanced, hoppy golden ale called Eva, brewed at Browerij Alvinne in Moen.

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Biercentrum Delvaux recently opened its doors in the old De Kroon brewery in Neerijse. It is basically a place for beer quality control and consulting about brewing techniques and installations run by Professor Filip Delvaux, the son of Freddy Delvaux. Both are world famous as professors at the University of Leuven's Centre for Malting and Brewing Science. To serve their customers better, they are setting up a four-barrel brewery and will run the place like a brewpub.

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The Toer de Geuze, a bi-annual event, was back on the calendar for 2013. This unique tour held in April allows sour beer lovers to visit virtually all geuze brewers. It also features a specially created lambic blend from the participating breweries.

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Duvel opened Duvelorium, its first Grand Beer Café, in the market square of Bruges. It's located next to the new tourist attraction Historium, which gives an impression of Bruges

in the Middle Ages. Duvel also launched its new version of Duvel Tripel Hop, using Sorachi Ace.

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The third installment of the popular beer TV series, *Tournée Générale*, was launched in February. It again features travelling companions Jean and Ray in their search for good beer and has a particular focus on the Trappist beers and breweries. The accompanying book, written by Sofie Vanrafelghem, is also a major success.

### CZECH REPUBLIC: MICROBREWERIES MULTIPLY

- By Max Bahnson

There's no doubt about the relentless growth of the craft segment of the industry in the Czech Republic. In 2012, there were 30 new micro breweries opened and the total number is now around 150, three times what it was five years ago. In Prague, four new breweries fired up their mash tuns for the first time in the last twelve months and there are two set to open in the spring of 2013. One of them, Pivovar Hostivař, is one of the most ambitious in recent years. Unlike most, it has not been set up in any existing facilities, but is being built from the ground up in the namesake suburb of Prague.

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Pivovar Svijany is one of those almost fairy tale like success stories. In 1998, this regional brewery was producing less than 25,000 barrels a year in facilities that were literally falling apart after half century of neglect and lack of investment. The owners at the time, Pivovar Staropramen, which at the time was a subsidiary of Bass & Co., had signed Svijany's death sentence. Doom was only avoided by a plea from the head brewer, who traveled to England to convince Bass to sell him the brewery. Since then, Svijany has grown at an incredibly fast pace and last year, after extensive work to expand capacity, it reported an output of over 400,000 barrels.

Even though official figures for 2012 have not been released yet, it is expected to be another year of over-all recovery for the brewing industry in the Czech Republic according to indications from some of the country's largest breweries.

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Grodziskie is a word you may have to learn soon. There are hints of a revival of this almost forgotten indigenous Polish style, characterized by being brewed with 100 percent oak smoked wheat malt, Lublin hops and birch bark. Right now, only Browar Pinta is making Grodziskie in Poland, but the style is very popular among Polish homebrewers and it is getting increasing international attention.

## GERMANY: BEER CONSUMPTION DROPS AGAIN

- By Larry Hawthorne

When a 94-year-old patient at a hospital in Munich recently broke out to find a place to drink a beer in celebration of his birthday, it was symbolic of the state of beer consumption in Germany. Older Germans continue to be the biggest consumers of beer – meaning the trend overall is toward less consumption.

According to a report released by the Federal Statistics Office, in 2012 German beer consumption hit the lowest point since 1990. Germans brewed 82.25 million barrels of beer in 2012, down nearly two percent from the year before and the lowest amount since reunification of East and West Germany in 1990.

German beer consumption has been slowly falling for three decades. Reasons include health concerns and growing preference for other beverages such as wine, especially among younger people.

The per capita consumption, which was 40 gallons in 1976, has dropped to 28 gallons. The German brewers federation attributes the drop to the aging population and changing habits among younger drinkers – which includes preferences for radlers – beer mixed with cola and juice. The radler style accounted for 4.5 percent of German beer sales.

Nearly 25 percent of Germany's beer was made in the state of North Rhine-Westphalia, which has a very high population density. Bavaria, home of the Oktoberfest, was second, accounting for 23 percent of all German beer. To help make up for the change in consumption habits, German brewers are putting more emphasis on exports, which account for 16 percent of sales.

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According to the newspaper *Westdeutsche Allgemeine Zeitung*, the Dutch are flooding into Germany to buy beer.

The reason? The alcohol tax in Holland was raised to 14 percent at the beginning of the year. That followed a two-percent increase last year in the VAT up to 21 percent. That makes German beer significantly cheaper for those able to cross the border from Holland, which taxes a case of beer at €5.

Cees Jan Adema of the Dutch Beer Association estimates that one out of ten beers consumed in Holland comes from Germany. "It's causing a lot of headaches," he said.

Entrepreneurs on the German side of the border are organizing special bus tours and discos are catering to young people from Holland, in part because other alcoholic beverages are priced so high in the Netherlands. The so-called disco shuttles are charging steep fines for vandalism and for getting sick on the buses as a result of too much to drink.

