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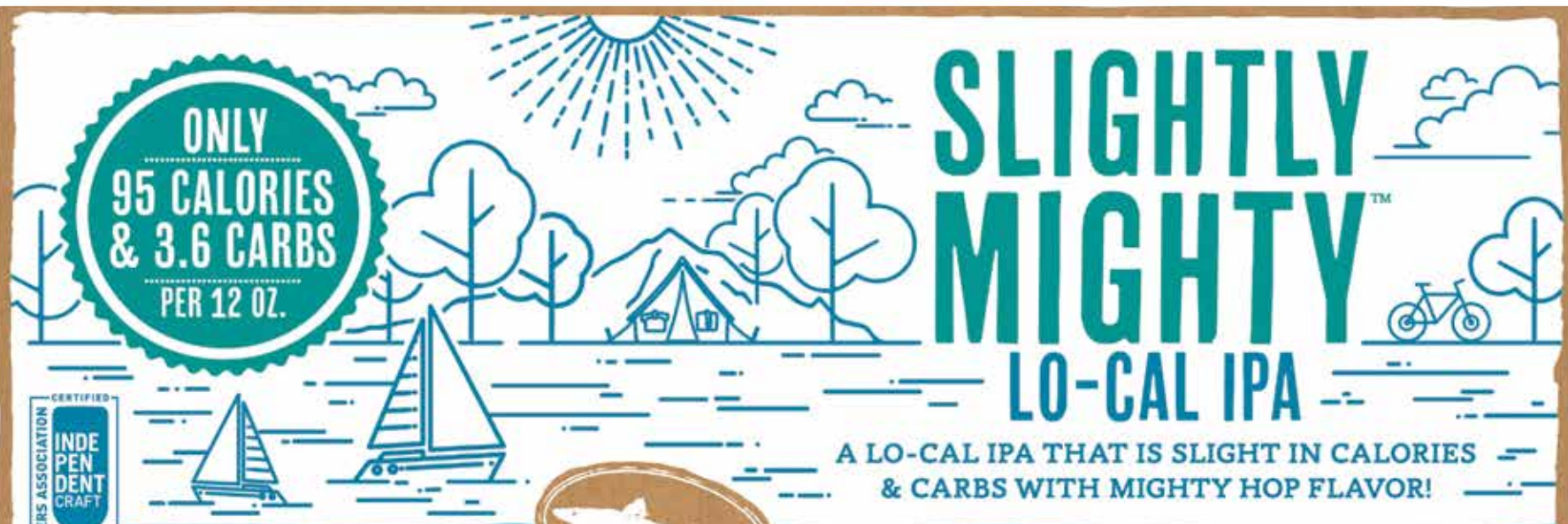

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COMMON ROOTS FIRE BRINGS OUT THE BEST OF THE CRAFT BEER COMMUNITY

By TBM

Like the many of us that love the local Craft Beer Community, on the evening of March 25th we at True Brew Magazine were saddened and horrified as the news spread that Common Roots Brewing Company was on fire. With the power of social media, reports were coming in live as it happened. As friends that have been close to the brewery for years, we felt helpless. Within less than an hour of the fire finally being extinguished, the brewery released the following statement on social media: "Earlier this evening, a fire broke out at our brewery and taproom in South Glens Falls. While this is a very difficult time, we are grateful everyone got out safely. We appreciate the efforts of our local first responders and thank each of you for your thoughts and support. An additional update will be provided at the appropriate time."

As that evening gave way to late night, and eventually the next morning, the collective wheels of the local (and beyond) craft brewers began to spin. Breweries from all corners of the region began to interact with each other to put their heads together to determine how they could help their fallen brethren. What came of it, was an amazing display of just how supportive, loving, and powerful our local Craft Beer Community is.

Multiple breweries created brews and events centered around raising funds to help Common Roots. Committees were formed, events were held and hosted, love and camaraderie flowed. A group, comprised of mostly former employees, called "Help Common Roots", was quickly formed to help organize the brewing community's efforts and to communicate with those trying to help. The response was incredible and brought forth the spirit of craft brewing. There were key figures that stepped up and many others that quietly contributed, worked hard, and/or participated in the efforts. We reached out to

Erin Clark Beaulak, a main organizer for Help Common Roots, for some feedback on the support. Here is what we learned:

On April 7th, less than two weeks after the fire, the craft beer community and local businesses came together for Rally for the Roots North. "The Queensbury Hotel in Glens Falls donated space and were unbelievably accommodating. Just a small example of the community-based mentality that is that area." Max capacity 500 tickets sold out in less than 48 hours. Food vendors included Pies on Wheels, Burger 21, and Old Thyme BBQ.



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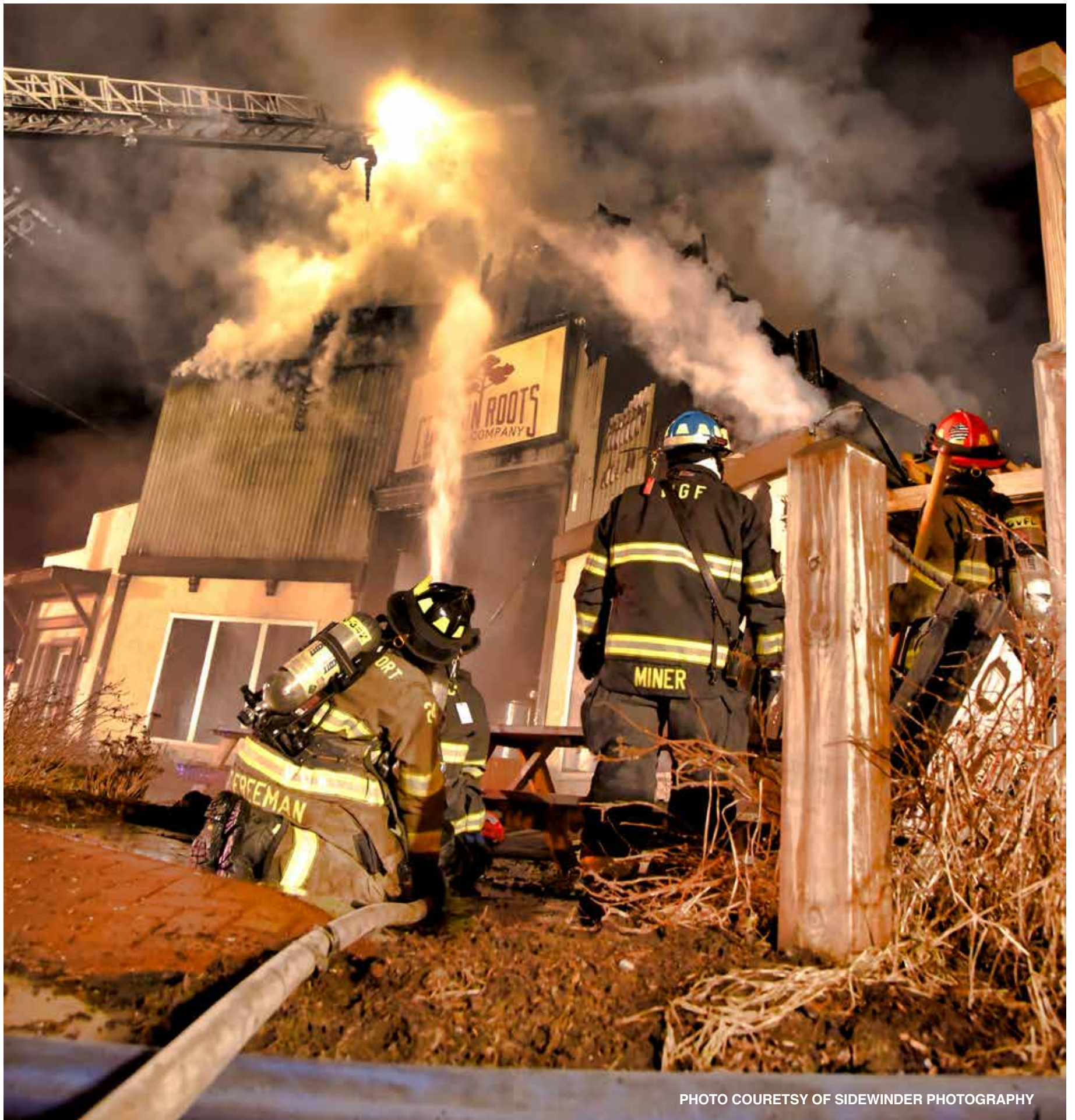


PHOTO COURETSY OF SIDEWINDER PHOTOGRAPHY



PHOTO COURETSY OF SIDEWINDER PHOTOGRAPHY

The next week brought Rally for the Roots South on April 12th at The Takk House in Troy. Owners Frank & Heidi Sicari are close friends of the brewery and generously hosted the event. "SUPER amazing people". More than 300 Common Roots supporters attended and enjoyed generous beer samples and delicious food provided by City Beer Hall, Muddaddy Flats, and Slidin' Dirty. The Official After Party in basement bar called Franklin Alley Social Club included a spirited shuffleboard tournament benefited the cause.

Help Common Roots would like to give shout outs and heartfelt thanks to:

"All beverages were donated by the participating breweries/cideries/meadery/kombucha brewers. Some breweries like Crossroads, Indian Ladder, Druthers, Beer Diviner, Unified Beerworks, Wolf Hollow, and Walt & Whitman volunteered to help pour at the events. CRBC taproom staff also stepped in to help pour. All cold plate/CO2/etc. were donated by Saratoga Eagle. Volunteers drove all over the northeast to pick up kegs/raffle items/etc. for the rallies. Jeff and Erika from Unified Beerworks

went above and beyond, transporting beer to both events, offering cooler storage for beer before/after events, picking up beer. Erika was the main contact for breweries to donate beer, she is also a former CRBC employee and one of the main organizers of the events. Former Taproom Manager, Sam Sennett, and current CRBC staffer, Kelly Sesselman, were two of the key organizers. Former Head of QC/Brewer Shane Colvin organized the Troy rare beer raffle alongside the Fuj (Matthew 'Fuj'). Former CRBC staffer Garrett McEwen was also very helpful. Current Taproom Manager Mallory Zakeosian (and her finance Dan) helped put Rally for the Root South on. Basically, there is way too many people to thank...we could go on for days."

The support for Common Roots for other breweries, including those listed above has been incredible. In addition to donating to the events above, brewery-friends of Common Roots have reached out donate beer, product, supplies, etc. Big aLIce Brewing had the idea to brew a new beer "Kindred Roots" to support CBRC. Destination Unknown (DUBCo) and others

followed suit. In another amazing gesture, Single Cut Brewing immediately began organizing a festival to be held immediately following their annual 5K at Single Cut North. Tickets for this event are still available online through BeerFests.com.

Finally, on June 8th there will be 5k benefit to support Common Roots. This will be similar to last year's River Run at the Roots (a 5k benefit for Riverkeeper) but this year will be called River Run for the Roots, with part of the money still going to Riverkeeper and part of it going to help Common Roots. Because there is so much going on with the brewery, a volunteer team who helped with the event last year will be spearheading it this year. Check out Common Roots on Facebook for updates.

As we prepared to go to print with this May/June issue, we received the following from Common Roots:

To our brew friends & industry colleagues,

Thank you for your friendship, generosity and overwhelming support during this difficult time. Your rallying and encouragement have inspired and motivated us all at Common Roots as we begin to rebuild. Now, more than ever, we have seen the true meaning of collaboration and we are forever grateful to you.

Love,

The Weber Family



GOODNIGHT BREWERY



By Bert Weber
Common Roots Brewing Co.

Dear Friends and Supporters,

The events of that fateful Monday are still very raw and painful. Each day since the fire, I have had a mixture of emotions: relief no one was injured, disbelief that this happened, and now the uncertainty in what the future holds. So many memories and pictures in my mind of the last 5 years keep coming back to me. I told Robin that I had a little routine each day when I left the brewery... from the day we started to renovate the old girl to the day I left it on that fateful night, I would always take just a moment to look around at the operation, perhaps pat a tank and say, "Good night, Brewery...Thank you."

It was, in retrospect, an odd little gesture but it always made me feel good to appreciate the remarkable space that it was. Even when the building was being renovated and we were still working to give it a new life, it seemed like a special place. We would work all day (and night sometimes!) working, laughing, cursing and listening to the music. Ultimately at some point, it became that time to turn off the lights and say good night.

This past Monday was no different. We had another busy day at the brewery. The fermenting vessels were all full, and the beer for the day was packaged and shipped out. The brewery looked clean and ready for the next day's excitement. The sound of beer happily fermenting and muffled sound of fun from the taproom—all were familiar sights and sounds to indicate that things were good. As I made my way out of the production space, I gave a little nod and said, "Good night brewery...thank you."

There is a very stark transition when walking from the brewery into the taproom. A few hours earlier, the brewery was a place of organized chaos...humid, warm, loud and full of action. Our taproom, by contrast, during the day is quiet and waiting for life to come back to it... until the evening arrives, and guests start trickling in. Last Monday, the taproom had a nice gathering of regular customers and some new people; there was laughter and music, stories and beer. All seemed good when I left for home for the evening.

That all changed when I picked up cell phone from home and heard the alarm in Christian's voice. Robin and I rushed back to the brewery and were horrified by what we now saw. The flames, the smoke and all the first responders were all there in some strange, surrealistic scene. It was hard to conceive it was really happening and everything we had worked so hard to create was quickly being consumed in flames. Or so I thought...

As it turns out, it wasn't everything. In the days since the fire, we have witnessed an unbelievable outpouring of love and support. A community, beyond our wildest imagination, has embraced us and is showering us with love, support and hope! One of our founding principles as a business was to "create and be part of a community." Never in our dreams did we realize the extent to which that is now true. What we have collectively created in this special place called, Common Roots, is difficult to describe. As Adam Evans described in his beautiful editorial..."the place has a certain divinity." To me, this is the highest praise. We all know when we are in a special place because you just feel it. Our brewery was that sort of place. It felt right because the community built it, literally. The love, passion and hard work of so many people cannot be consumed by fire or any other disaster. It is still there and will rise again.

I have spent every day since the fire at the brewery looking for answers and hoping to find some important document or treasured memento. I have found them all. Some more relevant than other...but enough to help me think more about our future. I am confident we can re-create this special place called Common Roots Brewing Company again.

Yesterday, I stood there in the silent charred remains of the brewery and heard that distinctive "bubbling sound" of fermentation. The brewery was still working in its own way and, I thought, signaling to us that we'll get through this.

Good night, Brewery...Thank You.

