

It all began twenty five years ago

when Carol and I strolled into Spinnakers Brewpub in Victoria with some friends. “You’ve got to try their beer. It just like English beer!” they said. And this was just what John Mitchell had intended. Nicknamed the “Grandfather of micro-brewing in Canada”, John had often bemoaned the lack of flavour in Canadian beers. He moved to Canada from his native England in 1954, and by 1980 he had become a partner in the Troller Pub in Horseshoe Bay just north of Vancouver. He started to lobby the British Columbia government to allow brewpub licenses. He was told he could do it if he could persuade the Minister. As John says, “I thought to myself, my god, I don’t know how to brew. I don’t even know what a brewery is”. A chance meeting with ex-UK brewer, Frank Appleton, led them to team up, and in 1981 their wishes were granted: they were able to open the first modern craft brewery in Canada.

In 1983, John was invited by Ray Ginnever and Paul Hadfield to help found Spinnakers, Canada’s first in-house brewpub. At Spinnakers John was able to accomplish his vision. “I wanted to brew 100 percent barley mash ales, and I was able to do it.” Frank Appleton was hired as a consultant to design the brewery, and together they formulated Spinnakers first four beers: Spinnaker Pale Ale, Mitchell’s Bitter, Mt. Tolmie Dark, and Empress Stout.

Eventually John went on to a career as a brewery consultant. John had the advantage of his early training in England to fall back on. He had first trained at the Mayfair Hotel, London, England, where he spent three months in the cellar working under an old time cellarman. He learned a lot from this experience, and still carries a thermometer with him to check the serving temperature of the beer he is served! After this John spent two years doing a chef course at Westminster, followed by a year cooking in the British army.

At 83 years old he is still working as a consultant. His longest association has been with Howe Sound Inn and Brewing in Squamish, north of Vancouver where he still visits every Friday. In 1996 John helped design the layout of the hotel kitchen and the brewery, and worked as the first brewer. He still advises on recipes, although he does tend to follow his earlier UK styles. As he puts it, “Americans have gone potty on hops”.

Twenty five years ago Bob Baxter at Yukon Brewing was just starting. He says, “It was nearly exactly 25 years ago that I attended a one week class on ‘Starting a Microbrewery’ at the Seibel Institute in Chicago. I remember that there were four of us in the class, two guys who worked for American Airlines in Texas, and a guy from Portland, Oregon. I kept in touch with the fellow from Portland and we both started production about the same time. Unfortunately for him, he had impatient investors, and while he was making great beer, he ended up shutting down”. Sean Hoyne of Hoyne brewing was pursuing a masters degree at UVIC, and I was home brewing. I mustered up the courage to apply for the position of brewer at Swans Hotel. The brewmaster who was designing the brewery was Frank Appleton. Frank and I hit it off, and I began my professional career apprenticing under his watchful eye. We opened the brewery at

Swans in May of 1989. Al McLeod wrote: “Twenty five years ago the Nelson Brewing Company had not begun, but as a local bartender I tried my best to sway the patrons to try some new dark ales from Europe and a few brews from the coast. Early Shaftebury, Okanagan Springs and some samples from Spinnakers made their way to the Kootenays”. Stefan Buhl at Tree Brewing was in Germany enrolled in mechanical engineering. “I just figured out that I should get into brewing that year and started an apprenticeship in February 1989.” Murray Hunter at Saltspring Island Ales says he was “working as a computer systems administrator in Edmonton, studying the trumpet at the University of Alberta, and desperately searching for any pub that would dare to serve Big Rock beer in what at the time was a beer wasteland”. And then there are the new generation of brewers who were just youngsters 25 years ago!!

I will keep most of the British Columbia news until the next issue but I would like to report on a couple of events that took place before Christmas. **Canoe Brewpub** hosted **Winterbrau 2012**, a cask festival of Winter seasonals. Kevin Emms of Coal Harbour Brewing brought over his Hunter’s Moon Roggenweizen. It was brewed with wheat, rye and Munich malts, and mostly Saaz hops. It was fermented with a weizen yeast and then finished off with Brettanomyces wild yeast. The result is a fruity beer with a good dry finish. Central City’s Imperial IPA was another standout. It was brewed with Citra hops for bittering and aroma, and then the cask was dry-hopped with Citra again. Needless to say it was a lovely grapefruit hop bomb! Other highlights include Driftwood’s Old Cellar Dweller, Howe Sound’s Father John’s Winter Ale (named after John Mitchell), Saltspring Spring fever Gruit, and Lighthouse Siren Red Ale, cask conditioned with cinnamon, cloves, star anise, and local quinces.