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Bavarian brewer Oettinger, Germany's biggest brewer, has begun producing beer free from genetically modified ingredients. The company plans to have bottles bearing the phrase "GM free," in the market this spring, according to *Der Spiegel* magazine.

The move, said owner and CEO Dirk Kollmar, was in response to requests made by consumers for more transparency from the brewery.

He added that the brewery considered it an extension of Germany's 1516 *Rheinheitsgebot*, or beer purity law, a regulation requiring that beer can only be made from water, hops, malt and yeast.

Oettinger achieved its volume status by low pricing, aided by direct distribution, availability only in stores and by eschewing advertising. Rival breweries see the move as an attempt by Oettinger to achieve a more upscale status by subscribing to a one step improved beer purity law.

## UNITED KINGDOM: AUTHOR COLE GETS AWARD

- By Carolyn Smagalski

Ever since Beer Hunter Michael Jackson opened the floodgates as the star of *British Beerdom*, the rush of UK talent has yet to subside. The year 2013 began with

a bang as Brit Melissa Cole – an international beer judge, *sommALEier*, and author of *Let Me Tell You About Beer* – became the first recipient of the Educator of the Year Award from *Imbibe* magazine. Cole has been writing about beer for over a decade. *Let Me Tell You About Beer* has been translated into three languages and is currently available in five countries.

Celebrity chef Simon Rimmer, another of the UK's talents, has a bit of liquid seasoning up his sleeve. Author of four food-centric books, this headliner on Channel 4 Sunday Brunch contributes his own brand of wizardry to the world of beer and food. Recently collaborating with brewers at Robinson's, a family-owned craft brewery near Manchester, the innovative Rimmer designed three beers to cook with and pair with foods that commonly bedeck the dinner table. *A Beer To Go With Chicken*, *A Beer To Go With Steak*, and *A Beer To Go With Curry* may not have original names, but brilliance prevails in the bottle. Each label carries a "to go with" recipe, along with a portrait of the chef on the neck ring – to ensure that every brew pours with a good head!

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The bi-annual International Brewing Awards were held in February at the National Brewery Centre in Burton-Upon-Trent, where 40 of the world's leading brewers and cidemakers judged close to 1,000 entries to "celebrate the changing consumer landscape ... within the brewing industry." Chaired by Bill Taylor, chief brewer of Lion Nathan of Australia, the competition awarded 96 category medals at the end of the 3-day competition. The entry included 199 brewers from 50 different countries.

Beers from the Sam Adams label of the Boston Beer Company took home five golds, including *White Lantern* (specialty wheat), *Latitude 48* (special hop beer), *Cream Stout* (dark, lower ABV), *Cinder Block* (strong specialty) and *Black & Brew* (specialty). *Deschutes Brewery* took home three golds, including its *Mirror Pond Pale Ale* (ale, intermediate ABV), *Inversion IPA* (ale, higher ABV) and *Obsidian Stout* (dark, higher ABV). The *Big Wave Golden Ale* of Kona Brewing Company took home a gold in the category for the lower ABV ale. *Sierra Nevada Brewing Company* took home a tenth gold for U.S. brewers, scoring with its *Pale Ale* in the intermediate ABV keg ale category.

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Ilkley Brewery announced a list of firsts for 2013, welcoming Harriet Marks, leading lady of Project Venus UK, as its first woman brewer. Ilkley also rolls out its first export shipment to the USA, scheduled for distribution this summer. In February, The Mayan Chocolate Chipotle Stout hit the shelves, the latest beer in Ilkley's Origin Series, designed in collaboration with blogger Lady Gadabout, aka Jo Pickard.

Hop growers in the UK are delighted with the success of Sovereign hops, which recently earned European Union Registration in 2010. Although relatively novel to the scene, Sovereign has been described as having a classic English aroma. That brief phrase speaks volumes about this new kid on the block.

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For those in pursuit of a lower alcohol brew – possibly at breakfast – the Black Isle Brewery in Scotland has introduced Cold Turkey Breakfast Beer. At 2.8 percent, it's designed for those "who fancy a beer with eggs and ham," said brewer David Gladwin. The ad campaign from the award-winning organic brewer, however, raised the ire of anti-alcohol groups. "Using a marketing tactic to encourage people to drink alcohol for breakfast is irresponsible," said an executive of Alcohol Focus Scotland. Gladwin stuck to his brew and the ad campaign, saying, "We felt the time was right to launch a low alcohol beer after the recent trend for strong beers."

## FEATURE STORY

### GERMANY

#### SÜNNER PIONEERED ONE OF GERMANY'S MOST FAMOUS STYLES

- By Jonathan Ingram

The story behind the Kölsch beer brewed in Köln, Germany is as subtle and complex as the top-fermented and cold-aged ale itself. Although the beer has its own appellation and is well known around the world, the back story is less appreciated outside of Germany, particularly in the U.S.