- Bert

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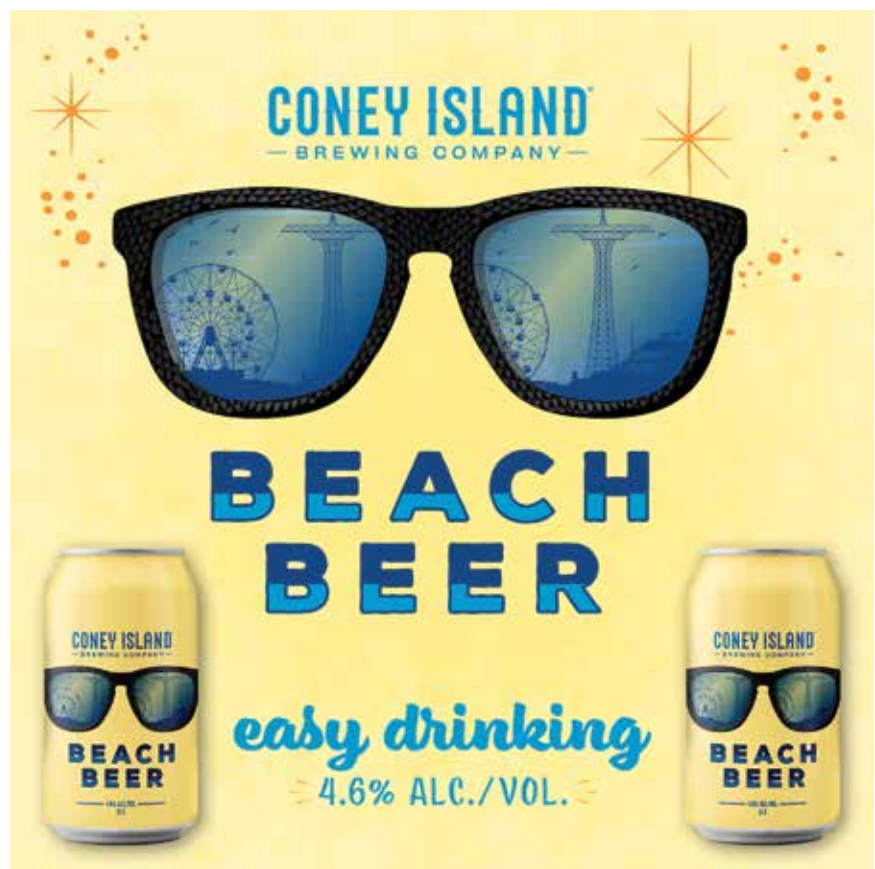
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Beer of the Month May - Mild Ale

By Roger Savoy

May is American Mild Month, so let's dive into what Mild Ales really are. Historically, a Mild was simply an unaged beer, not a specific style. Young beers were often blended with aged "stale" beer to improve their flavor. Modern Milds trace their roots to the weaker X-type ales of the 1800s. Later in the 19th century, drinkers moved away from the taste of aged ales. Mild Ale, or Light Bitter Beer, began to dominate the market. Dark Milds did not appear until the 20th century. Now the term implies a lower-strength beer with less hop bitterness than English Bitters. The term 'Mild' is increasingly rare and almost unknown with consumers. In the 19th century most breweries produced three or four mild ales, usually designated by a number of X marks, the weakest was X, the strongest XXXX. They were considerably stronger than today, about 5.5% to 7% ABV, 1.055 to 1.072 OG. By the turn of the 20th century they were 1.045. During WWI stringent measures had a huge effect upon Milds. It suffered large cuts when breweries had to limit the average OG of their beer to 1.030. In order to

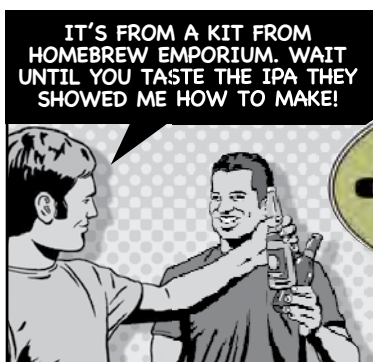
be able to produce some stronger beer, which was exempt from price controls and thus more profitable, Mild was reduced to 1.025 or lower. Until the 1960s, Mild was England's most popular beer style. By the turn of this century however, Mild sales represented just 1.3% of beer sold in England. Modern dark Mild varies from dark amber to near-black in color and is very light-bodied. It is a low alcohol, malt-focused British session ale suited to drinking in quantity. Its flavor is dominated by malt, sometimes with roasty notes derived from the use of black malt, with a subdued hop character. Head retention may be poor for the low to moderate off-white to tan head. Bitterness is low to moderate, providing some balance but not enough to overpower the malt. There is a light to medium body with low to medium-low carbonation. Dark versions may be slightly astringent. Sweeter versions may seem to have a rather full mouthfeel for the gravity. Most are in the range 1.030-1.036 (3-3.6% abv). Commercial examples include Banks's Mild, Cain's Dark Mild, Highgate Dark

Mild, Brain's Dark, Moorhouse Black Cat, Rudgate Ruby Mild, Theakston Traditional Mild.

HERE IS A RECIPE FOR THEIR BEER.

- Grains: 6.5 lbs. US 2 row
4 oz. carafa II
6 oz. Chocolate malt
6 oz. carapils.
- Mash in grains at 164 F for 75 minutes.
- Sparge and collect 6.5 gallons of wort.
- Bring to a boil, add 1.33 oz. Willamette hops at 4.6% alpha and boil 60 minutes.
- Turn off heat and add 1 oz. Kent Golding, 5% alpha.
- Cool to 65 F. Pitch Nottingham yeast and ferment until complete.
- Prime with 4 oz. of priming sugar. Age for 30 days. Chill, pour, drink, repeat.

Since May is American Mild Month, The Emporium Farm Brewery will have an English Mild on tap all month long. Stop by for a pint!



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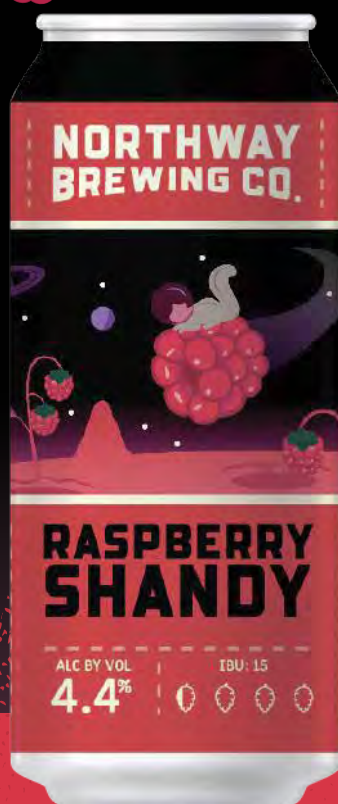
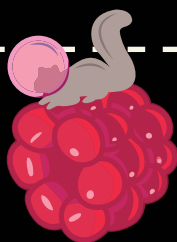
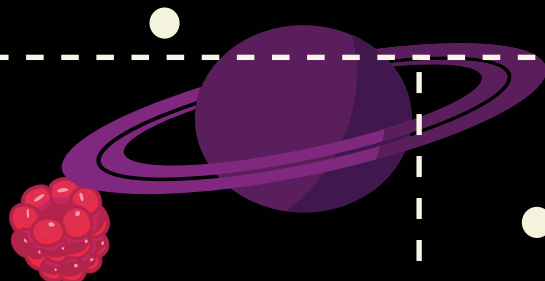
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Beer of the month June - Farmhouse Ale

By, Dom Weisberg

It is believed that farmhouse brews originated in Northern France and Belgium. In this region, the brewing season was short because farmers were not able to brew whenever they felt compelled to. Ingredients were best used when newly harvested, and when temperatures were optimal, so early winter was usually the time chosen for brewing. The recipes varied greatly from farm-to-farm as each farmer had access to different water, ingredients, local spices, and equipment. Well-water was often not considered safe to consume on farms, so farmers tended to drink beer instead. The boiling of the water would kill dangerous microbes and beer provided nutritional value as well. Farmhouse beers brewed for daily workplace drinking were somewhat weak. The intent was to make refreshing and quenching beer instead of sedating, high-alcohol brews.

With Farmhouse Ales, Belgian brewers generally preferred a drier, more hoppy version, while their French counterparts leaned towards stronger and sweeter versions. Two styles that came from this method of brewing are Saison and Bière de Garde, from Belgium and France, respectively. As time passed, Belgians chose yeast strains that favored warmer temperatures, which often produced spicy notes. The French focused on Germany for their strains, choosing either Kölsch or Altbier yeasts. We wrote an article for True Brew magazine in spring 2017

on the Belgian Saison style, so if you're able to grab a copy of a back issue you can read it, or you can contact us at the Homebrew Emporium where we also have the article. *Editors Note: All past issues of True Brew Magazine can be found at Truebrewmagazine.com.*

It is useful to note that today, farmhouse breweries do not always produce farmhouse style beers, and farmhouse style beers are not brewed exclusively in farmhouse breweries. Commercial examples are Smuttynose Farmhouse Ale, Long Table Farmhouse Ale from New Belgium, Saison Imperiale - Belgian Farmhouse Ale from De Proefbrouwerij brewery in Belgium and Maggie's Farmhouse Ale - Peach from Terrapin Beer Company.



Here is an American Farmhouse Ale recipe. It's a mini mash recipe you can do right on your stove top. It's an invigorating light beer with some nice yeast complexity and some sourness.

Original Gravity: 1.046

Final Gravity: 1.012

Alcohol: 4.7%

IBU: 18

INGREDIENTS:

- 3.3 lbs. Light LME, ½ lb. Amber DME, 2 lbs. White Wheat, 2 lbs. Flaked Maize
- ½ oz Mt Hood hops 5 AAU for 60 minutes and ¾ oz Mt Hood hops 5 AAU for 15 minutes.
- Yeast WLP670 American Farmhouse Blend

Perform mini-mash with 4 gallons of water steeping the wheat grain and maize for 30 minutes at between 151-157 F for 45 minutes. Remove grain and dissolve malt extract in the liquid with the fire off. Bring to a boil and follow above hop schedule. Cool wort, add to fermenter, top off to 5 gallons, add yeast. Ferment for 1-2 weeks at 70 F. Bottle with 5 oz or ¾ cup corn sugar when final gravity is reached. Bottle condition at room temperature for 2 weeks.

Chill and enjoy!

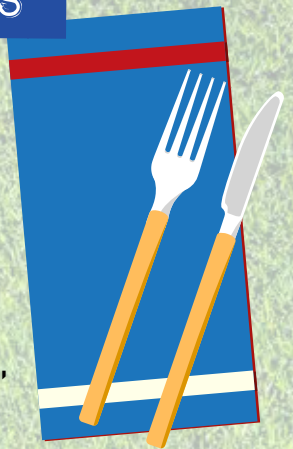




MEMORIAL DAY BBQ!

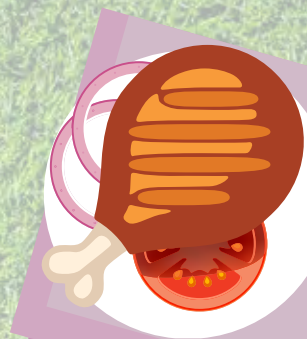
BEER PAIRINGS

According to History.com, Memorial Day is an American Holiday that honors men and women who died while serving in the U.S. military. The holiday, observed annually on the last Monday of May, originated shortly after the Civil War as “Decoration Day”, a day when Americans decorated the graves of their loved ones that were killed at war. Now, while Memorial Day still holds its very important significance of honoring our fallen soldiers, the holiday also serves as the unofficial start of camping season, beach season, boat season, deck season, festival season, road-trip season, and most importantly, BBQ season! And while ALL of these important “seasons” pair perfectly with a variety of beers and various levels of responsible beer drinking, the BBQ itself deserves special attention as far as what beers you are loading into the cooler. Here are just some suggestions on the opposite page to get you thinking drinking.



Recommendations by:
Erik Budrakey, Certified Cicerone



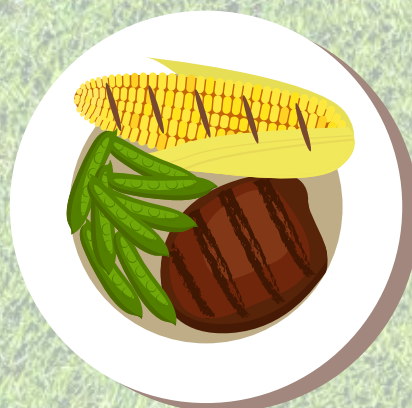


GRILLED CHICKEN: Go with a Pale Ale here. The slight malt backbone of the pale ale will dance nicely with the roasty flavors of the chicken while the piney and citrus hop notes serve as additional aroma and spice. Pale Ales are a great summer-time craft offering if you want to get away from the traditional American Adjunct Lagers as they are usually about the same abv and, to me anyway, are not overly filling. Recommendation: **Sierra Nevada Pale Ale** is the national leader for a reason. Locally, **Saranac Pale Ale** is best-selling.



BURGERS: Reach deep into the cooler and grab an American Amber Ale. The caramelly-sweet malt flavor of Amber Ales latch on nicely to the fatty, juicy flavors in your burger. Ambers are generally medium bodied, slightly sweet, and just go down reeeeaallly nice after a day of hiking or when you're simply leaning under a shady tree and downing a burger. Recommendation: Don't shake your walking stick at **New Belgium's Fat Tire**. It's the national leader of Amber Ales for a reason: Locally, **Empire Amber** is making some noise.

STEAK: There are many directions that you can go with grilled beef but I'm going with an American Brown Ale. Don't let darker beer scare you at the BBQ. The roasty, toasty malt flavor of the brown ale will be the perfect complement to the roasty, charred flavors of your grilled steak. Plus, the sun will be going down soon and you'll be loving the warming nature of an American Brown. Recommendation: **Brooklyn Brown Ale** is a stud! Locally, grab a growler of **Druthers Fist of Karma**.

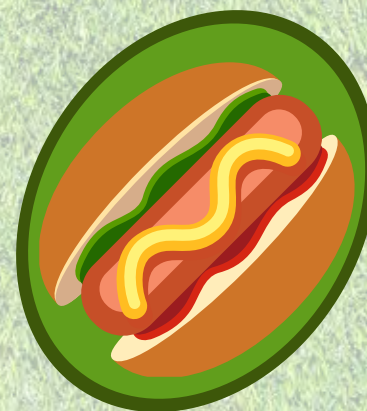


PORK: Could be grilled sausages, could be pulled-sliders, could be grilled pork tenderloin. Doesn't matter. Vienna Style Lager is your friend. These delicious lagers combine a soft, elegant malt complexity in the forefront with a firm, yet balanced hop bitterness in the finish. Vienna Lagers stand up to the various complex flavors that pork dishes may present. Generally, in the 5% ABV range, Vienna's are a smart, tasty beer to enjoy if you plan to keep partying after the food is served. Recommendation: If you haven't had a **Sam Adams Lager** in a while, it's time to revisit. It rules for a reason.



OYSTERS: You can quickly overwhelm the delicate and subtle nature of the oyster's flavors by serving a beer that is simply too intense. A Double-IPA, for example, would kick an oyster's ass and completely dominate the flavor. The classic pairing for oysters is Dry Irish Stout. And stop all of this nonsense about not drinking dark beers in the warm weather. These versatile dark ales, with their deep, roasted maltiness and creamy finish seem to possess a near legendary ability to heighten the smooth yet briny, salt sprayed flavors that oysters possess. On the deck, under the patio umbrella. You know what I mean. Recommendation: **Guinness** is a no-brainer but seriously, when is the last time you reached for a **Murphy's**? Locally, just go with the **Guinness** or **Murphy's**. They both come in a can!

Note: Scared of the dark? Go with a Saison or Gueze!