The other event was **Swan’s Hotel’s Brewmaster Dinner**. Master minded by brewmaster Andrew Tessier and Executive Chef Audrey Lefrancis it was an excellent evening. The standout course was the seafood salad which was tangy enough to pair well with the quite hoppy Pandora Ale. Beer Jelly’s were made with beer and gelatine dropped into very cold oil – they were quite the taste experience! Beer braised bison short ribs were exquisite; the rich meat fell off the bones. The meal was finished with Legacy Ale, Andrew’s magnificent Barley Wine, and then his new Black Swan Imperial Stout. Whew!



Celebrator[®]

Beer News

25th

Anniversary

DOUBLE PALE ALE



#93

Celebrator Beer Camp

What a diverse group of individuals we were, from the “senior” members (Tom Dalldorf and myself) to the obviously younger writers (i.e. no gray hair). We came to Chico, drawn by the opportunity to inhale the Sierra Nevada Brewing culture (well OK, the beer also). From Alaska to San Diego we brought a wide range of experiences (and beers) to share. Although most of us had only met a few other members of the group there was an instant click! It was fun to meet the people behind the words we had been reading for years. “Camaraderie” is an overused word, but it describes how we felt instantly: we were all a part of this great magazine that we have been writing for. Companionship is another word that describes beer writers when they get together.

Since we came from such diverse backgrounds, the opportunity to compare notes on the amazing selection of beers available in the taproom at the brewery was really enlightening (19 beers on tap = a lot of discussion!). Then there were the really late night sessions. On our first night Tom gave us the choice between the two 3-litre bottles he had stashed in his room. Did we choose Unibroue’s Don de Dieu or Russian River’s Supplication? We chose the latter as it was personally signed by Vinnie and Natalie Cilurzo for Tom’s 70th birthday. And besides how often do three litres of Supplication come your way? The last night we finished up at Tom’s home sharing some beers from our hometown breweries. We also were assisting him with rummaging around and cleaning out his cellar. Let’s just leave it that we found some interesting beers!

Postscript:

Sierra Nevada Brewing was awesome. I’ve never been in a brewery where quality was in every part of the business. All the brewing and packaging equipment was top-of-the-line. Innovation was evident in every part of the brewery from the murals in the brewhouse and the hand-made tiles on the walls, to the bicycles used to tour the brewery. And I’ve never been in such a clean, well-maintained brewery. Add to that the pride with which everyone spoke of the company. It means it must be a great place to work.

John Mitchell: interview May 21 2012
Sailor Hagar's Pub, North Vancouver, BC

Quote: "Americans have gone potty on hops".

Nickname: "Grandfather of micro-brewing in Canada"

Trained at the Mayfair Hotel, London, England.

Spent 3 months in the cellar working under an old time cellarman

Everyday there was a delivery of Worthington White Shield

It was kept in the cellar for 48 hours before being served

All beer was kept in refrigerators at 50 deg F

Since all beers were bottle conditioned, the barman would ask"

"Yeast in or out, Sir?"

The beer would last three months because it was bottle conditioned.

John spent two years doing a chef course at Westminster.

Also spent one year in the British army and a year working in an officers mess at Worksopp, Nottinghamshire.

Moved to Canada in 1954.

(John always carries a thermometer with him. The temperature of the IPA we were served was 42 deg F. According to John it should have been 50 deg F at least.)

John's involvement with Howe Sound Inn and Brewing, Squamish, B.C.

Steven Shard (now a stock broker), Dave Fenn and Ed Mitchell (John's son) were all together at West Vancouver High School.

In 1996 John helped design the layout of the hotel and the brewery, and worked as the first brewer.

John owned the Troller Pub in Horseshoe Bay, and in 1980 he teamed up with Frank Appleton. Eventually in 1982, after much lobbying to the provincial government, they were able to open the first modern craft brewery in Canada. John Mitchell's stint with the Horseshoe Bay Brewery was short lived. In 1983, he was invited by Ray Ginnever and Paul Hadfield to help found Spinnakers, Canada's first in-house brewpub. It was there that John Mitchell was able to realize his dream. With the help of Frank Appleton, he designed and brewed four Spinnakers brands: Mitchell's Bitter, Mt. Tolmie Dark (which he describes as an English Mild), Spinnaker Pale and Empress Stout.