Loosely translated, the word Kölsch refers to someone from the city of Köln, which is referred to as Cologne in English. It also refers to the German dialect spoken in the city located

in western Germany on the Rhine River. But there remains some occasional misunderstanding about the beer that carries this name. The New York Times, for example, recently placed its origin at the turn of the 20th Century as a response to the rising demand for pale lagers from Bavaria and pilsners from Bohemia.

Well, yes and no. The brewers in Cologne got together in 1910 to brand their unique style as Kölsch in order to better distinguish it in the marketplace. But the beer itself had been around since the early 1800's.

The history of the Sünner Brauerei, the primary subject of this story, and the history of Kölsch are very much intertwined, because the founders of the brewery were active with a brewpub in Cologne when brewmasters in the city began experimenting with pale barley malt during the early 19th Century. The pale malt combined with proprietary top fermenting yeast, open vat fermentation and cool aging produced the unique characteristics of Kölsch.

"If you believe people here were thinking what can we do different with our brewing because of the success of the lagers and the pilsners, that is not correct," said Christian Hagl, who directs marketing for Sünner. "We started making that beer almost 200 years ago. But we started with the name Kölsch a little more than 100 years ago."

The Cologne beer was distinct from the lighter beers of Bavaria to the south, made from wheat, and the copper-colored altbier of Dusseldorf to the north, where the dedication to the older ale-making methods with barley remained strong.

Founded in 1830, the Sünner brewpub opened after the family surveyed what other brewers in Germany were doing. The beer was sold simply as Sünner up until 1906, when all the participating brewers in Cologne who were brewing the city's signature beer agreed on the name for it. Now run by Astrid Schmitz-DuMont, a sixth generation family member, Sünner continues as the oldest Kölsch brewery.

"The family started very small with a pub in 1830 and they started to brew their own beer," said Hagl. "The business grew to maybe 900 barrels in the first period. They moved from the pub to the current place in 1858 because they needed a place to produce more beer. After 30 to 40 years in this new place, Sünner was brewing 45,000 barrels a year."

Without refrigeration, brewers initially relied on cool cellars to make Kölsch. The

move to new quarters, which remains the location of the Sünner brewery to this day, meant the opportunity to expand by using a cooling cellar that had previously been a coal mine. "The family did not build this building," said Hagl. "It was a coal mine. A company started this coal mine but after a few weeks they had to stop because of water coming into the mine. It was not a good construction for a coal mine. They had to sell it and the Sünner family bought it."

By importing a steam engine to generate enough electricity to create large slabs of ice (roughly six feet long by two feet high), the brewery was able to maintain the consistently cool temperatures in its huge "cellar" for brewing relatively large volumes of Kölsch.

The methods for brewing then are the same as today, said Hagl. "A very special thing in our brewery is the open fermentation we use," he said. "We don't have closed tanks. They are really open like a bathtub. You can watch the beer during the fermentation. This is traditional fermentation. We think doing it this way has to do with the special type of Kölsch we produce. The second difference is the fruitiness which comes from the special yeast and warm fermentation."

"Straight after the fermentation you have these bad alcohols in the beer," he continued. "They disappear when you keep it in the tank for three or four weeks. It's smoother, more fresh and crisp. The fruitiness helps us. In the lager, you don't have this fruitiness. That makes the difference to a lager."

The brewery's persistence with this same methodology, said Hagl, continues to distinguish Sünner, which has a clear, golden color and a very smooth mouthfeel. There is a fine balance between the malt and light hops, plus the lightly fruity taste from the ale yeast. Served in classic stanges, it offers an arpeggio of taste, providing refinement and refreshment.

Staying with its more labor intensive approach has cost Sünner market share compared to other brewers in Cologne putting an emphasis on volume, said Hagl, who also acknowledged the company has not been aggressive with marketing the story of its unique methods and history.

"One hundred years ago Sünner was very much into the new things in brewing," said Hagl. "We pushed brewing forward in Cologne."

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It's a shame, but now other breweries have taken over and they are much bigger than we are. About 60 to 70 years ago, our brewery made some mistakes and didn't grow as much as the others. But we are still family owned and have the tradition. The story is good. So now we are trying to build up again."

The Sünner story includes a distillery, which has been operated side-by-side with the brewery since the business opened in 1830. The emphasis currently – under the direction of Schmitz-DuMont, who took over the brewing operations from her mother five years ago – is on producing and selling more Sünner Kölsch. Having worked in the brewery for nearly 10 years prior to taking charge, in the past two years Schmitz-DuMont has turned around decreasing sales. The annual production is now up to 35,000 barrels annually.

Interestingly, the Kölsch is enjoyed with far greater loyalty by those who consider themselves to be Kölsch. It's a style of beer that does not travel very far outside the region to other parts of Germany. Perhaps the convention of 1910 to describe the locally produced beer by the name of the people in the region was not the best passport to popularity elsewhere in Germany.