GRILLED SHRIMP: Think of lighter yet complex beers when you consider food items, such as shrimp, that have milder flavor profiles. With shrimp, consider pairing it with a Belgian Witbier. The orange and coriander flavors in this brew deliver extra spice and a true compliment to the mild yet distinct flavors of the shrimp. The tight carbonation of a Belgian Style Wit serves as scrubbing bubbles, cleansing your palate of your last bite while preparing it for the next. Recommendation: **Hoegaarden** is the Grand Daddy of all Witbiers. Locally, **Ommegang Witte** is on point.



HOT DOGS: While contemplating what beer will pair perfectly with your meal, as you are standing shivering in the woods while waiving a hot dog on a stick over an open flame, you must ask yourself: "Does it really matter?" Well the answer, in the case of a hot dog, is no! It's a hot dog. No matter what beer you pair with a hot dog, that beer, at that moment, is the best beer on the planet. Honestly-I recommend a domestic light beer. Don't judge. If I had my druthers, I'd take it back to the old school and shotgun a **Milwaukie's Best Light**. I know I'll pay for it tomorrow but hey, it's the holidays and we're all suffering! Locally, **Utica Club Baby**!

FORT ORANGE BREWING COMPANY –

RUNNING DOWN A DREAM

By Erik Budrakey

When Fort Orange opened in October 2017, it was hardly the first of its kind in Albany. The city had played host to brewery/restaurant C.H. Evans since 1999 and Druthers opened their second Capital Region brewpub in 2015. That said, even those breweries are fairly new when you consider the rich history of brewing in Albany. Many local beer lovers may not realize that Albany, usually associated with politics and too many potholes, was once one of North America's most productive brewing hubs. Back in the 1800's a beer called "Albany Ale" was brewed and exported all along the Hudson with Albany as the epicenter.

Further back, in the 1600's, the earliest Dutch fur traders brought their love of beer and brewing techniques to North America. Beer was clearly the most popular beverage of the colony. Brewing started in New York City but by the mid-1600s, the village of Beverwijck (which later became Albany) and the surrounding area housed between 10 to 20 breweries at any given time. Fact is, Albany was jumpin' with fine ales back in the day. But then, Prohibition pretty much wiped all of that out. The breweries that had survived and reopened after Prohibition primarily focused on American versions of Euro-lagers and modern Cream Ales. In fact, an all-ale brewery would not return to Albany until 1980, when Bill Newman opened his William S. Newman Brewing Company. Newman's was arguably the first microbrewery east of the Rockies, depending on who you ask. And, after an initial strong run on the back of Newman's popular offering "Albany Amber Ale", the brewery sadly ceased operations in 1993.

So, while Fort Orange Brewing is certainly not the first of its kind in the Albany market, it is the first of its kind in at least a generation. They are the first brewery in a long time to open in Albany that is strictly a production brewery, without a restaurant attached.

Since their opening in 2017, our crew from True Brew Magazine has visited several times. Recently as we were leaving the brewery, we noted that we have never left disappointed. Naturally, we wanted to know more. So, we decided to revisit and get the scoop on who the heck these guys were, and what the heck were they doing opening a brewery in Albany. Here's what we found out:

ENHANCING THE SCENE

Their taproom is located at 450 North Pearl Street, just north and up a few blocks from the now bustling "warehouse district", where Nine Pin Cider Works, Lost & Found, Wolff's Biergarten, Vintage House and Graney's Stout all are thriving. Pulling up to the brewery, you might think that you are going to get an oil-change, or your tires rotated rather than a beer. You'll know it is a brewery right away though because of the outdoor tables laced with micro-brew drinking patrons and 2 cornhole games set up across the front lot of the brewery. Walking towards the entrance, it sort-of looks like a mechanic's garage. In fact, the huge garage door that addresses the front of the building does open-up in the warmer months, inviting you into a huge taproom with the brewing equipment as an inviting background. Entering the brewery, the front end is neatly scattered with Cornhole games and a few picnic style tables. A giant mural of the original Fort Orange



Craig, John and Jim

settlement graces the wall to the right. The rich, sweet aroma of hot malt combined with spicy hops fills the air. As we venture further into the space, we are greeted with a 24-foot bar along the right side with seating for about 20 patrons. A rail with bar stools cuts the total space by about a 1/3 and behind that you can see the brewing equipment and fermenting/aging tanks of their 7 Bbl brewery. The entire taproom and brewery area is noticeably clean, comfortable and has a very upbeat yet casual atmosphere. Arriving around 3 p.m. on a Saturday, I noticed that there were at least 60 patrons in the taproom, but it did not feel crowded. It felt good.

Stepping up to the bar, we are greeted within a minute and order a Mo-mentum Pale Ale and a Fort Orange IPA. The Momentum Pale Ale is a traditional hop forward pale ale and at 5.4% ABV, I know I'll be able to have more than one. The tasty brew brings slight notes of blueberry, tangerine and papaya. It is crisp, clean, and perfectly carbonated. The



Jen Eaton, Sara Westcott and Rhiannon.

Fort Orange IPA is noticeably light in color, however, upon tasting, it presents the right balance with malt to allow the hops to shine through. It's juicy, has rich floral and citrus notes, slight pine and just the right amount of bitterness.

We want people to know that we'll continue to release a diverse line-up of beer styles and provide a fun, happy atmosphere to enjoy them in.

Within a few minutes we are welcomed back behind the bar and into the brewery where the owners set up a table so that we could get a few words with them without interruption. I do have to say, that it is always enjoyable to sip beers with the brewers when you are literally sitting in the middle of the brewery. There is just something about the experience that makes the beer taste even better. We settle in with the three owners: Jim Eaton, Craig Johnson, and John Westcott.

"Gentlemen," I dive in, "tell me about how you all came together, have you all been friends for life?"

Westcott chimes in first. "No actually," he says, "I was born in Albany, but we all lived in Castleton when we met. Our wives are all runners. They had met each other and became friends through running. Eventually the three of us got connected and realized that we each shared a love of brewing."

"So, each of you were already brewing?", I ask. "Were you any good?"

John replies, "My love of beer goes way back to Mahar's in Albany. Every week a large group of us would go and try a few new beers that we could check off our list. During that time, I started to pick up on certain styles and flavors I liked. That set the stage for me. I started home brewing in an apartment that my wife and I rented when we were still dating. To say the first few batches were a disaster is an understatement! I tried a clone of Boston Lager and it was really gross.

But I really enjoyed brewing beer and wanted to get better. I began researching processes, techniques and ingredients to start perfecting my homebrews, especially my IPA. In 2013, I met Jim and we started to brew more flavorful beers. Soon after Craig was in the fold and each batch had become better and better."

Jim interjects, "My love of beer started when my sister went to college in Burlington, Vermont. The emerging beer scene was strong in Burlington and she introduced me to Magic Hat's #9. I loved the flavor it had! Soon after I received a home brew kit for Christmas from my wife. My first batch was a #9 clone and it was 'pretty good' actually. Despite almost burning my first house down, I stuck with brewing and brewed dozens of batches. I was a fair homebrewer, but when I started brewing with John and Craig, the beers became much more enjoyable. My wife certainly would agree. She suffered through many of my early iterations."

"For me", Craig says, "I brewed a beer-in-a-bag with my dad when I was younger. It turned out horrible but was fun to try since my dad wanted to see the process. For the record, beer-in-a-bag is no way to make great beer. It was only after watching an episode of Alton Browns' Good Eats show that I tried to brew a real beer. Alton had an entire episode on brewing beer called Amber Waves. I went right out and

bought a brewing kit. More focused, I did a much better job that time. I was older and I had survived chemistry class in college."

The guys continue on to impart their memories of Craig eventually hosting a party that they all attended. Jim and John were both impressed with the brewing set up in Craig's garage. The system was a 10-gallon, three-tiered system built to make all grain brewing a breeze.



"It was definitely an impressive system compared to what Jim and I had been separately brewing with!" John laughs.

As the three friends started brewing together in 2016, it became clear that Craig was the one in the group that stood out at creating recipes and perfecting brewing techniques. "I had wanted to open a brewery for a long time. I really liked imparting flavor in my beers.", he continues. "I was a little-bit chef and a little-bit geek. I liked to brew traditional British-style ales and brewed a lot of Porters and Stouts. As I brewed other ales, I began to really like the flavors and spicy notes of rye. So, rye found its way into several of my recipes."

All of this is not to say that John and Jim had some brewing chops of their own. Over the next several months, the group brewed several batches together. They also visited other breweries. Craig remembers, "I don't think I was really in the game to seriously be a brewer until Jim and John met with me at Treehouse Brewing. It was nice to have a good, fresh beer and, when we looked around, we could see a mom and grandma partying, younger adults just chilling and enjoying themselves, a relaxed fun atmosphere. We realized 'a brewery does not have to be this big corporate entity.' Conversely, it's like a family. It inspired us! Our dreams and visions for a brewery began to take shape."

THE INFAMOUS POOL PARTY

In June of 2016, there was another party. This time it was John hosting a pool party. "It was a hot Saturday and like many summer days, we invited our friends and families together for a day of swimming and enjoying our latest IPAs," John explains. "As we tried the first two versions, we were happy with the results, but it was the third version that blew us away. That one IPA stood out and our friends raved about it." Turns out, that beer would eventually become what is now Fort Orange IPA.

"When we saw their reaction to our beer, that is-sort of when the light went on that we might be good enough to open a brewery." Jim says with a reminiscent grin. "From that point

on, we have been in motion working on Fort Orange Brewing and we grew to become what has sort-of become our motto 'Three Guys. One Dream. Great Beer'."

The trio promptly put their heads together and began working out a business plan. They all agreed that their brewery would focus on creating fresh, flavorful beers that showcased the amazing styles being brewed across the country. "Whether it's the Northeast IPA, hoppy pilsner, Irish red or traditional stout, we agreed that we would focus on brewing great tasting craft beer in a family-friendly environment," Jim eludes, "We wanted a taproom that would be spacious and welcoming to all. We also wanted a location that would allow for growth." "Initially," John adds, "we zeroed in on Colonie and Central Ave, because no other breweries were there, but when we walked into this huge blank canvas here on North Pearl, we knew that we had found the home for our brewery." "We walked in and knew it right away," Jim exclaims. "The scene down here was certainly growing, and we thought we would be a good fit and that the space was a good fit for us as well."

We discuss that there are a lot of good people and aspiring brewers out there that know how to brew a good beer at home, but lack experience or understanding of running a business. I ask, "What gave you, as a group, the confidence that you could enter the business world of running a successful brewery and taproom?"

"We each provide unique strengths and experiences to the business." Craig explains, "We also each bring a particular style of beer that we prefer and specialize in to the table. It makes for a strong team."

Jim, who works at Siena College, prefers IPAs and New England IPAs. He also likes experimenting with Fruit Beers. His major focus in the brewery is on the atmosphere. "I basically throw a party five days per week. There is almost always something fun going on in here!"

Craig, having served in the Army and "went from riding in tanks to brewing in them" also works in IT for an architecture and engineering firm. He likens darker beers such as Porters





Craig and John working the canning line.

and Stouts. His focus is in the heart of the brewery. “It’s about science, mechanics, and foresight,” he muses, “and the ability to be MacGyver!”

John, a corporate bank manager and former Rockstar (apparently), also likes IPAs but really leans towards German style beers and is starting to dive further into Sours. I’m focused on the business end of the operation. We all are involved but I’m definitely the business planning/numbers guy. There are certainly a ton of moving parts in running a microbrewery, but our collective skill-sets, ability to work together and shared vision have led us to where we are right now.”

BUSINESS ON THE RISE

And where they are right now is...growing. Their taproom is regularly alive with activities ranging from Cornhole Leagues, Thursday Night Trivia Night, Food Trucks, Comedy Nights, Live Music, Birthday Parties, Rehearsal Dinners ... Fort Orange has got it going on. “Our Cornhole league has really become a hit and got us closer to many of our customers,” Jim says, “Every week we get to have a good time with same group of people that have become our friends. It’s fun and competitive but the teams are really friendly too. It’s built a sort-of community down here.” Craig adds, “On a recent Saturday, my kid pointed out to me that he watched a group come in, order beers and sit at one of the larger tables. He saw another couple come in that did not know the group but ended up sitting with them. He noticed the customers having a good time and engaging! That’s awesome!”

As the brewery’s popularity continued to grow, they began bringing in a mobile canning line and releasing some of their beers in 16oz cans. Last October they released three of their beers in 4 packs and the consumer reaction was a pleasant surprise. “We set a goal to expand our offerings and released our first run on our one-year anni-

versary which was an exciting moment” explains Jim. “We followed that up in January when we released our Nipper Double Dry-Hopped IPA, Pomegranate Blonde Ale, and 450 IPA”. Then, on April 24, they released The Capital DIPA, Blueberry Blonde Ale and another round of the DDH Nipper. They canned 200 cases between the three beers which can be purchased in the taproom and most beverage centers in the area. These beers may still be available at local beverage centers but call ahead if you want some as they were selling quickly at the time of print.

“So, what’s next for Albany’s newest brewery?”, I inquire as I finish off my pint.

“We are still in discovery mode. We learn something new every day, and every day new beer lovers are learning that we are here. We want them to know that we’ll continue to release a diverse line-up of beer styles and to provide a fun, happy atmosphere to enjoy them in. We are here. Patrons enjoy having conversations with the owners and we love conversing with them. When you come into Fort Orange Brewing, it’s personal,” Eaton said.