When asked about his accomplishments, John Mitchell, now 80, says: "Well I wanted to brew 100% barley mash real ale and that was my dream to do this and I did it." He admits that he wasn't thinking of the bigger picture when he started fighting to open a brewpub: "The time had come for this to happen. Whether I kicked the door in or somebody else kicked the door in, it had to be done. We couldn't carry on as we had done in the past as sort of relics of the prohibition era. I had no idea that it would take off like a rocket, which it has done...and I think to myself that's quite wonderful."

Sierra Nevada Beer Camp November 29-30, 2012

Beer Camp Story assignments

- 1 Mike Pitsker, Bay Area Beer Backroads, Livermore, CA
Beer Camp recipe session and formulation
- 2 Mike Condie, Nor Cal photographer, Castro Valley, CA
- 3 Lisa Morrison, Oregon Trail, Portland, OR
Group sensory evaluation and triangle blind tasting
- 4 Tom Dalldorf, Editor/Publisher, Nevada City, CA
Intro and conclusion
- 5 Bob Barnes, Nevada Nuggets, Las Vegas, NV
Our visit to Feather Falls Casino Brewery
- 6 Brandon Hernandez, San Diego Suds Surfin', San Diego, CA
Hospitality at Sierra Beer Camp (tastings, lunches and dinners)
- 7 Rick Sellers, Sacramento Region, Orangedale, CA
Tour Quality Assurance Lab
- 8 Dan Rabin, Rocky Mountain Brews , Boulder, CO
Flying in to SAC and the trip up to the brewery
- 9 James "Dr. Fermento" Roberts, Alaska Beer News, Anchorage, AK
Brewing at the pilot brewery
- 10 Steve Shapiro, Beer by BART, SF Bay, San Francisco, CA
Tasting of rare beers from the library with Ken Grossman
- 11 Gail Ann Williams, Beer by BART, SF Bay, San Francisco, CA
Bike tour of brewery, packaging and recycle
- 12 Tomm Carroll, To Live and Drink in LA, Los Angeles, CA
Our first gathering at the pub at Sierra
- 13 Don Erickson, Central Coast, Santa Maria, CA
Early visit to Sierra brewery and today
- 14 Jay Brooks, Director, Blind Tasting Panel, Cotati, CA
What is Beer Camp?
- 15 Pete Slosberg, Blind Tasting Panel, San Francisco, CA
- 16 John Rowling, Pubbing Around BC, Victoria, BC
CBN writers gather at the hotel after Beer Camp

Celebrator Writers Go To Beer Camp by The Celebrator Staff

I've watched the spectacular growth of the Sierra Nevada Brewing Company from the early 80s when I started buying kegs for my wine shop (now The Bistro) in Hayward, Calif. Its Pale Ale is an icon of brewing in America to this day. A visit to the brewery in Chico attests to the amazing success that has been the hallmark of Sierra's 32 years of existence.

A session at the brewery's pub restaurant reveals the amazing variety of beers produced there. Always pushing the envelop for beer styles, the brewery also started a program of Beer Camps for industry people, homebrewers and various contest winners who were encouraged to learn about brewing by designing their own beer and then making it on the brewery's 10-bbl pilot system. Nearly 100 beer camps later, the Celebrator writing staff was invited to the brewery to brew its 25th Anniversary beer.

A Beer Camp usually consists of eight to ten people but 16 of our writers committed to make the journey to Chico from all around the country. The Sierra staff accommodated our Imperial-sized group. Attending Celebrator Beer Camp (see photo above) were (from left) Don Erickson, John Rowling, Tomm Carroll, Brandon Hernandez, Calif. Assemblyman Wes Chesbro, Lisa Morrison, Mike Condie, Gail Ann Williams, Jay Brooks, Steve Shapiro, Rick Sellers, Dan Rabin, Pete Slosberg, Mike Pitsker, Tom Dalldorf, Jim "Dr. Fermento" Roberts and Bob Barns. Those contributing to this article are indicated by their initials at the end of their segment. T.D.

Sierra: The Early Years

I first visited Sierra Nevada in 1983. Back then, the brewery occupied half of a small warehouse and, counting the hands-on owners, there were only a handful of employees. Now, the Sierra Nevada brewery is a huge complex. The pub alone is twice the size of the original brewery!

The best part? Despite all that growth and success, Sierra Nevada is still firmly in touch with its roots. Torpedo IPA, Ruthless Rye, and the Ovita beers may get all the attention nowadays but Pale Ale and Celebration Ale — the trail-blazers, the trend setters — are still flagship brews. Maybe that's why we based our Beer Camp beer on Sierra Nevada Pale Ale. D.E.