"The people from Germany know Kölsch, but they drink it in Cologne and maybe for 40 to 50 kilometers around it," said Hagl. "But in Hamburg and Berlin, Munich and Stuttgart, normally you don't drink Kölsch. The people there don't have the story. They know Kölsch, but don't drink it."

The irony abounds. One of the few beers with an appellation that is well known around the world is not necessarily embraced in the country that produces it. In the U.S., the beer is imitated as "Kölsch-style," but these examples often tend to be slightly sweet versus the crisper originals.

It's a complement that so many craft brewers in the U.S. consider "Kölsch-style" to be important to their repertoire. Hagl sees an opportunity despite the competition. "It's better for us to export than going to Berlin," said Hagl. "The Kölsch story is working better abroad than in Germany."

## FEATURED EUROPEAN BEERS

### Sünner Kölsch

Sünner Brauerei  
KÖln, Germany  
www.suenner-brauerei.de

*Sünner helped launch the Kölsch style. This classic ale has a stylish character derived from lagering. Clear, pale and straw-colored with an ABV of 5.3 percent, its gently fruity and slightly sweet taste leads to a crisp, dry finish.*

### Pauwel Kwak

Brouwerij Bosteels  
Buggenhout, Belgium  
www.bestbelgianspecialbeers.be

*A rich amber color introduces a slightly sweet, generously malty character. Hops are subdued, but contrast the ripe grain and its meringue softness. The Kwak glass adds to the experience and makes for a distinctive beer drinking experience.*

### La Trappe Dubbel

Brouwerij La Trappe  
Berkel-Enschot, Netherlands  
www.latrappe.nl

*The deep reddish brown ale and its creamy tan foam have an aroma of dried fruit and candy with the faintest hint of hops. On the tongue, it is malty and slightly sweet with a fruity, soft character.*

### La Trappe Tripel

Brouwerij La Trappe  
Berkel-Enschot, Netherlands  
www.latrappe.nl

*A brassy golden in color, this ale is La Trappe's hoppiest. Well balanced between malt and hops, it carries spices, fruit and hops in the nose and is slightly bitter and spicy on the palate.*

### La Trappe Quadrupel

Brouwerij La Trappe  
Berkel-Enschot, Netherlands  
www.latrappe.nl

*At 10 percent ABV, this deep amber beer has a rich, warming flavor. Full-bodied and mild, the palate has a slight sweetness and a hint of bitterness. Fruit, a faint, pleasant yeastiness and a touch of resinous hops are in the nose.*

### La Trappe Isid'or

Brouwerij La Trappe  
Berkel-Enschot, Netherlands  
www.latrappe.nl

*A mildly sweet amber beer, it has a note of caramel and is slightly bitter to the taste with a fruity finish. The special aroma comes from the Perle hops grown by the brewery.*

### Tripel Karmeliet

Brouwerij Bosteels  
Buggenhout, Belgium  
www.bestbelgianspecialbeers.be

*Brewed with oats, barley and wheat, this Tripel has a soft, rich grain character with hints of banana, vanilla, and a slight bubble-gum aroma. Restrained hop bitterness offers a counterpart to its substantial maltiness. It comes in at 8.4 percent ABV.*

### DeuS Brut des Flandres

Brouwerij Bosteels  
Buggenhout, Belgium  
www.bestbelgianspecialbeers.be

*DeuS undergoes the elegant and labor-intensive "methode Champenoise." At 11.5 percent ABV, it has characteristics of both sparkling wine (velvety carbonation) and specialty beer (rich maltiness). It also exhibits a herbal and spicy character.*

- End of article

# MARY JANE MEETS CRAFT IN COLORADO

- By Jim Pedley

As the director of the American Homebrewers Association, Gary Glass loves to talk about beer. The good stuff. The craft and home brews made with more than the chemical interactions between grains, hops, yeast and water. The kind so infused with love and pride.

The kind which, in many circumstances, have been honed to greatness with a big ol' nod to daring innovation.

Contacted at his office in Boulder, Colorado, Glass said he was more than willing to take some time and talk beer. More time than just the couple of minutes requested in an email.

"What's up?" Glass said cheerfully on interview day. Meaning: let's do this thing.

He was told the discussion was about Amendment 64 – the one passed by Colorado voters late last year which legalized the growing and use of marijuana in that state. He was asked if he could explain the affects it would have on the craft and home brewing scene in a state which has served as a national epicenter for beer.

"No," he said following an awkward silence of several seconds.

After another pause, Glass, spoke again. "I don't see any way in which Amendment 64 would affect brewers in the state. No, I don't."

Glass was not being coy. He was not trying to evade the topic. His silences and pauses were more about taking time to think through the questions than avoiding a subject that was, and may still be, taboo.

The tone of Glass's voice remained "let's do this thing" after several more questions, but he was also clearly saying there just isn't much to talk about when it comes to legal pot and craft brewing. Not yet, at least.

Glass was hardly alone in his search for answers to the questions about the current status – and foreseeable future – of the nexus between legalizing the recreational use of marijuana and small-batch brewing in Colorado.