Swing by for a pint and enjoy for yourself at:



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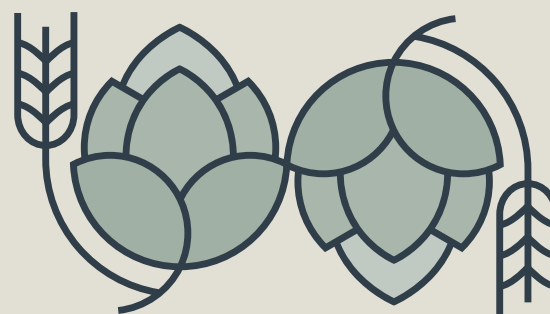
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STYLES OF THE SEASON



AMERICAN WHEAT OR RYE BEER

flavor: light to moderately strong rye/wheat
mouth feel: medium-light to medium bodied
aroma: low to moderate wheat/rye
appearance: pale yellow to gold

ABV:
4-5.5%

IBU:
15-30



SAISON

flavor: spicy and fruity, soft malt
mouth feel: light to medium body
aroma: fruity with a low hop aroma
appearance: pale orange to golden/amber

ABV:
5-7%

IBU:
20-35



IMPERIAL IPA

flavor: strong, complex hop flavor, bitterness
mouth feel: smooth, light to medium body
aroma: high hop aroma, sometimes intense
appearance: clear, golden to reddish copper

ABV:
7.5-10%

IBU:
60-120



CREAM ALE

flavor: Low to medium malty and sweet
mouth feel: light and crisp to medium bodied
aroma: corn like aroma, no hop
appearance: pale straw to moderate gold

ABV:
varies

IBU:
0



FRUIT BEER

flavor: intense flavor of the chosen fruit
mouth feel: varies depending on fruit
aroma: aggressive fruit flavor
appearance: depends on the fruit

ABV:
varies

IBU:
varies



BERLINER WISSE

flavor: strong lactic, sour, lambic
mouth feel: light body, dry finish
aroma: sour, acidic
appearance: medium to very dark brown

ABV:
4.4-5.4%

IBU:
22-32

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 Schenectady, NY 12305

Mad Jack Brewing Co.
 237 Union Street
 Schenectady, NY 12305

Druthers Brewing Co.
 221 Harborside Drive
 Schenectady, NY 12305

MAY CALENDAR OF EVENTS

Researched by Karen Budrakey

May 1 Albany Ale & Oyster: Prison City Brewery ACBW takeover. 5pm	May 11 2nd Annual Craft Beer Bar Crawl 12:30pm kickoff @ Henry Street Taproom , then Tap & Barrel, Druther's & Bailey's Rare Form: Pop-up with the Skinny Pancake 6pm
May 2 Nine Pin Cider: Cider & Sliders Agave Lime Release Party w/ Slidin' Dirty 4pm	71st Tulip Festival in Albany
May 3 Ithaca Beer Co.: Lawnch Beer Garden Opening 5-9pm	May 12 Rare Form: Pop-up with the Skinny Pancake 11am-2pm
May 4 Rising from the Ashes Common Roots Benefit Festival – 25 NYS breweries 5pm @ Singlecut North, Clifton Park \$42+ Net proceeds go towards Employee Benefit Fund	May 15 Duke's Sip & Savor Series: Beer Dinner with Mad Jack Brewery 7pm \$65 Troy Riverfest 9am – 4pm
The Derby Party at the National Museum of Racing featuring craft beer offerings 3:30pm \$30+	May 16 Fort Orange Brewing: Workforce Challenge Afterparty w/ Michele's Charcoal Pit Food Truck 7pm
Centre Street Pub: 1st Annual BBQ & Blues Festival 12pm	May 17 Harpoon Brewery: Harpoonfest in Boston (did you say road trip?)
Artisanal Brew Works: May the 4th be with you Special Trivia Night	May 18 Saratoga Brewfest 2-5pm \$45/GA LAB Fest NY: art and beer come together on 14 acres 2pm \$45 in Garnersville Electric City Trucks, Taps, Corks & Forks 12pm in Downtown Schenectady Bootlegger's Rock the Block Party 1-10pm (\$10 after 3pm)
May 5 Mad Jack Brewing Company: Becky's Brew Raspberry Wheat Release Party 6pm Good Nature Farm Brewery: 2nd Anniversary Country Steak and Seafood Boil and beer garden opens Wolf Hollow Brewing Company: Brewing It Forward fund raiser for Relay for Life Schenectady County 1pm Rare Form: Cinco De Mayo Celebration 10am-4pm Forts Ferry Farm.	May 19 Adirondack Brewery Tails & Ales 10am LAB Fest NY: art and beer come together on 14 Acres. 12pm \$45 in Garnersville
May 7 Druther's Brewery: Benefit Beer Dinner for Albany Marching Falcons 6:30pm \$60	May 30 Fort Orange Brewing: Star Wars Trivia Night 6:30pm
May 8 Adirondack Brewery: Coming Out of Hibernation Party 4pm	





JUNE CALENDAR OF EVENTS

June 1

CH Evans 20th Anniversary Celebration! Quackenbush square closed for festivities.

Rare Form 5 Year Anniversary Party! 1-8pm

Hudson Valley Cider Festival 2pm at Barton Orchards, Poughquag

June 2

Good Nature Farm Brewery: 2nd Annual Sunday Summer Concert Series (every Sunday)

June 3

Mad Jack Brewing Company: 10th Anniversary Beer

Release 4pm

City Beer Hall Other Half Beer Company Dinner 6pm \$80

June 6

City Beer Hall Brooklyn Queens Day: featuring best brews from Brooklyn & Queens.

Ithaca Beer Co. Fyah IPA Release for Ithaca Reggae Fest 5-9pm

June 7

Red, White & Brew Festival 5pm \$35 @ Proctor's

June 8

Mad Jack Brewing Company: 10th Anniversary Concert feat. Uprooted Band w/ Michael of Rusted Root. 5pm in brewery lot. \$15

June 14

Drink Saratoga: A Night at the Automobile Museum - celebrate NYS craft beverages 6pm \$25+

Ithaca Beer Co.: Grassroots IPA Release Party

June 21

Dragon's Milk Sampling (New Holland Brewing) 4-6 pm @ Southside Beverage, Amsterdam

June 22

Fort Orange Brewing: Live Music Chuck Ayers 6pm

June 29

Adirondack Wine & Food Festival 11am \$38+

June 30

Wolf Hollow Brewing Company: MDA Craft Beer & Corn-hole Tournament for a Cure 12pm \$50/team of 2 (other options available)

Adirondack Wine & Food Festival 11am \$38+

IT'S ALL FUN AND GAMES

MONDAYS :

Browns Brewing (Troy) - Trivia 7:30pm

TUESDAYS :

The City Beer Hall - Trivia 8pm

Saratoga City Tavern - Trivia 8pm

Artisinal Brew Works - Beer Plinko 6pm

WEDNESDAYS :

Fort Orange Brewing - Corn Hole

League 6pm starts 5/29

Schmaltz Brewing - Swing Dance lessons 8pm

Unified Beerwork - Group MTB Ride 6pm biweekly starts 5/1

McAddy's Pub - Trivia 7pm

Great Flats Brewing - Trivia 7pm

LT's Grill - Trivia 7pm

Rare Form Brewing Company - Trivia 7pm (The Office)

Susies Pub - Trivia Night

Franklin Alley Social Club - Trivia 7p w/ DuClaw Brewing

THURSDAYS :

Franklin Alley Social Club - Ping Pong

Tourney 7p w/ Halfmoon Brewery

Shmaltz Brewing Company -

518 Running Club 6pm

Fort Orange Brewing - Trivia 6:30pm

Indian Ladder Farms Cidery &

Brewery - Trivia 6:30pm

Mohawk Taproom & Grill - Trivia 8pm

Chatham Brewing - Trivia 7:30pm

Adirondack Brewing - Trivia 7pm

Empire Brewing - Trivia 8pm

Adirondack Brewery - Trivia 7pm

FRIDAYS :

Racing City Brewing Co. - Trivia biweekly (5/10 & 5/24) 6pm

THE CRAFT BEER ROAD TRIP

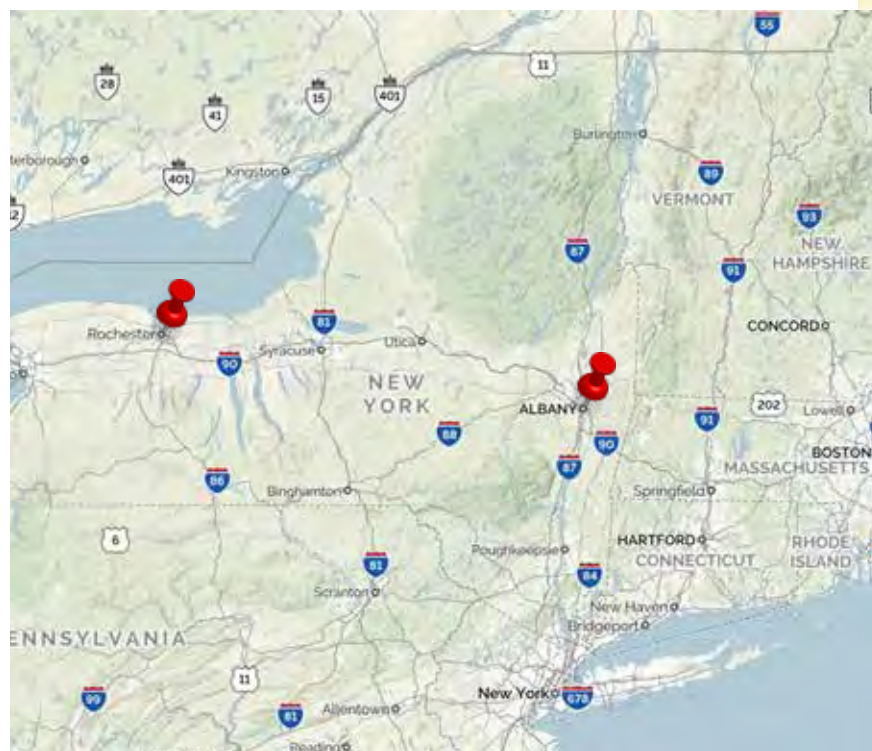
STONEYARD BREWING CO. ROCHESTER, NY

By Korey David

When you listen to Jay Nichols talk about his grand plans for Stoneyard Brewing, he sounds a little crazy. In addition to their existing tap room and breakfast company, he's working on expanding to multiple-state distribution, building an on-site concert venue, and restoring an abandoned building into a boutique hotel. It's like he's creating an adult Disney World. The only thing missing is a monorail. It all sounds like a lot. By his own admission, people have been calling Jay a little crazy for most of his life. The truth is that it takes a touch of crazy to make big ambitious dreams work. After sitting down with him and the rest of the Stoneyard team, I'm a true believer in what they have in store.

Not that long ago, there wasn't much to say about Brockport, NY. There's a SUNY college there and it's settled along the historic Erie Canal, which was a cool bragging right circa 1825. Let's just say it's not the first place that comes to mind when you think of a booming craft beer scene. Then Stoneyard happened. When Stoneyard originally opened back in 2008, it was a craft beer focused bar. Right from the start, Nichols knew this wasn't the end game. It didn't take long for Jay to get more ambitious and want to brew beers of his own. So, in 2014, they started a brewery on their own in the only space they had available. A small elevator shaft in the back of the building. It was a tight fit. "A lot of people called me crazy for that," Jays says with a laugh. A little crazy? Perhaps. But it's a decision that worked in his favor.

"When we first started, we brewed three beers. The day we opened it was packed. We sold through 15 kegs and completely ran out of beer on the first day." I'd say that's a pretty good sign. While Brockport's beer scene is still in its infancy, the neighboring city of Rochester has one of the savviest craft beer cultures you'll find just about anywhere. It's safe to say that Rochester folks know good beer. It's no surprise that there would be a line out the door on opening day for a new brewery with a lot of hype. The question was - would this be a lasting success, or just a splash in the pan? If the initial





excitement at the pub wasn't convincing enough, Jay really knew they had something special when they participated in an event at the iconic Tap & Mallet in Rochester. A few Stoneyard beers were on tap alongside highly sought-after beers at the time like Founders KBS and a handful of Maine Beer Co. drafts. Stoneyard outsold all of them that night. Things really ramped up when they made their debut at the Rochester Beer Expo. Not only did they run out of beer, but they were the talk of the festival, turning curious consumers into loyal fans.

While the brewery has by all accounts been a success, it hasn't always been buckets of rainbows and sunshine. Converting a town made of predominantly light lager drinkers into craft beer enthusiasts was a struggle. According to Jay, "It was a grind to get people in Brockport to drink good beer. We had to completely start the culture." Over time things changed considerably. Since the brewery opened back in 2014, over 120 draft lines have been added to the greater Brockport area. That's no coincidence.

Jay's master plan is to turn the tiny town of Brockport into a craft beer destination. At the moment, he owns two separate restaurants with the Stoneyard name right in the village. A brewpub with over 20 drafts and a unique dining experience called the Stoneyard Breakfast Co. The pub offers an array of exceptional foods, including western

While the brewery has by all accounts been a success, it hasn't always been buckets of rainbows and sunshine.

New York staples like the beef on weck. The Breakfast Co. specializes in skillet and made in house doughnuts that according to Jay are so good, "You'll walk out of there with diabetes." (I know it's a harsh quote, but it was too good to pass on.) Owning two restaurants and a brewery would be more than enough for most people to handle but Stoneyard is just getting started. One of the things I admire most about Jay is that he always seems to have his sights set on the bigger picture. He's always looking 10 steps ahead.

The brewery is in the midst of a major expansion that will help them go from elevator shaft sensation to a regionally recognized staple. Up until recently the beer was only available in kegs. Now, with a larger production facility, warehouse, and office space, they've added canned beer to their repertoire. According to sales director Chirsan Lichtenstein, 16 ounce four packs will hopefully make up at least 50% of their overall sales. Their new space has enough capacity to help



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- 

Your Craft Beer Destination

A word cloud featuring various beer names and brewery names. The words are arranged in a circular pattern around a central blue rectangular box. The box contains the text "Minogue's" in a large, white, stylized script font, with "BEVERAGE CENTERS" in a smaller, white, sans-serif font below it. The words in the cloud include: Goose Island, Angry Orchard, Davidson Brothers, Evil Twin, Common Roots, Ale Smirn, Anchor Erie, Sam Adams, Empire, Bronx, Craft Beer, Abita, Magic Hat, Lake Placid, Adirondack, Smuttynose, Mad Jack, Stone, Sierra Nevada, Southern Tier, Shmaltz, Growler, Crowler, Widmer, Sloop, Firestone, Victory, Ciscio, Allagash, Anderson, Ballast Point, Brown's, Beer, Diviner, Chatham, Beer, Upstate, Rogue, Weyerbacher, Beer, Saranac, Uinta, Beer, Troegs, Founders, Ommegang, Cran Beer, El Estanco, Beer, Form, Kona, Flying Dog, Brooklyn, Beer, Beer, Captain Lawrence, Beer Republic, Blue Moon, Dogfish Head, Meegan Ales, Rare, Mendocino, Beer, Harpoon, He'Brew, Paradox, Arcadia, Grimm, Beer, Lagunitas, and Jack's Abby. The words vary in size and orientation, creating a dense, circular composition.

minoguesbeverage.com



them grow to 11,000 barrels. They'll need all of that tank space to facilitate their expanded statewide distribution in New York, Pennsylvania, and Ohio. The focus for growth will be on flagship brands like Ellsworth NE IPA, Bender NE IPA, and Lilac Wheat. All of which are original, delicious creations from head brewer Jeffrey Osborne.

As if increasing their sales footprint wasn't enough to handle, they're also working with SUNY Brockport to add on a performing art center to host concerts and events throughout the year. They already work with the college hand in hand by offering scholarships, internships, and sponsorships. Oh, one more thing. They're working on renovating an abandoned building on the canal into a boutique hotel. Seem like a lot? That's because it is. They're going for a bit of it all. An over the top own premise experience and large-scale distribution. It's hard to wrap your head around all the projects they have in store. It all seems a bit scatter brained and random. But that's just kind of how Jay works. He has a lot of different ideas that he just acts on. "It's been a constant process of just going for it, then working backward to find a way to succeed," he says.

What sets Stoneyard apart is the attitude of the people working there. It's a group of hard-working folks that are good at what they do, with lofty ambitions, that really like working together. "Our goal is to make awesome beer and brew on a big enough scale that we're going to be readily available to lots of people," says Jay. According to Osborne, Stoneyard is, "On par with the best beer that's out there but will be more readily accessible." Maybe most

importantly, I like what Jay said the best. "We want to get back to having fun in beer." With what they have in store, they're set up for success to do just that. Maybe someday they'll even build that monorail.

Want to visit Stoneyard Brewing? ROAD TRIP!