Getting to the Brewery

Following a morning flight from Denver to Sacramento, the drive north to Chico gave me a chance to take in the unfamiliar landscape of rice fields and nut orchards. It also provided an opportunity to get acquainted with three of my fellow "campmates." Among them was Bob Barnes, Celebrator's Nevada correspondent and the only Las Vegas native I know who still calls the city home. Also traveling with us was Sheila Morrissey who lives near Sacramento. Her good cheer and good palate added much to our group dynamics. Our chauffeur and tour guide was Sheila's boyfriend and Celebrator's Sacramento Region Reporter, Rick Sellers. Over the next few days, Rick shared not only his extensive knowledge of the local craft beer scene but also his overnight method of brewing the perfect cup of coffee. Never accuse a Celebrator writer of being one-dimensional in their beverage expertise.

We rendezvoused with a second carload of beer campers at a lunch stop at Sutter Buttes Brewing, an agreeable little brewpub in Yuba City, about an hour south of Chico. It was a fine stop, with good food, good beer and lots of lively conversation. A memorable part of the visit was the Gratzter, an obscure and unusual beer style that the brewpub had on tap. The pale, light-bodied ale had a distinct, but not overwhelming, smoky character derived from oak-smoked wheat malt. It was unique and enjoyable and a fitting kick-off to an outstanding Beer Camp experience. D.R.

Our second stop during our sojourn was to the Feather Falls Casino Brewery in Oroville. Here I was barely off the plane from Vegas and I'm thinking, "Just my luck, here I come all the way from Vegas and Dalldorf takes us to a casino!" Unlike Vegas casinos, the atmosphere here is much quieter and more laid back. Also atypical of the Vegas versions, this Vegas boy was surprised to learn that beers are not free while gambling; but at only \$2 a pint, and with a range of well crafted beers, I forgot to complain.

Brewmaster Roland Allen welcomed us and talked about his line-up of brews. Since landing in Sacramento I had seen nothing but nonstop rain, which put me in the mood for a roasty, rich stout. Roland's Blackjack Brew fit the bill, and this full-bodied 6% ABV sweet stout with aromas of cocoa, coffee and chocolate earned a bronze at the 2012 World Beer Cup and a gold at the 2012 West Coast Brew Fest's Commercial Craft Competition. 2012 was certainly Feather Falls Brewing's year as its beers garnered no less than seven brewing medals from three different competitions. It was fitting that we met up with Roland before heading to Chico, as his background includes a stint as assistant brewer at Sierra Nevada for nine years, way back in the early days of the brewery (late 1980s and early 1990s). B.B.

First Night at Sierra Nevada's Pub

After traveling from separate cities by either plane or car, the various Celebrator Beer Campers finally convened en masse at the Sierra Nevada Taproom and Restaurant on the brewery campus Wednesday evening for beers (of course!) and dinner. For quite a few of us, it was the first time we met most of our fellow beerscribes, and the resulting camaraderie was as instantaneous and thick as the foamy head on a just-poured glass of Narwhal Imperial Stout on draught – which happens to be one of the many beers we enjoyed that night.

We also met the only non-Celebrator camper who was part of our brew team, the dashing California State assemblyman Wesley Chesbro (D-North Coast), who authored AB 1812, the bill that ensures that craft beer aged in wooden barrels that previously contained distilled spirits remains legally classified as beer. Governor Jerry Brown signed the bill last summer, and it went into effect January 1, 2013. A curious beer geek himself, Wesley fit right in, hobnobbing with Ken and Steve Grossman, as well as us writers.

The entrees from the restaurant's executive chef Michel Iles were sumptuous: Pale Ale BBQ Ribs, Coconut Scallops, Free-Range Chicken Pot Pie and Sierra Nevada New York Steak were but a few of the items we ordered. Of course, there was a plentitude of Sierra's brews to compliment the food, including some taproom-only selections like Hoptinite, Knightro, Old Chico Brand Crystal Wheat, and a couple beers from previous Beer Camps. What a welcoming and auspicious start to our brewing adventure! T.C.

Deciding on a beer style

The next day, we all trudged up the stairs to the Sierra Conference room and pulled up chairs at the long table. After a slide show on Sierra history by Steve Grossman, we got down to the tough business of hammering out our brew style and recipe. Suggestions were all over the brewing board, from a Belgian-style fruit ale to a Chocolate Imperial Stout, but after a bit of discussion, we all decided to honor the brewery granting us this rare privilege by brewing an homage to Sierra's own flagship Pale Ale. Thus, the then-unnamed beer developed from the shouted and whispered notions of a group of beer writers.