Right now, the relationship is undefined. The ground is just so new since the voters'

choice to legalize the long forbidden substance caught most people by surprise.

"This is all a very dramatic cultural shift," said Marty Jones, whose title is conductor/idea man at Denver's Wynkoop Brewing Company. "It's all very, very new. There are a millions questions out there about all of this."

There also appears to be a bit of residual reluctance to talk about a subject which for so long was not only taboo and verboten, but illegal in the United States.

Ed Sealover is a staff writer for the Denver Business Journal who covered the business aspects of the campaign for what was known as A64 and also covers brewing for his publication. He was asked about left over paranoia. "I think a lot of people, frankly, didn't think much about legalization. I think people continue in that way of thinking. There might be a little hesitation to speak about it on the part of people, but I think some people have just moved on."

At the same time, there seems to be a quiet energy to explore the creative possibilities of the situation.

Colorado is a small-batch brewing mecca. It's the place where the land rush to producing great artisan beer was taken so seriously it has become ingrained into the state's culture and image.

New Belgium Brewing Company sprang up just down the road from a massive Budweiser plant. Top craft brands like Avery, Boulder, Breckenridge, Left Hand, Odell and Oskar Blues, among others, have garnered national recognition. A study released last April by the Colorado Brewers Guild states that brewing contributes almost a half billion dollars to the state's economy every year. The study asserts the brewing industry has created nearly 6,000 jobs in Colorado.

As of March of last year, Colorado had licensed 139 craft brewers with 75 more reportedly in the planning stages. The Front Range of Colorado – the strip of cities and towns that sits up against the foothills of the Rocky Mountains and runs from the border of New Mexico on the south to Wyoming in the north – has been dubbed the Napa Valley of beer.

Craft brewing is not only a respected cultural phenomenon in the state, it has become politically connected. Colorado Governor John Hickenlooper was one of the founders of the respected Wynkoop brewery and brew pub in Denver.

Over the past several years, forces to legalize marijuana began marshaling in earnest. Medical marijuana dispensaries began to spring up all over the Front Range. So popular were these dispensaries that marijuana backers began to campaign for the legalization of pot. Their efforts garnered enough support to get Amendment 64 on the ballot last fall. Few thought the amendment would win enough votes to become law.

One of those speaking against its passage was Hickenlooper. In a pre-election statement, he said the amendment would increase the number of children using drugs and sends the wrong message about his state. "Colorado is known for many things," he said. "Marijuana should not be one of them."

During a telephone conversation in February, Sealover said, "This was an interesting amendment. Most people felt it was going to fail. Most polls showed that it was going to be really close. On election day, it passes 55 percent to 45 percent. You get the feeling that people were lying to pollsters."

Caught off guard, Colorado government is now in a study phase. The state is working on the specifics of how, who, and when. A question-and-answer story in the Denver Post printed mid-December led with the question: Is pot really legal? The answer was: Yes – in Colorado, maybe. But also no, because the Federal government still considers marijuana illegal.

In the craft brewing trenches, ambiguity mixes with the lack of concern which Glass expressed. Paul Gatz, director of the Brewers Association and also a director of the Boulder-based American Homebrewers Association, was asked about the cultural cross-pollination of brew and pot.

"I find it hard to imagine that anything will change," said Gatz. "I expect the people who smoked pot during the medical marijuana days of Colorado (whether under the state law with doctor recommendation or illegally) are the same people who will be smoking pot afterwards."

He added, "I don't see integration of the two as long as the Federal prohibition remains."

Glass said that the topic of legalized pot and the effect it may have on craft brewing has not even come up at brewers meetings he has attended. Others, when pressed, say that perhaps A64 could actually help the brewing industry a bit if "marijuana tourists" travel to Colorado and in doing so, discover the great

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small-batch brews which the state produces.

Sealover let out a deep breath when the subject came up. After a pause, he said, “Theoretically, any tourist who comes to the state for any reason can find our beers pretty easily. There are 160 breweries out here at this point. You just have to be driving through the state without having plans to stop and you could still probably stumble across a brewery or two. I don’t know necessarily if the pot tourism crowd is going to try to use Colorado’s breweries as an added incentive to get people here. But I don’t think there’s any precedent to what pot tourism looks like exactly.”

What may change, however, is the way craft brews and home brews are made. Specifically, what they are made with.

The Internet is filled with stories about marijuana and hops being similar. *Humulus lupulus* (hops) and *Cannabis sativa* (marijuana) have similar organoleptic properties (taste and smell), and are confirmed to have a common botanical ancestry. But more precise scientific evidence of about their relationship is lacking.

That has not stopped brewers from experimenting with marijuana in the brewing process. And with the passage of Amendment 64 in Colorado, the pace of experimentation will likely pick up. Especially among home brewers and small craft breweries.

Too bad, says Charlie Bamforth, a professor in the Department of Food Science and Technology at the University of California-Davis.