48 Merchant St, Brockport, NY.
stoneyardbrewingcompany.com

Monday	Closed
Tuesday	11:30AM-12AM
Wednesday	11:30AM-12AM
Thursday	11:30AM-12AM
Friday	11:30AM-2AM
Saturday	11:30AM-2AM
Sunday	12-10PM



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Beer-B-Q Pairings to Elevate Your Cookout Game This Summer

This summer we're all about helping you step up your cookout game. Whether you're the ultimate grill-master or drinking away your mediocre grill skills, we have the perfect beer pairings that will elevate your BBQ game and impress all of the neighbors. I'm sure you've heard this before... light beer is typically best paired with a lighter dish such as grilled chicken or seafood, and a darker beer is often paired well with richer dishes such as steak. To make sure no one "roasts" you for your cooking, make sure your fridge is stocked with the best this summer!

Burger / Brooklyn Summer Ale

Brooklyn Summer Ale is a refreshing, flavorful pale ale made to accompany all your warm weather adventures. Its famed bready flavors capped off with German and American hops provide a snappy, clean bitterness and a bright, floral aroma. It will balance out the grilled flavor of your classic BBQ favorites: hot dogs and hamburgers.

S'mores / Artisanal Total Darkness Oatmeal Stout

Artisanal Total Darkness Oatmeal Stout has rich, smooth malty chocolate flavors without the burnt toast flavors found in other stouts. We promise this won't be *too much* chocolate, thanks to the bitterness of the stout. Total Darkness will complement the sweetness of the traditional nighttime campfire treat: the s'more.

ARTISANAL
Brew Works



Seafood / Samuel Adams Summer Ale

Samuel Adams Summer Ale has been reformulated to make it a little easier drinking for the summer. A blend of orange, lemon and lime peels enhances the spicy, citrusy Hallertau Mittelfrüh Noble hops. Grains of paradise accent the crisp wheat character with a subtle spice that finishes clean. The perfect complement to fresh seafood on a hot summer day.

Pulled Pork / Shiner Bock

Tip back a Shiner Bock brewed with rich roasted barley malt and German specialty hops. This lightly hopped American-style dark lager always goes down easy and is the ideal pairing for some flavorful BBQ pulled pork. Shiner Bock also pairs nicely with roasted meats, Monterey jack and sharp cheeses. Nothing's finer than a Shiner!

Steak / Sierra Nevada Pale Ale

Sierra Nevada Pale Ale is a delightful interpretation of a classic style. This iconic beer has a deep amber color and an exceptionally full-bodied, complex character that will pair nicely with your steak. All natural, bottle conditioned and refreshingly bold. Crack open a Pale Ale!

Grilled Chicken / Blue Moon Summer Honey Wheat

Crafted with clover honey for a hint of sweetness balanced by a touch of orange peel for subtle citrus notes, Blue Moon Summer Honey Wheat has a fresh taste and is a fitting tribute to those endless summer days. Perfect for chicken or fish dishes to complement the light and refreshing coating of spices and juicy citrus additions to the meat.



Brewmaster's Cellar

Fact-Checking Beer, Part 2 The Myths

By George de Piro

Ales v. Lagers

More than 30 years into America's craft brewing revolution, a misconception still lingers about the difference between ales and lagers. Some erroneously believe that ales are strong while lagers are weak. This falsehood is perpetuated by some state governments that insist brewers label any strong beer as "ale." (I'm looking at you, Texas.)

To a brewer, the only difference between an ale and a lager is the yeast used to make the beer. Either can be dark or light, weak or strong. Ale yeasts like to ferment at warm temperatures (60-70°F) and often produce fruity or spicy tones in the beer. Lager yeasts work best at cool temperatures (45-55°F) and produce fewer flavor-active compounds than their ale cousins, leaving malt and hops at center stage.

Beer, ale or lager?

This segues nicely into the next bit of confusion: the nomenclature of beer, ale and lager. In times long past, in England, the term "ale" was used for malt-based, fermented beverages that had no hops, while the word "beer" was applied to those using the bitter flower. Once hops were introduced to England, it was a short time before all brewers started using them, even in "ales": they tasted superior to most other spice blends and helped to preserve the beer's flavor. The distinction between "ale" and "beer" was blurred.

In modern usage, all malt-based fermented beverages are called "beer,"

while the terms "ale" and "lager" are used only to denote the type of yeast employed. Stouts, which are brewed with ale yeast, are therefore "ales," while pilsners, brewed with lager yeast, are "lagers," but *both* are "beer."

Strength

While beer geeks are well aware that American brewers make some of the world's most potent beers, many lay-people still think the Europeans – or even Canadians – make the strongest. Some even believe that the U.S. government limits how much alcohol beer can contain.

While a few states (mostly "red") do place limits on alcohol content in beers, the vast majority do not. Here in New York, I can brew and sell beer with as much alcohol as I can coax out of the yeast. In Massachusetts, Boston Brewing states that its "Utopias" is over 25 percent alcohol by volume (ABV). While I'd like to see independent laboratory confirmation of this claim, it's nevertheless one of the world's strongest beers, eclipsing both Erste Kulmbacher Union's venerable "28" and the new and old versions of "Samiclaus."

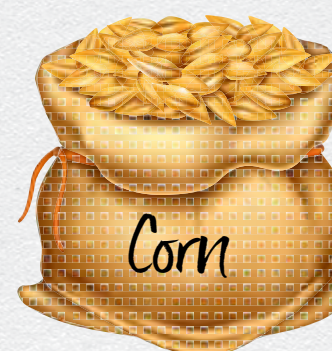
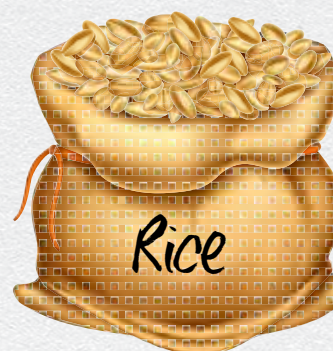
The majority of craft beer is brewed using malt to obtain all or most of its fermentable material while international light lagers are made with a significant amount of flavorless adjunct, like rice, corn, or sugar.

That's the reason a craft beer at 5% ABV tastes fuller and maltier than a mass-market lager of similar strength.

Contrary to what many people think, most European – yes, even German – beers are "normal" strength: about five percent ABV. Occasionally, you'll hear someone assert that the beers they had in Germany were much stronger than anything we brew here, and much stronger than German beers imported into the U.S.

While some breweries do have different recipes for beers depending on their ultimate destination, the vast majority do not; they're the same as the brand sold at home, just quite a bit staler from the trip. The beers are not watered down by U.S. Customs, nor are they "preserved" with formaldehyde.

International light lagers are made with a significant amount of flavorless adjunct like rice, corn, or sugar.





Formaldehyde

The formaldehyde rumor is not as absurd as one might think at first: some breweries did use the stuff, but not as a preservative. Instead, it was used as a clarifying agent. Formaldehyde causes the cross-linking of proteins. Proteins are half of the cause of “chill haze” in beer (see above). Remove the offending proteins and beer will remain clear even if its temperature is cycled from cold to warm and back again. It’s important to note that no German brewers have used formaldehyde, as it is against the purity law (*Reinheitsgebot*) of 1516.

Storing & Serving

Most of the above misconceptions exist due to a lack of understanding of the brewing process, but there are plenty of wacky ideas floating around about how beer should be stored and served. A very common one is that beer should never experience temperature cycling, so beer should be bought warm if it’s not going to be immediately refrigerated.

This idea has its roots in the same truth that gave rise to the formaldehyde rumor. If beer experiences temperature cycling, it can become hazy. Unfiltered



beers are most susceptible to this phenomenon, but even a highly-clarified mass-market megabrew will throw a haze if very extreme temperatures are repeatedly cycled.

This cloudiness, called “chill haze,” doesn’t affect the beer’s flavor, but warmth does. The chemical reactions that cause beer to go stale are accelerated by temperature, so any period of warmth is bad for a beer.

It’s best to keep beer cold to maintain fresh flavor. If beer must be warmed

during transport for a few hours, be sure to get it into the cold as soon as possible to preserve its flavor. The less time it’s warm, the better.

Never put detergent or milk in a beer glass

The idea behind both of these myths is that one can never remove detergent or milk protein completely from a glass and it will ruin the beer’s foam retention. This is just silly. Perhaps an analytical lab could detect traces of residue from stuff that formerly occupied a glass, but a glass that is washed and rinsed in a thorough, but not necessarily anal manner will be fine for serving beer. A good bit of knowledge to have is that clean glass allows water to sheet rather than spot. If you clean a glass and dump out the water, there should be no droplets inside.

Somewhat confusingly, anti-spotting agents used in dishwashing machines prevent droplet formation and hurt beer foam. This is because the anti-spotting agents don’t rinse off the glass and disrupt the surface tension of the water (or beer). They are used to make imperfectly clean glass dry without spots. If you do clean your beer glasses in a dishwasher, don’t use anti-spotting agents. It’s best to just clean the glasses by hand.

If you’ve read this far, you’re now prepared to “wow” your friends and loved ones with some new beer knowledge. You can be the life of the party by explaining why a beer is exhibiting poor head retention and the difference between ale and lager. Perhaps it is a better idea to keep your new-found learning private; it can be such a fine line between “entertaining” and “annoying.”



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C.H. EVANS BREWING CELEBRATES 20TH ANNIVERSARY - ALBANY, NY



Brewmaster Sam Pagano tells True Brew Magazine: "The biggest news for us is on June 1st from 1-6pm

we will be throwing a party celebrating our 20th Anniversary! We will be closing down Quackenbush Square for the festivities and having live music, a dunk tank, cornhole, visiting breweries/distilleries sampling product, CH Evans beer for sale as well as food from both CH Evans and City Beer Hall! It will be a ticketed event that will include a special glass and a drink ticket for your first Evans Ale! Pay attention to our social media for more details! For beer news, here is what we have going on: Munich Lager comes in at 5.7% ABV and is a lovely Festbier to bring in Spring/Summer. 50/50 German Pils/Munich Malt and a 2-month lager yield a supremely drinkable and clean nutty lager beer. Skyway Sour, 5.5% ABV series continues. Our next variant of this popular Kettle Soured Ale will be Pineapple. Keep your eyes peeled for a return of NYS Concord Grape as that was super popular. 20th IPA (7%ABV) is an IPA to celebrate 20 years in business! This brew will feature loads of Simcoe, Comet and Mosaic hops. 19th Century Albany Amber Ale (4.8%) continues our quest to keep highlighting Albany's once great brewing history. This variation is an Amber Ale crafted in the mid 1850's and designed to "drink fresh" (before it was cool). Pay attention in Fall/Winter for our REAL 20th Anniversary beer as we bring back a variant of our traditional barleywine Old Musty: Old 'n Musty! This big ale will spend some time in Rye Whiskey Barrels before being bottled and kegged. We encourage everyone to buy 2 bottles to save one for our 40th Anniversary!

MAD JACK BREWING TO RELEASE "BECKY'S BREW" - SCHENECTADY, NY



again be brewing and releasing "Becky's Brew," in collaboration with Becky Daniels, to raise awareness for another great cause. The beer will

be a delicious and fruity Raspberry Wheat ale and this year we are highlighting the Melissa Daniels Memorial Scholarship. Head down on May 16th to party with Becky and the brewers, taste the new brew, and learn more about this awesome effort to give back to

the community. Light fare will be provided, though donations are highly encouraged. The scholarship seeks to provide funds annually to a Schenectady High School student with plans to pursue a degree in Social Work, Human Services or a related field, in order to carry on Melissa's legacy. Mad Jack also announced that on June 3rd they will be releasing a special 10-year Anniversary brew to kick off their celebration week at the brewery. Stay tuned to their Facebook for more details about this special brew as well as some other beer specials.

ADIRONDACK PUB & BREWERY ANNOUNCES SPRING EVENTS - LAKE GEORGE, NY



Adirondack Pub & Brewery, who celebrates their 20-year Anniversary this year, invites you to join them on Saturday, May 4th as the National Museum of Racing and Hall of Fame presents:

The Derby Party!! "Join us at this Kentucky themed fundraiser featuring delicious samplings of local brews and spirits, as well as signature Kentucky inspired dishes from local restaurants. While exploring the Museum and its exhibits, guests will enjoy entertainment in the prestigious Hall of Fame before a live airing of the 2019 Kentucky Derby. Guests are encouraged to dress to impress--an award for the most fashionable Derby attire will be presented before post time. And, there's always a chance to win with our race-day inspired 50/50 raffle and silent auction!! The live auction this year features 3.5% ownership in a West Point Thoroughbreds 2-year-old Brethren colt during his racing career, with NO BILLS EVER! This item is generously donated by [West Point Thoroughbreds, Inc.](#) The National Museum of Racing and Hall of Fame is excited to offer an authentic experience with a unique twist for the racing and food enthusiast. Be sure to drink plenty of Adirondack Brewery's brews while you enjoy the races. Then, the brewery tells us, "It's been a long, long winter and Adirondack Pub & Brewing is ready to have you join them and get out and enjoy the fresh air. "We know we're not alone in this, so we invite you to join us on May 8th for our Coming Out of Hibernation Party. We'll have specials coming out of the food truck, oversized games, a couple surprises, live music, and many fresh craft beers flowing. There is no fee to come, we just want to enjoy a day in, hopefully, the sun." Later in the month, on May 17th and 18th the brewery will host Tails and Ales."

This event will feature dock-diving, kids activities, food, music, community activities, shows, vendors, home brews, dog-lovers day lure course, Warren county sheriff K9 demo and the Oscar Mayer weinermobile!!! The event will be raising money for Woofs for warriors, local shelters and guiding eyes. Well behaved leashed dogs are welcome. A \$5 donation is requested at entry. Looks like a road-trip up to Lake George is in order!