We landed on the idea of taking the original Sierra Pale recipe, doubling the malt bill and adding some newer hops for a beer that we thought of as an Imperial Pale Ale. The grains used were pale malt in copious amounts, caramel 60 and golden promise for a little something extra. Bravo and Cascade hops went into the boil while the dry-hop addition was to include more Cascade, symbolizing Sierra Nevada's past, Citra for the present, and hop #366, a new experimental hop, for the future. Dry hops were added to the tank with the help of a hop torpedo, a large cylindrical tube filled with hops and shot directly into the solution for full effect. No wonder they call their IPA by that name! Of course we used Sierra's house ale yeast for fermentation.

That was a hard morning's work! Time for lunch. M.P.

Sensory Panel Tasting

Quality is apparent in all of Sierra Nevada's beers, but how they get there is more than just paying attention to detail. The beers are put through a rigorous sampling and tasting that takes place for every batch, every day. Different groups are involved (it's called "triangle tasting") and employees from all around the brewery can participate on these panels. In addition to the beers, each taster's sensory profile is also tested so those in the lab who conduct the panels know the strengths and weaknesses, sensitivities and "blind spots" of each participant.

We got to put our own palates through the same paces with a blind tasting of beers in Sierra Nevada's sensory lab. The lab features a small room with several carrels. There's not much at each stall: a small video screen, a computer mouse on a small writing surface and a panel on the opposite wall that opens up to the lab on the other side. After you indicate you've read the instructions on the screen, the panel on the wall pops open and three glasses of beer appear. One of the beers is spiked with an off flavor and you are supposed to determine which one it is. Once you make your selection, you enter it on the screen and the hidden computer tells you if you are right or wrong. It also tells you what the off flavor was and why it shows up in beer. The same thing happens again, with a different off flavor.

Sounds easy? Well, the spiked beer is very lightly tainted -- I would guess that, if consumed at a party or any other event when you're not focusing on just the beer (which, pretty much is all the time for the majority beer drinkers), most people wouldn't even notice it. But that's the level of preciseness that Sierra Nevada works with. They want every bottle, every pint, to be perfect. L.M.

Sierra Nevada Hospitality

One of the most impressive aspects of Beer Camp is what a deeply engrained part of the company's culture the program has become. Most breweries, while open to the public for

tours, are hardly welcoming spaces not because brewers aren't eager to share their space, but due to the utilitarian nature of brewery environs. Yet, at Sierra Nevada, they have found a way to bring in groups of individuals, some of which have never set foot in an operating brewery, and make them feel safe, comfortable and at home without disrupting their massive daily operations. Rather than feeling as though our group was intruding, Beer Camp was structured so that Sierra Nevada staffers had time to spend explaining each step in the process—everything from inventory, ingredient preparation and sustainability practices to brewing, cellaring and packaging. And because Beer Camp is such a regular occurrence, the employees who interact with campers are adept at explaining their areas of expertise, fielding questions and conveying the key aspects of company that make it so uniquely admirable.

The generous brand of hospitality Sierra Nevada's staff offers make this the most luxurious form of "camping" around. An opening night camper dinner at the company's Taproom restaurant sets the stage for immersion in all things Sierra Nevada. Campers enjoy cuisine made using house beers and estate-grown ingredients, and are given the hop green light to try any Sierra Nevada beer from a tap list nearly 20 strong. That sudsy stock includes brews from previous Beer Camp sessions (talk about inspiration!). With so much great beer and food to try, it's nearly a relief that campers get to visit the Taproom several times over the course of their stay so they don't have to play Sophie's Choice with the bill of fare. A gargantuan feast out on the town at a Chico steakhouse called Basque Norte (where an entire quail was an add-on side-dish), was wonderful and provided an opportunity to kick back and enjoy some sterling conversation that, believe it or not, eventually went beyond the topic of beer. The road through Beer Camp is coated in red carpet. Few are the times I've been made to feel as welcome and taken care of ... and this comes from a food and travel writer who's had the privilege of experiencing hospitality from here to Europe. B.H.