Bamforth, who has heavily researched many aspects of brewing hops, said brewing beer with the aid of marijuana makes no sense, because of the role hops play in the brewing process. “Hops have a preservative quality but they also provide bitterness and aroma,” said Bamforth, who speaks with a thick British accent and has authored several research papers on hops. “The hops provide balance,” he said. “It’s all about balance.”

Marijuana, he believes, probably will not make for a better tasting beer.

On the contrary. “I can’t honestly believe you could get that quality,” he said. “It wouldn’t affect the bubbles and of course you wouldn’t get the beautiful oils that give you the wonderful hoppy aromas and so on. You couldn’t substitute marijuana for hops and have the same impact. It’s an entirely different product. I wouldn’t want to predict what that beer would be quite like. I don’t know what it

would be like but it certainly would not be a direct substitute for hops.”

Brewers in the past have experimented with plants other than hops in the brewing process.

Spices and blends of spices called *gruit* figured into the brewing process centuries ago, said Bamforth. “Beer makers were very proprietary and people had their own blends of herbs and spices. Some were associated with the church. The top guy in the church would have his own particular blend. These would include things like coriander, myrtle and other spices. Even things like strychnine, which was probably an anti-microbial. I don’t know anybody who would, thank God, use strychnine today.”

Pot would not poison humans as a beer additive but neither would it likely get the user high, said the Homebrewers Association’s Glass. “I don’t know that (beer made with pot) would have the psychoactive effects of marijuana,” he said. “I would be doubtful that it would have the same effect as, say, smoking it or consuming it in edibles.

“One of the great things about home brewing is it gives you the opportunity to experiment with all kinds of different ingredients,” he continued. “So, if somebody chooses to put marijuana in their beer, now that it’s legal, well, it wouldn’t be the first time that some home brewer put marijuana in beer.”

But, Glass and Bamforth both say a major reason why some brewers have chosen to experiment with marijuana is the novelty factor, the quest to be more outrageous than the next guy. Taking brewing to an extreme just to say you have done that.

The Internet has a fair amount of information on how to introduce marijuana into beer. There are stories about how to prepare the pot and how much to add. Some stories claim success with the process.

Given the persistent success of smoked beer, smoking malt with marijuana offers a possible avenue for adding both the taste of cannabis to beer and its psychoactive ingredient. A nanobrewer-sized malt smoker can be no bigger than a large outdoor barbecue. If it’s legal for personal use, marijuana-smoked malt might work for homebrewers. Or perhaps the combination of a traditional malt smoking source like birch and dried pot.

Some craft brewers in Colorado have seized upon the brouhaha around Amendment 64, and

the existence of medical distribution of marijuana before that, to have some fun with situation.

Boulder-based Mountain Sun and Southern Sun breweries, for example, have taken the opportunity of A64 fever to insert some pot-culture code words into their operation. They celebrated the connection between pot and hops by brewing Colorado Kind Ale. Also called “The Dank,” it is brewed at 4:20 p.m.

At Dad & Dude’s Breweria in a foothills town west of Denver called Parker, the proprietors began canning Dank IPA, a hugely hopped beer. They then tweeted: “#Colorado, you are truly a group of pioneers. #Dank translates to ‘good.’ I can think of #64 reasons to drink good beer today.”

Twisted Pine Brewing in Boulder began packaging a beer “with its grassy notes” in 16-ounce cans and designated them as Tall Hoppy Cans. THC. Get it?

Then there was a seasonal brew which Wynkoop produced called Metacool Maltuwanna. Jones told the story behind it.

“We did it in 2010. It was kind of a wink and nod to the rapid explosion of medical marijuana dispensaries in Denver, what was then a brand new sort of gold rush of people rushing to open medical marijuana dispensaries.”

The beer was a strong imperial red ale and had some hemp seeds and a little bit of rye in it. “It was a nice hoppy, stinky sort of aromatic beer,” Jones said. “We wanted to sort of emulate that sort of rich aroma that one might discover in a dispensary. We make liquid art and we’re very serious about that but we try not to take ourselves too seriously. We had a little fun with it.”

The fun included advertisements that spoofed the medical marijuana dispensaries and the production of t-shirts for the pub’s servers that included “care giver” on them. The brew was served at the Wynkoop brew pub. Thoughts were given to packaging it for external sale but, “Uncle Sam rejected the name.”

Jones got semi-serious when he talked about the way the rush to legalize marijuana dominated state politics over the last couple of years. He pointed out how medical pot dispensaries – which many claim were not even closely concerned with medical usage – found the sailing so easy in Colorado.

“I guess for some of us on the brewing

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side,” Jones said, “I find it absurd that you can call it medical marijuana. There are some documented health benefits to marijuana, but I can’t call it medical beer when there are decades and decades of documented research on the health benefits of moderate consumption of beer.

“If anything, some of us are jealous that marijuana growers can tout the medicinal properties of what they produce and we’re banned from doing so by the federal government. That’s kind of ironic. But, what can you do?”