REMARKABLE LIQUIDS WRAPS UP CLOTHING DRIVE WITH 3,000 POUNDS DONATED - GUILDERLAND CENTER, NY



Liquids, New York State's premier craft

beverage distributor, has wrapped up its #BeRemarkable Clothing Drive with 3,000 lbs. of clothing donated over the course of the two-month drive. The #BeRemarkable Clothing Drive encouraged patrons to frequent participating beverage producers, restaurants, and Albany parking garages where they could then donate clothes ranging from -- sweatshirts, sweat pants, coats, and men's clothing. Each location was supplied with a #BeRemarkable box where patrons could drop off their donations which were picked up on a weekly basis by Remarkable Liquids delivery drivers and donated to both the Interfaith Partnership for the Homeless in Albany and City Mission of Schenectady. "We never imagined when starting the Be Remarkable Clothing Drive that our biggest issue would be receiving too many donations," said Spencer Noakes, general manager of Remarkable Liquids. "Over the past two months, we were able to make two separate donations to Interfaith Partnership for the Homeless and the Schenectady City Mission totaling over 3000 pounds, all thanks to the generosity of the people here in the Capital Region. It's been incredible to see our community come together to lift up those who are struggling, and we can't thank everyone who donated or partnered with us enough. We're looking forward to seeing how much more we can do next year." "We keep saying this, but we're truly blown away by the response of the Capital Region and just how far this project has come. We had hoped we could help even a handful of people in the Capital Region and now that we know we can do much more than that, we're looking forward to seeing how we can grow next year," added Jason Napoleon, vice president of execution, Remarkable Liquids. "When we first spoke

with Remarkable about their clothing drive idea, we were excited to be a part of it," said Matt Peter, executive director of the Albany Parking Authority. "The Be Remarkable clothing drive was more successful than we could have ever hoped, and we are grateful to our customers for their enthusiasm and participation. We're looking forward to next year and finding more ways that ParkAlbany can help better our community." "A huge thank you to our new friends at Remarkable Liquids for identifying a need and reaching out to the community. We are amazed at the generosity and so thankful for their partnership," said Erin Coufal, marketing and communications director at Interfaith Partnership for the Homeless. Donation boxes were located at over 20 participating businesses including: Centre Street Pub, Backstage Pub, Glenville Beverage, O'Slattery's Irish Restaurant and Pub, Albany Ale and Oyster, Oliver's Beverage, Westmere Beverage, Lost & Found Bar & Kitchen, The Olde English Pub and Pantry, The Ruck, Eddy's Beverage, Rare Form, Nine Pin Cider, Pig & Whistle, Troy Beverage Center, East Branch Organics, Quackenbush Parking Garage, Green-Hudson Parking Garage, and Riverfront Parking Garage. Remarkable, now in its sixth year of business, is ranked as the 1,398th fastest growing company in the United States according to Inc. magazine in 2018. Remarkable has made the list three times in a row (including a 2016 ranking as the 36th fastest growing company in the country) -- a feat only one out of four companies making this list have been able to accomplish.

COMMON ROOTS ANNOUNCEMENT ON BREWERY/TAPROOM - SOUTH GLENS FALLS, NY



Two weeks later... and two blocks away. A Message from Bert and Christian Weber: "Dear Friends, We are excited to announce that we have secured a site to resume

brewing and taproom operations at 30 Saratoga Ave in South Glens Falls, just two blocks away from our original brewery site. We anticipate opening the temporary space later this month. In working with our partners at Fronhofer Design, we will have the Traveler 3-barrel brewery system on-site, which will allow us to begin brewing enough beer to be served in the temporary taproom. This means fresh beer for you and near-term work for our brewery and taproom staff: a major win-win. We want to thank South Glens Falls Mayor

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1137 Likes

450 IPA | Fort Orange Brewing





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TRILLIUM BREWING TO OPEN SEASONAL BEER GARDEN IN BOSTON, MA—

Trillium Brewing Company and Rose Kennedy Greenway Conservancy are excited to announce the return of Trillium Garden on The Greenway. Trillium Brewing Company planted roots on the Rose Kennedy Greenway in downtown Boston in partnership with the Rose Kennedy Greenway Conservancy for the first time in 2017 and returned in 2018 to great acclaim. The seasonal garden welcomes a mix of residents, commuters and tourists and creates one of a kind experiences for beer lovers. Trillium Garden on The Greenway was Boston's first fully open-air beer garden and an extension of Trillium's mission to build a strong community and create destinations for celebrating a variety of life's moments. Trillium's brewing capabilities have expanded and now guests of the garden can enjoy a wider variety of beers on draft that pair perfectly with the warmer weather and longer days. This season's highlights will include, like cucumber & pear, strawberry & watermelon and watermelon & mint. Wine will also be on the menu courtesy of Westport Rivers Vineyard & Winery. The Garden's picturesque outdoor space also allows guests to bring their own food and take in the scenery. "After a couple of incredible seasons on the Greenway we can't imagine summer without the Trillium Garden!" said Esther Tetreault, Co-founder of Trillium Brewing Company. "We love looking out at historic Rowes Wharf while watching the beautiful revitalization of Boston's downtown landscape by the Rose Kennedy Greenway Conservancy... with a beer in hand, of course. Their commitment to fostering shared spaces and community-building is perfectly aligned with our values and we're proud to support their initiatives through the Garden on the Greenway." "We are delighted to continue our partnership with Trillium Brewing and welcome visitors to a third season of Boston's first open-air beer garden on The Greenway," said Samantha McGinnis, Director of Programs and Earned Income at the Greenway Conservancy. "Whether you're exploring the park or relaxing after the work day, Trillium Garden is the perfect place to unwind and gather with friends, family, and coworkers this summer." Trillium Garden on the Greenway operates at the corner of High Street and Atlantic Avenue, across from Rowes Wharf. The hours of operation are: Wednesday – Friday 2–10 p.m., Saturday 11 a.m. – 10 p.m., @trilliumgrnwy social media channels for the latest updates.

WACHUSETT BREWING SEASONAL TASTING ROOM TO OPEN IN MAY - BOSTON, MA—

Mayor Martin J. Walsh and the City of Boston, along with Boston Garden Development Corp. announced today that Boston's highly-acclaimed seasonal activation, The Patios presented by Berkshire Bank, will return to City Hall Plaza on Thursday, May 2. The space will officially open to the public at 5:00 p.m. "We're excited that this year Boston City Hall Plaza will again be transformed into The Patios as we celebrate warm weather in Boston," said Mayor Martin J. Walsh. "I look forward to the many family-friendly events and activations that will happen on the Plaza this summer, and welcome all to take part in The Patios." The Patios debuted in May 2018 as a highly successful place making initiative and, with the help of Wachusett Brewing Company, a very popular foray into the outdoor beer garden trend. Through combined efforts between City of Boston Property Management, BRM Production Management, Citywide Contracting and Boston artist Jeff Smith, the underutilized southeastern corner overlooking Faneuil Hall has been transformed into a daily destination for locals, tourists, and commuters alike. The Patios open this season with a slightly extended footprint, making way for the return of fan favorites like the Wachusett Brew Yard, Wag Wednesdays and putt-putt mini-golf, and some new activations that are sure to get Bostonians pumped for patio season. "We're thrilled to bring back The Patios for a second season, in partnership with the City of Boston and Boston Garden Development Corp," said Sean Gray, President and COO of Berkshire Bank. "This activation, and our expansion to downtown Boston, has allowed us to be more embedded in the community and bring exciting memories to all at City Hall Plaza." Five new reasons to get pumped for the patios: SUNDAY GRILLING -The Patios presented by Berkshire Bank is proud to introduce Sunday Grilling this season. Each Sunday, guests will have access to four electric grills (available free of charge) on a first-come, first-served basis. Visitors are invited to bring along coolers with their own grilling favorites and accoutrements, or they can purchase the basics like hot dogs and hamburgers on site from local vendor, Bittersweet Homestead. BEER... AND MARGARITAS! - Wachusett Brewing Company, celebrating its 25th anniversary this year, is proud to return to the plaza with its iconic Airstream trailer to offer pints on The Patios, pouring Monday-Thurs-

day beginning at 4:00 p.m., and 12:00 p.m. Friday-Sunday. WBC will be returning with eight beers on draught, including their popular Blueberry and Wally New England IPA Series. New this season is Wachusett's Scratch Cocktails Margarita, a refreshing, tangy, and tart creation perfect for patios season, and the debut of their new Fifty Trees Hard Cider, featuring locally-sourced apples. Their refreshing Watermelon and Strawberry beers will also be served all summer long. WBC will be bringing back their popular Guest Tap series, featuring local breweries throughout the summer, in addition to offering Nauti Hard Seltzers and locally-based Archer Roose wines. LOCALLY SOURCED FOOD OPTIONS - Bittersweet Homestead, based out of Westminister, MA, will be welcomed back with a larger pop-up location at the front entrance of The Patios and will now operate seven days a week. The expanded menu will feature everything from coffee, tea and their famous fresh squeezed lemonade, to hot dogs, Italian sausages, and other sweet treats. Additionally, Boston Seasons presented by Berkshire Bank is excited to share the arrival of the all-new Boston Public Market at City Hall. This local farmer's market will operate on Tuesdays and Thursdays from 11:30 a.m. to 6:30 p.m. from May 21 through November 19. Boston Public Market at City Hall will be the most convenient stop for all the 'farm to patios' items needed to create the perfect outdoor sips and snacks. More information on Boston Public Market at City Hall to come in the following weeks. PRO-DUCTIVE PATIOS - Patios will now be fully-equipped for bringing the office outdoors. Each of the nine, custom furnished patios will be outfitted with multiple power outlets. The wi-fi networks have been completely upgraded to support the next team meeting or simply provide an 'out-of-office' sanctuary for individuals looking to add a breath of fresh air to their work week. EVENING FOOD TRUCK PROGRAM - This season, in partnership with the City of Boston's Office of Economic Development Small Business Unit, The Patios has extended the food truck program for the post-work crowd. This addition adds a whole new schedule of food trucks from Monday through Saturday, 5:00-8:00 p.m. The extended schedule includes Maria's Taqueria, Mediterranean Home Cooking, Trolley Dogs, Roxy's Grilled Cheese, Clyde's Cupcakes, and Tacos Don Beto. The Patios will continue to serve as a daily destination for lunch crowds with several food trucks in place from 11:00 a.m.-3:00 p.m. daily. "We were thrilled to see how the public embraced

The Patios presented by Berkshire Bank last year," said Amy Latimer, president of Boston Garden Development Corp. "Thanks to our fantastic partners at the City and Berkshire Bank, we are able to bring this space to the next level this season. From workday meetings outdoors to a spot for weekend grilling with family, we are proud to provide one of the most versatile and welcoming outdoors spaces in Boston." Complementing the new daily programming will be one of last year's most popular activations, 'Wag Wednesdays', taking place every Wednesday from 12:00 p.m.-2:00 p.m. each week. Shultz's Guest House, a dog rescue based out of Dedham, MA, will bring a variety of puppies to meet and play with visitors in hopes to connect them with information on fostering and adoption. In 2018, Wag Wednesdays at The Patios resulted in more than 200 adoption applications and nearly 30 pups being placed with their forever families. Other family-friendly activities like putt-putt mini-golf holes will once again be free for public use seven days a week. Additional activities will be added throughout the season. The Patios is a part of 'Boston Seasons presented by Berkshire Bank', a three-year plan created by Boston Garden Development Corp. and the City of Boston Property Management Department to revitalize the existing plaza at City Hall and create a vibrant welcome public space for all. Located in the center of the City and just steps from the MBTA's Orange and Green lines, The Patios serve as an urban oasis for residents, commuters, and visitors offering daily programming from picnics, pints, putt-putt and more. 'The Patios' will officially open on May 2 at 5:00 p.m. For more information, including the schedule of events, please visit: www.CityHallPlazaBoston.com.

JACK'S ABBY OPENS 'TRACK ZERO' TAPROOM IN BOSTON – BOSTON, MA

Track Zero fully opens today at the North Station Train Platform. Framingham-based Jack's Abby Craft Lagers and TD Garden have collaborated to bring a fully-branded taproom for commuters and event-goers alike. Jack's Abby will occupy the space for at least 2 years. With 32 seats, the Track Zero Taproom features 10 lines of Jack's Abby and Springdale beers. In addition to pouring core beers (House Lager, Hoponius Union, Blood Orange Wheat and Post Shift Pilsner), customers will be able to try a variety of limited-time offerings, including the



Continued on pg. 50



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PABST TO RELEASE NON-ALCOHOLIC AND HIGHER ABV PBR LINE EXTENSIONS - LOS ANGELES, CA—



Pabst Blue Ribbon is America's most storied lager beer, and the iconic brand is celebrating its 175th year by expanding its famed blue ribbon quality to a series of new products in 2019. Pabst Blue Ribbon recognizes that today's drinkers demand great tasting products with flexibility and options for a range of lifestyles. Synonymous with creatives and doers, Pabst Blue Ribbon is blazing its own path in 2019 and will unveil a series of bold product innovations throughout the year. This Spring, Pabst Blue Ribbon will launch Pabst Blue Ribbon Extra, a great tasting, easy drinking higher ABV beer, and Pabst Blue Ribbon Non-Alcoholic, an authentic and delicious non-alcoholic beer. Whether you want something bigger and bolder from your beer, or a great tasting non-alcoholic option to consume with friends, Pabst Blue Ribbon has you covered. Packaged in an instantly recognizable black can, Pabst Blue Ribbon Extra offers a light, crisp higher 6.5% ABV alternative to heavy drinking beers. It's an upbeat, full bodied, refreshing beer brewed for the big event. The next generation of America is the most social and diverse ever, with a greater focus on health and wellness, as well as community and connection. Pabst Blue Ribbon Non-Alcoholic, is an authentic product made with the finest hops and grains offering a great real beer taste, that allows everyone to join the occasion. The launch of Pabst Blue Ribbon's Extra and Non-Alcoholic follows the launch of Pabst Blue Ribbon Easy in late 2018, a full-flavored, low-calorie beer, as well as the recent reveal of Pabst Blue Ribbon Whiskey, coming summer 2019. Pabst Blue Ribbon Extra and Non-Alcoholic is now available in stores and pubs. Visit <https://pabstblueribbon.com/pbr-finder/> to find one near you

STONE BREWING RELEASES FEAR.MOVIE.LIONS DOUBLE IPA NATION-WIDE - RICHMOND, VA—



Stone Brewing has announced the first nationwide release of Stone ///Fear.Movie.Lions Double IPA. Yes, the /// is actually part of the name. First introduced exclusively along the eastern seaboard in summer 2018, Stone Brewing – Richmond boosted Stone's IPA prowess with this West Coast-inspired and East Coast-influenced unfiltered double IPA. Eight months later, the new bold favorite is

ready to answer the call of Stone's demanding fans across all 50 states. Fittingly, Stone ///Fear.Movie.Lions Double IPA takes the East Coast influence of an unfiltered IPA but spares any predictability beyond its juicy lack of filtration. Ringing in at 8.5 percent ABV with a notably West Coast-inspired bitterness, the beer manages to artfully include a balanced Richmond-style finish. The aroma provides a bounty of fresh fruit and fresh hops. Its fresh-squeezed flavors include a hint of white sage and pair beautifully with sweet, salty and tangy dishes like Pad Thai noodles, Hawaiian Fried Rice or Prosciutto-wrapped melon. Stone ///Fear.Movie.Lions Double IPA is not named for its terrifyingly bold flavors or its Hollywood-worthy cast of brewers. No, it's named after a 3m x 3m square in Stone's Richmond, Virginia brewery with a square to mark the spot that includes said three words painted in black. What three words? Exactly! For the uninitiated, that's what3words, a global addressing system that enabled every place on Earth to be communicated using just three words. In your language of choice, no less. Ours is English, and thus ///Fear.Movie.Lions. Got three words thought ballooning over your head? WTF is right. The sidebar will explain. Drop back by this spot when you're ready. Stone was inspired by the massive potential for positive impact of this system, used for everything from Mercedes navigation systems and Airbnb hosting, to United Nations and Red Cross disaster response – saving lives where street addresses have been wiped out by natural disaster or never existed prior to a crisis. It can also help you to find friends at an outdoor music fest, at a campground, or them to find you when you're marooned on a remote island beach (presuming you have WiFi). In honor of the system, Stone ///Fear.Movie.Lions Double IPA is named after a three-meter square smack dab in the middle of the brewery in which the recipe was created. Stone's Richmond location is at the heart of the beer's name, and the beer's name is quite literally at the heart of the location. "We're supporting the what3words convention because we think it's cool, and we see the significant social good and connectivity in it," said Stone Brewing executive chairman and co-founder Greg Koch. "We're early adopters of the convention, and while companies like GPS company TomTom, Ford and Mercedes also believe that what3words is onto something big, we're the first ones to use the convention to name a beer. Which is so much cooler. We see a not-so-distant future in which you'll be able to use what-

3words to get beer delivered to you wherever you are, or to verbally tell your self-driving car to take you to said beer. In the meantime, we can relax and enjoy a Stone ///Fear.Movie.Lions Double IPA and dream about the world of the future." Everyone and Everywhere Now Has an Address what3words provides a precise and incredibly simple way to talk about location by dividing the world into a grid of 3m x 3m squares. Each square has a unique three-word address. So, ensuring that your Uber drops you at the correct entrance, finding your friend at a concert, or bringing emergency medical services to a remote mountainside just got easier. what3words is making the world less frustrating, more efficient, and safer, three words at a time. "Not being able to meet up and have a beer with friends at a concert, a tailgate, at a game or picnic can be really frustrating," said Giles Rhys Jones, what3words chief marketing officer. "We are honored that Stone Brewing has crafted this lovely IPA in our name and is helping to raise awareness of the system and the impact it can have. Now 'where shall we meet for a beer?' can be solved with 3 simple words!" Available in 16 oz. 6-pack cans and on draft, the unfiltered Double IPA is now brewed in Richmond, Virginia, and Escondido, California. It is available in all 50 states and internationally. And speaking of location, Stone's beer finder can help you locate the freshest beer near you: find.stonebrewing.com. So, crack one open, load up the w3w app, and check out the w3w for your front door. Or your favorite pub.