What most of Colorado will do – on the brewing side and on the marijuana side – is see how a very new phenomena pans out. They will wait to see how the specifics of marijuana legalization develop and to see how the two industries either clash, mesh or ignore each other.

For right now, the consensus in the new era of A64 remains brewers will brew and smokers will smoke and nobody knows if the twain might meet – other than those who elect to have a beer and a smoke.

So cheers...dudes.

## **ALL IN THE FAMILY: POT AND HOPS**

- By Jonathan Ingram

**A**s many beer drinkers know already, hops are members of the same plant family as marijuana, both belonging to the family Cannabaceae. But is there any real connection in terms of active ingredients?

According to botanists and other researchers, being part of the same plant family is about the only connection between the two species. Marijuana, or *Cannabis sativa*, has a psychoactive ingredient (THC) and the hops specie, *Humulus lupulus*, does not. On the other hand, hops have long been known as a hypnotic, or sedative.

The current movement toward intensely hopped beers and especially IPA’s does beg the question about the fact hops are also known as a hypnotic. If brewers are now using more of the potent hop oils found in hops and are finding new methods to increase the content of hops in beer to help both the taste and the aroma, does that add more presence of an active ingredient from the hops that may physically influences beer drinkers?

The answer is quite possibly yes.

*Humulus lupulus* has been tested and some of its organic compounds have been found to produce sedative qualities. This active ingredient – which is separate and different from the compound that produces bittering – has a mellowing affect. Medically speaking, a sedative reduces excitement, irritation and pain.

Sigma-Aldrich, which is the largest supplier of biochemicals and organic chemicals used in research by corporations around the world, reports that pharmacologically relevant concentrations of the sedative compound in hops can be acquired in both tea and bath preparations. Because this same active compound increases over the period of time when hops are dried prior to use by brewers, it’s certain to be present in beers – especially those currently being made with high concentrations of hops.

Perhaps hoppier brews can have a physical influence beyond taste, aroma and mouthfeel. Since alcohol is a depressant and is the most active influence of beer when it comes to a state of mind, the influence of any sedative qualities from hops may not be great. A more mellowing effect might take place – although thus far any scientific research has been meager. No doubt, beer drinkers everywhere will help continue the experiment!

- End of article



# BREWERY TOUR: THE ALCHEMIST

- By John Holl

It's gotten to the point where package stores throughout Vermont have placed signs in their doorway. No, they do not have any Heady Topper in stock. No, they don't know when it will be available again. Sorry, they don't know of any place nearby that has it in stock.

There is a fervor surrounding the flagship India pale ale of Alchemist Brewing Company, which has delighted those who have tasted the powerful smack of hop juice in Heady Topper. John Kimmich, the owner and brewer at the Alchemist, sounds a little tired when asked about his gotta-have-it double IPA taking the beer world by storm.

"It's difficult to deal with when we're trying to take care of the local market," he said. "We're towing the line because we don't want people to get upset."

It's a fine line for Kimmich and wife Jen, who opened the Alchemist Pub and Brewery in downtown Waterbury about a decade ago. The brewer cut his teeth at a number of places, including the storied Vermont Pub and Brewery and along the way gained a talent for making India pale ales. His are particularly floral with a balance as fine as a razor's edge. The house yeast has a distinct characteristic that combined with the lupulin and Kimmich's obsessive attention to details of the acidity and hardness of the water in the mash has led to standout hits like Oroboro, Holy Cow, and yes, Heady Topper.

It was the beer with the distinct name, unique label artwork and a large following that helped John and Jen decide to open a separate brewing facility a short distance from their pub where they could brew and can Heady Topper while keeping the pub available for other offerings. The cannery was just coming online in the summer of 2011 when the remnants of Hurricane Irene barreled up the East Coast causing massive flooding and taking businesses and homes along with it. The Alchemist pub – with its basement brewery – was one of the casualties. It will not reopen.

Now the full attention of John and Jen has turned to the cannery where currently 3,000 barrels of Heady Topper – and only Heady Topper – are produced. They can the beer and encourage customers to drink directly from the lip. This is to keep the beer from quickly oxidizing – something John is very passionate about.

He said that an expansion is in the works that will double capacity in early 2013 and that an additional 3,000 barrel capacity will be added after that. This will give him the chance to perfect his brew. He wants to make some tweaks to Heady Topper "to make it even more delicious."

The expansion will also mean new beers. When operating the pub, Kimmich had a full lineup of beers for every palate – not just IPAs. His plan at the moment is to pick 12 beers and release one each month. They will only be available at the brewery and – in line with his canned stance – will only be filled in stainless steel growlers. He plans to sell those at cost, meaning they won't make money on the container. Kimmich said he is looking at growler machines that will improve automation and also keep unnecessary oxygen out of the beer.

For now, Heady Topper remains elusive. It's a badge of pride for those lucky to score a taste or a can. It's not just package stores that strike out. Kimmich said they often sell out of cans a day after packaging, meaning that roughly three days a week customers can't even purchase on premises. However, there is always some on draft so visitors can leave with a taste, if not a souvenir.