LEFT HAND BREWING RELEASES FLAMINGO DREAMS NITRO BERRY BLOND ALE - LONGMONT, CO –



It's flocking here! Left Hand Brewing Company is introducing Flamingo Dreams Nitro, a year-round nitro beer that's the first of its kind. Bursting with raspberries and blackcurrants and ready to jam, this berry blonde ale pours a striking pink. At 4.7 percent ABV, it is super smooth and refreshing with a berry burst, frisky zing and nitro glide that will bring out your vibrant side, especially poolside. "When most people think about a great nitro beer, they tend to go the darker route with stouts and porters. Our brewing team saw the opportunity to innovate by creating a lighter, fruit-forward nitro beer that's super smooth while at the same time refreshing and crushable," said Jill Preston, director of marketing, Left Hand Brewing. "You can't find another

beer like this on the market. It will definitely make you think differently about nitro beers." Left Hand Brewing is a leader in nitro innovation and nitro experience. In 2011, Left Hand made history and pioneered the way for beer drinkers to enjoy a draft-like experience at home with the release of its flagship Milk Stout Nitro bottles and the hard pour. In 2017, Left Hand was back at it again with the first ever U.S. production run of a U.S.-made nitro widget can from Ball Corporation. With the widget inside technology, nitro fans can take the beer on the go and drink a perfectly smooth and creamy Milk Stout Nitro right from the can. Flamingo Dreams Nitro is flying onto shelves and cascading from taps. Check out the flocking fabulous launch events Left Hand has planned across the country. In addition, Left Hand Brewing will be debuting a national, social media advertising campaign featuring an animated video that brings Flamingo Dreams Nitro to life. Flamingo Dreams Nitro is now available in 4-pack and 6-pack (market dependent) 13.65 oz. cans and on draft. Check out our beer finder for Flamingo Dreams in your area.

DOGFISH HEAD CRAFT BREWERY RELEASES 2019 'ACTIVITY BOX' - MILTON, DEL. –



As the warm weather rolls in, Dogfish Head raises a can to toast the upcoming season's SWEAT-national activities with its Off-Centered Activity Box. A summer-centric variety 12pk of cans perfect for beer drinkers with active lifestyles and conscience consumption mindsets, the Off-Centered Activity Box includes a selection of four sessionable sippers, including two fan-favorites – SeaQuench Ale and Namaste White – and two new off-centered ales – SuperEIGHT and Slightly Mighty. The Off-Centered Activity Box also doubles as a functional cooler (just pop it open and add ice), making it easy to transport to any summertime occasion. "Around every corner, a fresh and exciting experience awaits – a new trail to run, a new lake to stand-up paddleboard, a new road to pedal. All we have to do is go out and get after it," said Sam Calagione, CEO and founder of Dogfish Head. "The Off-Centered Activity Box encourages folks to do just that. The definitive grab-and-go, beer-and-cooler experience, it offers active-lifestyle beer fans four intensely approachable, ultra-flavorful beers, all wrapped up in a water-resistant package that converts into a 100% recyclable cooler." Included in

the Off-Centered Activity Box are three cans of each of the following beers: NEW Release – Slightly Mighty – (4.0% ABV) A full-flavored, lo-cal IPA that is slight in calories and carbs, and mighty in hop character. Brewed with locally grown and malted barley and a touch of monk fruit to add body and flavor without adding any calories or carbs, Slightly Mighty has all the aroma and essence of a world class IPA, but with only 95 calories, 3.6g carbs, 1g protein and 0g fat per 12oz serving. NEW Release – SuperEIGHT – (5.3% ABV) A super-refreshing Super Gose brewed with eight heroic ingredients, including prickly pear, mango, boysenberry, blackberry, raspberry, elderberry and kiwi juices, and a dash of toasted quinoa, as well as an ample addition of red Hawaiian sea salt. These unique ingredients give SuperEIGHT a vibrant red color, delicious flavors of berries and watermelon, and a tart yet refreshing finish. SeaQuench Ale – (4.9% ABV) A mash-up of a Kolsch, Gose, and Berlinerweiss, this hybrid session sour is brewed with lime peel, black limes and sea salt. Objectively the most thirst-quenching beer Dogfish Head has ever brewed, it clocks in at 140 calories, 9g carbs, 2g protein and 0g fat per 12oz serving. Tart and refreshing with crisp flavors of lime, lightly bitter notes of black lime and a touch of salt on the tongue, SeaQuench Ale is currently the #1 selling sour beer in America. Namaste White – (4.8% ABV) A zesty, Belgian-style Witbier brewed with dried orange flesh and peel, lemongrass, coriander, peppercorns and a dose of good karma. Chock full of aromas of citrus and clove, and more subtle hints of coriander, Namaste White offers a balance of citrus and sweet malt flavors, and slightly spicy finish. Whether they are mowing the lawn or relaxing out on the boat, folks can pop the top on an Off-Centered Activity Box and celebrate the season with an ice-cold beer. All they have to do is tear open and unfold the box, add ice to the leak-resistant, wet-strength paperboard container and enjoy. The technology behind the Off-Centered Activity Box allows the carton to hold ice/water for up to six hours – enough time to complete a marathon or host one awesome backyard barbecue! To learn more about Dogfish Head, or to find an Off-Centered Activity Box or the beers within it near you, visit dogfish.com.

YUENGLING ANNOUNCES ENDORSEMENT DEAL WITH PHILADELPHIA PHILLIES' PITCHER - POTTSVILLE, PA - D.G.



Yuengling & Son, Inc., America's Oldest Brewery, has announced its partnership with Philadelphia Phillies' pitcher Aaron Nola. Nola is one of the first active, MLB players to have a partnership with a beer brand. Yuengling has been a sponsor of the Philadelphia Phillies since 2017, and this new, individual, partnership with Nola further strengthens the relationship between America's Oldest Brewery and the Phillies. "Yuengling holds a special spot in my heart," said Nola. "I had my first Yuengling Lager after being drafted by Philadelphia and I haven't looked back. The fact that America's Oldest Brewery is family owned and operated is important to me as I value family over everything. I love cracking open a cold Yuengling whether it's a day fishing with my dad and brother back in Louisiana or after a big game." The partnership with Nola includes a variety of elements including personal appearances on behalf of the brand, fan meet and greets, special promotions to meet the Philly All Star, a chance to win a Yuengling home vending machine, social media sweepstakes and giveaways, local Philadelphia advertising and support of Aaron's 2019 local community efforts. As Yuengling celebrates its 190th anniversary, and as Yuengling's sixth generation of family members – Jen, Debbie, Wendy and Sheryl Yuengling are stepping into greater leadership roles within the family-owned company, Aaron's independent spirit, dedication, social active lifestyle and commitment to family made the partnership the perfect match. "We couldn't be more excited to welcome Aaron into the Yuengling family," said Wendy Yuengling, sixth generation daughter, D.G. Yuengling & Son, Inc. "This year marks our 190th anniversary as America's Oldest Brewery, and our partnership with Aaron is one of the many ways we are celebrating the milestone this year. We can't wait for the start of baseball season and to cheer Aaron and the Phillies on with a cold Yuengling beer." Yuengling's new partnership with Aaron Nola marks yet another professional sports partnership in their backyard of Philadelphia, with existing sponsorships with the Philadelphia Phillies, Philadelphia Flyers and Philadelphia Wings.

BELL'S BREWERY UNVEILS REFRESHED PACKAGING - COMSTOCK, MI



Bell's Brewery, Inc.
Inspired Brewing™

Bell's Brewery is proud to announce brand new looks for two of its oldest craft beers. Beginning in April, fans started to see refreshed packaging for Bell's Porter (5.6% ABV) and Bell's Kalamazoo Stout (6% ABV). Inside will be the same Bell's beer fans have loved from the beginning. "We've been brewing both of these beers since the late '80s. Along with Amber Ale, these two were some of our first craft beers to hit the market, offering a flavorful alternative to what was pretty much the only option at the time (domestic, light beer)," said Larry Bell, President and Founder of Bell's Brewery. Named after the city where Bell's began and still brews to this day, Kalamazoo Stout is one of Bell's most classic recipes. Originally debuting in 1988, this smooth, full-bodied stout offers a blend of aromas and flavors of dark chocolate and freshly roasted coffee, balanced with a significant hop presence. Kalamazoo Stout is a mainstay in the Bell's portfolio and a perfect craft beer to enjoy year-round. Bell's award-winning Porter bridges the gap between malty brown ales and heavily roasted stouts. Notes of chocolate, coffee, and roasted barley are offset with just a slight hop bitterness. Bell's Porter is another one of Bell's darker, roastier offerings that can be enjoyed during the warmer months as well as during the colder months. Both Bell's Porter and Kalamazoo Stout are available on draft and in 12 oz. bottles packaged in 6-packs. Both beers are available year-round. For more information and for updates, keep an eye on Bell's website, bellsbeer.com, or join them on social media – Facebook, Twitter, Instagram, Snapchat and Untappd.

BOSTON BEER RELEASES REFORMULATED SAMUEL ADAMS SUMMER ALE - BOSTON, MA

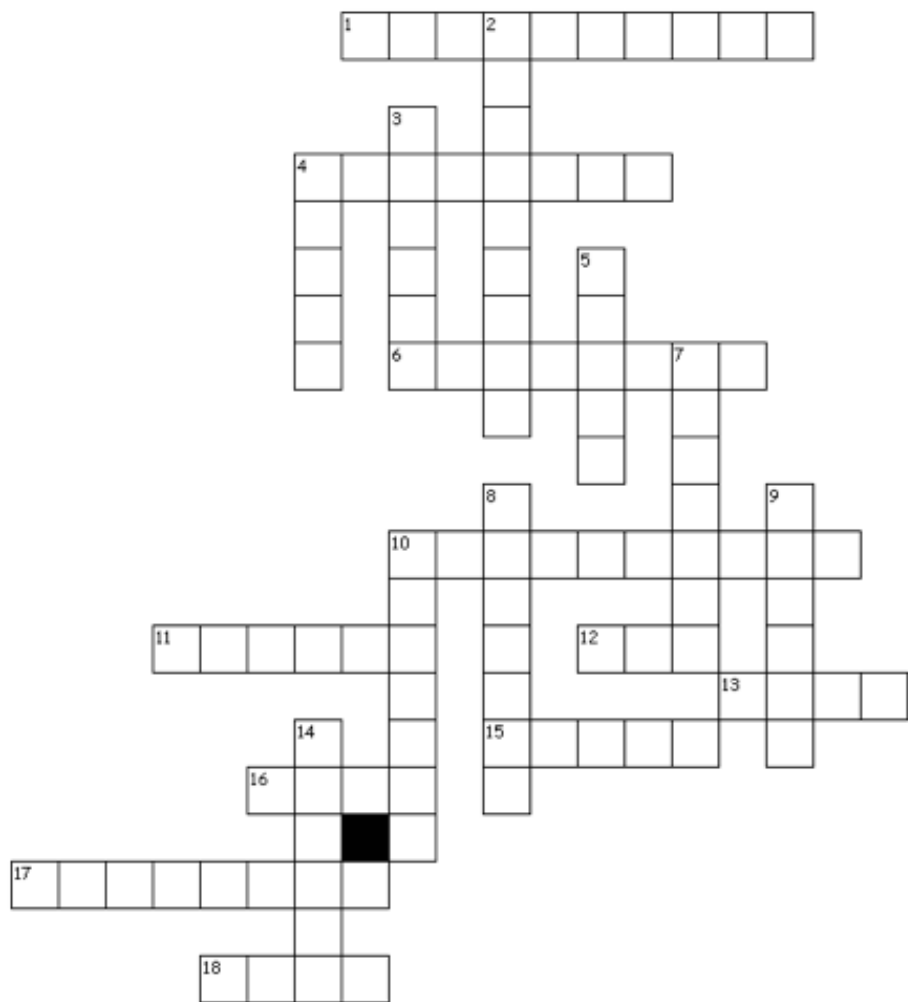


The brewers at Samuel Adams today announce the release of a new recipe for Summer Ale – the first recipe change in twenty-three years. The new Summer Ale has all the flavor drinkers know and love with a boosted citrus profile and scaled back earthy, spice note for a lighter and brighter taste. The Sam Adams brewers knew they were taking a risk experimenting with an iconic recipe that for two decades has become the

classic summer seasonal brew. Inspired by the warmer months of the season, they set out to experiment and capture lighter and brighter flavors and aromas, and even more summer refreshment. The brewers added a handful of new citrus elements including orange, lime and lemon to enhance the citrus profile with the right balance of flavor and aromas. Amped up additions of pureed oranges, limes and lemons give more roundness to the profile of the new brew. The lemon puree pulls double duty by giving a taste like fresh lemon juice with an almost candied note that the brewers thought makes the beer even more drinkable. Fans of this American wheat ale brewed in the Hefeweizen tradition will still enjoy the balanced notes of citrusy Hallertau Mittelfrüh Noble hops, hint of peppery spice from the Grains of Paradise and a crisp mouthfeel. Jim Koch, Sam Adams Founder & Brewer, on New Summer Ale: "When we introduced Summer Ale 23 years ago it was inspired by the weather and ingredients of the season and had a dynamic flavor profile. As we started experimenting with the Summer Ale recipe, we decided to only update the classic recipe if we were blown away by the flavor and drinkability. With this new recipe, we found a way to give drinkers even more of what they know and love about Summer Ale." Summer Ale Availability: Summer Ale will be available beginning in April 1, 2019. The beer will be available in six-pack and twelve-pack bottles, twelve-pack cans, 16 oz. cans, draft and Summer Variety Packs. Prices vary by market. To find where Summer Ale is available near you, visit Samueladams.com/find-a-sam. This isn't the only change rolling out this Summer. Summer Ale and Boston Lager are the first Sam Adams styles on US shelves that feature new, redesigned packaging. Twelve- and six-packs will feature the iconic Samuel Adams blue. Other new details include images of the Sam Pint showcasing the color and corresponding haze of each beer, a youthful illustration of Samuel Adams the rebel rouser himself, and scripted text drawn in his original handwriting.