The expanded capacity means that more places in the Green Mountain state will have a chance to serve the IPA that is spoken about with the same reverence as Pliny the Younger of Russian River Brewing Company and Dogfish Head Brewing Company's 120 Minute IPA. Kimmich said there is a request list with more than 100 establishments. He plans to keep the beer as close to home as possible for quality reasons and because his neighbors have supported the brewery and helped him achieve this dream of brewing for a living.

"Sometimes we stand back and pinch ourselves and say, 'Wow we can't believe where we are, where the business is and how many people love it,'" he said. "But in the back of our minds we knew that we were going to produce special beers."

## The Alchemist

35 Crossroad  
Waterbury, VT 05676  
(802) 244-7744  
<http://www.alchemistbeer.com>

*A self-guided tour is available as well as a tasting room and retail shop.*

- End of article

# CONNOISSEUR'S CORNER

## *An Inkling of Vienna*

- By Owen Ogletree

What an odd world we live in where it's easier to find a Vienna-style lager in Cleveland or Mexico than in the place of its birth. I decided to venture to Vienna last winter to explore its brewpubs and beer halls and see for myself if the classic Viennese amber lager, first brewed just after the initial isolation of lager yeast, was making any sort of comeback in its hometown.

Situated on the Danube River, Austria's capitol city initially presents itself as elegant and old. Visitors can walk the streets trodden by the Hapsburgs, visit the stunning Schönbrunn and Belvedere Palaces, and marvel at the intensely Gothic St. Stephen's Cathedral. Upon closer scrutiny, I realized that much of Vienna is quite new with majestic Baroque and Gothic structures being rebuilt and restored as the original edifices crumble due to past wars or the passage of time.

Other than architecture, my first impression of Vienna involved smoke. Austrians seem civic-minded and green-thinking, but they absolutely love their cigarettes and will fight any proposed smoking ban to their emphysemic deaths. By law, beer halls over a certain size must now have separate smoking and non-smoking areas, but these are usually not divided by any physical barrier, and the non-smoking section often sits upstairs or in the back of the pub behind the tobacco fog just inside the front door.

Beers in Vienna seem a bit light in malt and hop richness and complexity and are a touch sweeter than similar styles available in Bavaria.

Unfortunately, classic Vienna lagers in the city seem to have gone the way of the dodo. Most pubs offer beers resembling German pilsners, golden helles lagers, dunkel lagers and hefeweizens, and all beer lists include a g'mischt option – a glass filled with equal portions of golden and dark lager. I found the local alkohol frei wheat or

pilsner beers surprisingly quite tasty and a good source of hydration on occasion.

Look for basically three categories of beer taverns in Vienna: grand, sprawling, historic taverns that haven't changed noticeably in the last 200 years; spartan pubs frequented by locals and filled with decor from the 1970's; and modern taverns offering a wider range of beer styles in less traditional settings.

With a Ukrainian brewer making American-style ales with Slovenian hops, Vienna's 1516 brewpub definitely falls into the latter category. The guys from Victory Brewing in Pennsylvania even came here for a collaborative brew of HopDevil IPA. House beers also include a double IPA, oatmeal stout, helles, weisse and a whiskey barrel-matured strong ale. American-style burgers and chicken wings highlight the food menu.

Around the corner from 1516 sits the eye-catching and traditional Schwarzenberg Stadtbrauerei brewpub serving well-crafted lagers, wheat beers and malty seasonals such as Christmas Bock. Offering a more bohemian atmosphere, the funky Krah-Krah beer bar, adorned with music and theater posters, stocks an impressive inventory of rare, regional lagers and wheat beers.

The Augustiner-Keller Bitzinger is a cavernous, attractive cellar bar/restaurant with a delicious helles and slightly roasty dunkel vom fass (on draft) from the Opernbräu brewery. For an unexpected twist for the taste buds, the nearby Siebensternbräu brewpub pours a marzen, hemp beer, chili beer, smoke beer, IPA and seasonal bocks – all available in 0.2 liter sampler glasses.

A sampling of other noteworthy beer destinations in central Vienna includes the atmospheric, historic Gösser Bierklinik; the city-center Perchtenbräu pub; upscale Plutzer Bräu restaurant; Ottakringer Brewery's Bermuda Bräu multi-storied beer hall; the brusque Cafe Einstein offering the range of Hirter brews; and the friendly Bieramt with a eclectic array of local golden lagers and wheats.

While I prefer the exemplary beers and gorgeous, smoke-free beer halls of Munich, Vienna does exude a certain charm and appeal – despite the apparent absence of its namesake lager. Vienna is like a witty, handsome, older woman who chain-smokes, loves music and art, wears her plastic surgery and heavy makeup

quite well, and has a fondness for respectable beers in sociable taverns. I'd share of couple of beers with her again.

- End of article