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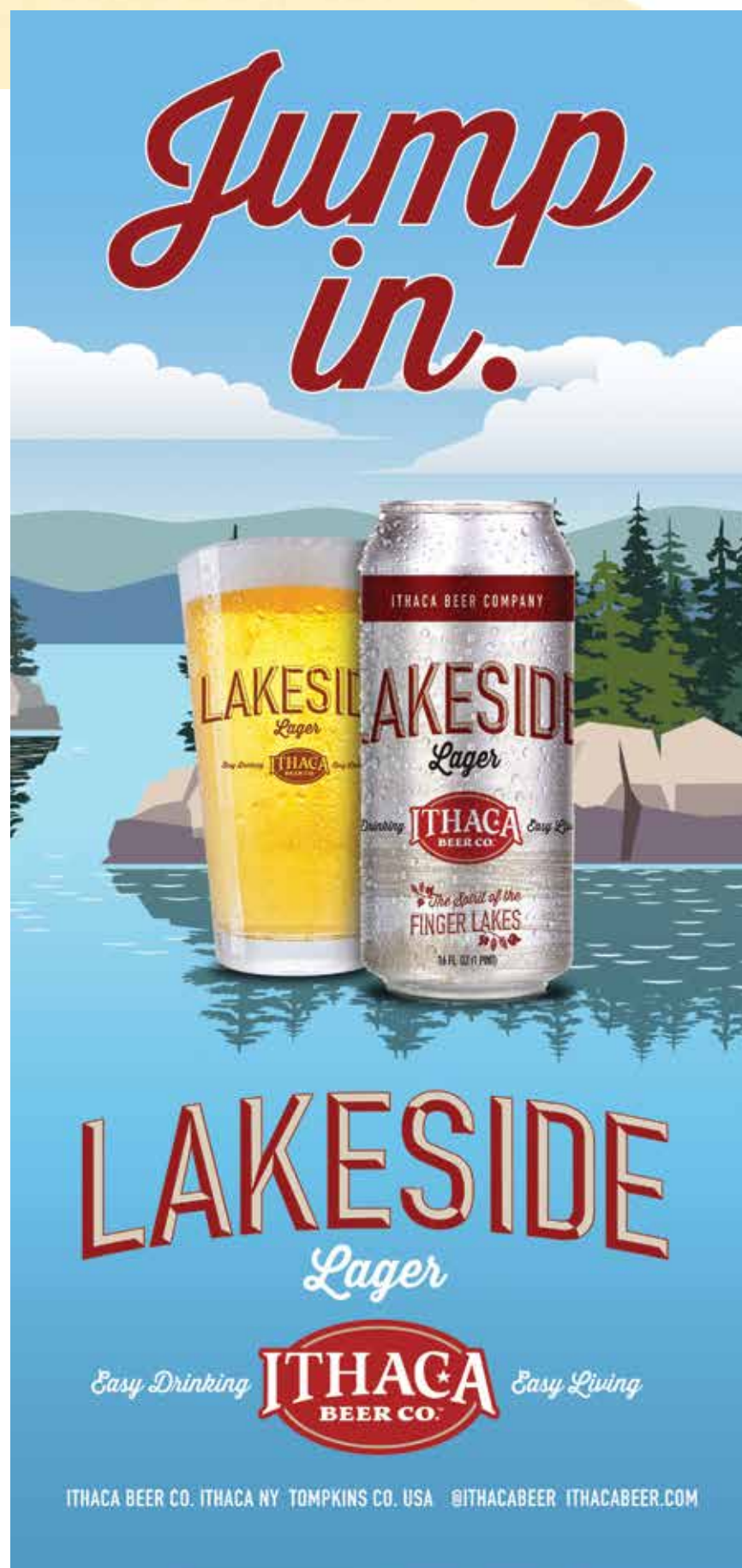


ACROSS

1. Lake George Brewery
4. Family feast
6. SPF 50
10. Modern day torch
11. Itsy-Bitsy Teenie-Weenie
12. Sack for sleeping
13. Pop-up house
15. ...And Dips
16. Used to catch fish
17. Horseshoes with beanbags
18. Fish bait

DOWN

2. Insect fighter
3. Men's swim shorts
4. Footwear to hike
5. By the fire
7. Weekend in the woods
8. Swinging bed
9. Cool eye protection
10. Flying Disc
14. Beer fridge



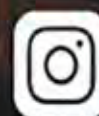
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S Z H A B R F H E Q V H S P H Z W X I I R G I O O B M L G D

PUZZLES

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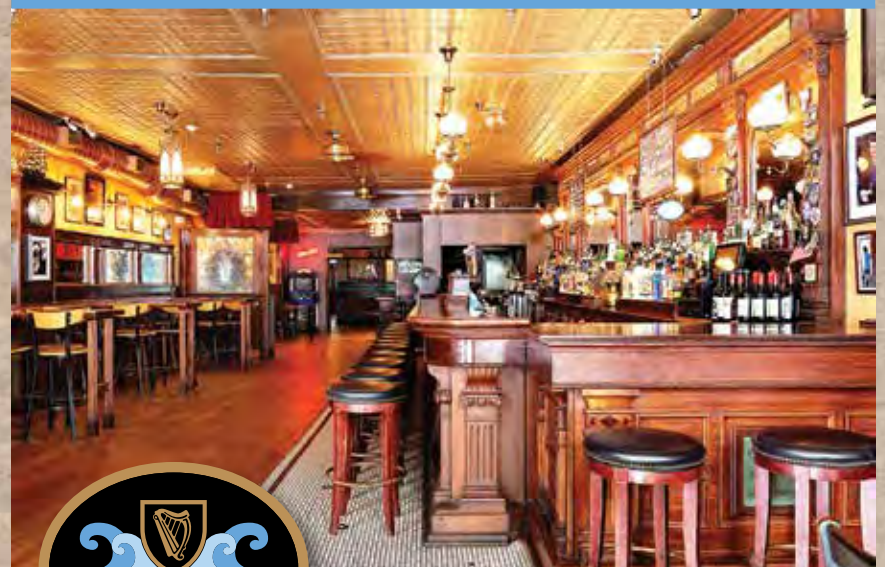
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0g SUGAR
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VALLEY APPLES



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OUR 20 YEARS AND CHEERS TO MANY
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COMMON ROOTS CONT.

Harry Gutheil, Joe Patrick, and everyone at the Village of South Glens Falls and Village Planning Board for helping expedite this process. Thank you also to Ms. Elizabeth Miller and her team at Miller Mechanical for working with us to lease the temporary space. From the bottom of our hearts, we cannot thank you enough for the support you have shown us over the last two weeks. You have encouraged us to push forward and we will forever be grateful for the kind messages, warm hugs, and an overwhelming sense of community. Cheers, Bert and Christian". Cheers to that!

ITHACA BEER CO. RELEASING UNCLE BUZZY IPA - ITHACA, NY - Ithaca



Beer Company is preparing to release the next of several limited IPA's available in 16 oz. 4-pack cans and draft. "A follow up companion to Mr. Sticky, Uncle Buzzy Double IPA releases on July 11 and is also named for one of our lovably shady and loyal Taproom regulars. The third in our 2019 Double IPA series, Uncle Buzzy exudes rich hop aroma with notes of fresh citrus, sweet pineapple, papaya, passion fruit, and ripe berries. The buzz on this release is an all-star showing of hops from both the Northern & Southern hemispheres, including, Australian Galaxy and Enigma as well as New Zealand Nelson Sauvin. The use of these Down Under hops and multiple dry-hop additions tie this beer together with a wine like essence and an almost sangria like concoction of hop flavor and aroma that make Uncle Buzzy a perfect summer sipper. The Spirit of the Finger Lakes, Ithaca Beer Co. was founded in 1998 by Dan Mitchell who continues to independently own and operate the company. Located in Ithaca, NY, the brewery features a 50-barrel brewhouse with a 5-barrel pilot system that produces numerous small batches for its Taproom as well as for special wholesale occasions. Ithaca Beer currently brews over 20,000 barrels of beer annually and distributes to 56 wholesalers in 16 states including New York, Pennsylvania, all of New England, as far west as Ohio and as far south as North Carolina and Florida.

GOOD NATURE FARM BREWERY ANNOUNCES 2ND ANNUAL SUNDAY SUMMER CONCERT SERIES- HAMILTON, NY

Our friends at Good Nature Brewery tell True Brew Magazine, "We are looking to entice some local acts to get in touch with our promoter, Creative Concerts, so we can book openers for our Sunday Summer Concert Series.

The series runs every Sunday at the brewery beginning June 2nd and running through September 8th. Interested bands should contact Dan Mastronardi at daniel@creativeconcerts.com. We are still looking for local acts to open. Each show will have 1-2 opening acts followed by the headliners. Doors will open at 4pm each Sunday and shows will start at 5pm and run until about 9pm. Tickets are now available to purchase online at cctix.com. Other details - shows are family friendly. Under 21 admitted with parent or guardian. No tickets required for kids aged 12 or under. Doggies are welcome in the beer garden provided they are leashed and well behaved. Shows take place outside in the Beer Garden. Blankets and lawn chairs welcome. Plenty of seating at picnic tables. Inside, the Farm Brewery has more seating, and the two glass garage doors on either side of the entrance will be open for the show, weather permitting. Shows happen rain or shine. In case of inclement weather, show will take place inside the tap room on our indoor stage in most cases. Transportation: There will be parking available at the Farm Brewery lot. The Good Nature Farm Brewery is also accessible from Hamilton via a pedestrian pathway that connects to the Village of Hamilton sidewalk system through the Colgate Townhouses. There is a municipal lot in downtown Hamilton. Concessions - we will offer our wood fired pizzas, veggie and beef burgers, local hot dogs and brats, seasonal sides, and Gilligan's ice cream during the shows. In addition to our Good Natured Brews, we offer wine, cider, and some spirits along with Non-alcoholic options and ice cream floats. We're also opening up our Beer Garden officially and celebrating 2-year Anniversary on Saturday, May 4th at the Farm Brewery. We're kicking it off with a Steak & Seafood Boil with live music from Tommy Hoe & the Barncats. There is no cover for this event. Cheers to two years!



SOUTHERN TIER BREWING COMPANY INVITES YOU TO GHOST YOUR GO-TO BEER WITH THREE NEW YEAR-ROUND OFFERINGS - LAKEWOOD, NY



Southern Tier Brewing Company announces the launch of three new year-round brands and invites consumers to "ghost" their go-to beer. Paying homage to the idea of making a change in favor of finding a better option, Southern Tier's newest campaign encourages consumers to break out of their daily routine and try beers that showcase elevated taste profiles. Swipe past calories, match with taste - Swipe Light bridges the gap between craft beer flavor and lower calorie, easier drinking beers. At 4% ABV and only 110 calories, it's lighter than other craft options. But because it's brewed with a focus on flavor, Swipe Light delivers more complexity for a truly 'craft' drinking experience. The good kind of hazy and undefined - Lake Shore Fog began its development and testing in Southern Tier's Pittsburgh taproom. Over the course of a year, and thousands of consumer interactions, Lake Shore Fog was refined and optimized. Lake Shore Fog's final iteration is loaded up with Mosaic, Citra and Amarillo hops and is dry hopped in 4 different ways. This process affords the brew an initial sweetness balanced by a dry and mild finish. All the juice without the squeeze - Southern Tier leveraged the latest brewing techniques and ingredients to relaunch Nu Skool as Nu Juice. The version delivers the juiciest burst of hops for a trending IPA taste that is accompanied by a new package look. These brews are now available on draught and a variety of packaged formats.

SIXPOINT BREWERY RELEASES JAMMER YEAR-ROUND, BRINGS BACK CITRUS JAMMER FOR THE SUMMER, AND RELEASES THREE NEW FLAVORS - BROOKLYN, NY



- Jammer, a tart, refreshing gose now styled as a "Tangy Session Beer" is set for release year-round. The beer is brewed like a classic gose and comes in at only 125 calories. With its light refreshing repeatability and balance, plus electrolytes from the Jacobsen Sea Salt addition, it's the perfect active beer. Citrus Jammer blends in lemon and lime juice for a vivid, bright beer that's eminently refreshing. It's a light, tangy margarita in a can. Sixpoint is also releasing Berry Jammer, Tropical

Jammer, and Ruby Jammer, three proprietary blends carefully calibrated in the Mad Scientist's lab. Craft Beer. Real Juice. Mad Science. Jammer and Citrus Jammer 6 Packs launched in April, Jammer Session 15 Pack is launching in April-May.

JACKS ABBY CONT.

Kellerbier series, barrel-aged sours, specialty hoppy and one-off small-batch releases. An expansive 28-foot wood bar anchors the cozy space. Black-and-white photography of the brewhouse mixed with pops of silver and black create a modern interpretation of the brewery's Framingham Beer Hall. "When TD Garden approached us to take over the branding at the North Station Bar, we jumped at the chance. Based in Framingham, we're always looking for ways to connect with new locals. We're really excited about this partnership," said Sam Hendler, co-owner of Jack's Abby Craft Lagers. The Track Zero Taproom is the perfect spot to grab a pint before catching a train or heading to an event at TD Garden. For those who need a nosh, TD Garden's concessionaire, Massachusetts Sportservice, will offer a selection of quick grab-and-go style items. "We are always excited to partner with local businesses like Jack's Abby to bring great, authentic products to all those passing through our unique, transit-oriented location," said Tim Townsell, General Manager for Sportservice at TD Garden. "We will carry soft pretzels, soups, wraps and salads to provide a perfect pairing for the Jack's Abby lager lineup or commuter-friendly snacks for guests on the go." Jack's Abby is also available inside TD Garden's concourse on tap on level 4 Loge section 21 and at the Haymarket Grab n' Go stand on level 7 Balcony section 321. Follow @TrackZeroBoston on Twitter for information on hours and special promo nights. To connect with Track Zero directly, call 617-624-1640.





AMERICAN ALE

malty, fruity
American hops, medium bodied
copper to brown



AMERICAN LAGER

effervescent, balanced, light
fruity
pale to golden



INDIA PALE ALE (IPA)

fruity
high hop content
pale to deep golden



BOCK

heavy and full-bodied
fruity
golden bronze to dark



IRISH ALE

fruity
high malt, light to medium-bodied
reddish brown



PILSNER

light to medium-bodied
fruity
pale to golden



PALE ALE

slightly bitter
hop forward
amber to copper



OKTOBERFEST MÄRZEN

medium-bodied
malty
amber to medium brown



PORTER

full-bodied, balanced
roasted barley
medium to very dark brown



DARK LAGER

full-bodied
fruity
chocolate brown



STOUT

full-bodied, rich and sweet
roasted, chocolate, caramel
dark copper to dark brown

BEER STYLES

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