Biking around the Brewery

Like any self-respecting camp, Beer Camp does not skimp on recreation. After another sumptuous lunch, our group was led to two Sierra Nevada bicycle-powered mobile bars for a tour around the vast grounds. Cans of beer in hand, seated facing the bar, we pedaled to move forward until we got to the HotRot composter. Some fifty feet in length, HotRot accepts all of the organic waste from the restaurant, plus some spent hops. The giant composter rapidly turns this waste into clean dirt that is used in their fields and in the organic garden that grows food for their restaurant.

Our beer-fueled pedal power next delivered us to the expansive bottling and packaging plant. Workers and visitors alike were accessorized with stylish foam earplugs and fashionable safety goggles. Amidst the din of the filling, labeling and packaging assembly lines, our camp "counselor" Steve Grossman noticed an alarming number of bottles being x-rayed and automatically rejected for flaws in the glass. The bottles had no visible imperfections. He alerted several of the employees on the floor and together they resolved the problem by finding and cleaning a plastic lens screen in the device. Meanwhile, the swarm of CBN writers happily snapped hundreds of photos of bottles spinning along on the line nearby. G.A.W.

Final tasting from the Library

After the R & D lab tour and sensory tasting exercises, we followed camp leader Steve

Grossman up to the conference room to say our good-bye's. We were pleased to see owner/founder Ken Grossman seat himself at the head of the long table to make himself available for questions. It became apparent that they were not quite finished with us. Out came bottles of beer from the Sierra library, including Fritz and Ken's 30th Anniversary stout, a vertical of aged Bigfoot Barleywine and Terra Incognita, a collaborative project brewed with Kansas City's Boulevard Brewery, exclusively for attendees of the SAVOR craft beer and gourmet food festival held in Washington, D.C. We also got to taste the about-to-be-released Ovila Visions of Sugar Plums, a Belgian-style Quad made with plums that were grown in Abbey New Clairvaux's orchards.

While we enjoyed these libations, Ken Grossman got a question (he had to expect this from a roomful of beer journalists) about the mysterious origins of their Pale Ale yeast strain. He was asked whether the yeast he was using came from Ballantine Brewery, one of the few ale brewers in the US at that time. He said he couldn't confirm that the yeast was from Ballantine, but he had been referred to their head brewer when the culture, obtained from Seibel Institute, did not perform as expected. He was told, "Oxygenate the hell out of it." It worked and Sierra Nevada was on its way. M.P.

Celebrator Beer Camp

What a diverse group of individuals we were, from the "senior" members (Tom Dalldorf and myself) to the obviously younger writers (i.e. no gray hair). We came to Chico, drawn by the opportunity to inhale the Sierra Nevada Brewing culture (well OK, the beer also). From Alaska to San Diego we brought a wide range of experiences (and beers) to share. Although most of us had only met a few other members of the group, there was an instant click! It was fun to meet the people behind the words we had been reading for years. "Camaraderie" is an overused word, but it describes how we felt instantly: we were all a part of this great magazine that we have been writing for. Companionship is another word that describes beer writers when they get together.

Since we came from such diverse backgrounds, the opportunity to compare notes on the amazing selection of beers available in the taproom at the brewery was really enlightening (19 beers on tap equals a lot of discussion!). Then there were the really late night sessions. On our first night Tom gave us the choice between the two 3-litre bottles he had stashed in his room. Did we choose Unibroue's Don de Dieu or Russian River's Supplication? We chose the latter as it was personally signed by Vinnie and Natalie Cilurzo for Tom's 70th birthday. And besides how often do three litres of Supplication come your way? The last night we finished up at Tom's home sharing some beers from our hometown breweries. We also were assisting him with rummaging around and cleaning out his cellar. Let's just leave it that we found some interesting beers! J.R.

A huge thanks to Ken Grossman and his amazing staff for an unbelievable education in beer creation and appreciation. We are all looking forward to trying our Celebrator Beer News 25th Anniversary Double Pale Ale. The beer will be available in late January and February at a few hand-picked venues selected by our writing staff, at the Sierra Taproom and at the Celebrator 25th Anniversary Party closing this year's SF Beer Week. Hope to see you there! T.D.

Winterbrau 2012

Brewery	Beer	Comments
Canoe		
Central City		
Coal Harbour		
Craig Street		
Driftwood		
Howe Sound		
Hoyne		
Lighthouse		
Longwood		
Moon Under Water		
Parallel 49 Brewing		
Phillips		
Salt Spring Island		
Spinnakers		
Swans		
Tofino		
Wolf		
Vancouver Island		
Beer braised BBQ beef sliders Pretzel & red canoe chorizo Mustard smoked chicken crostini Heirloom tomato Brown Ale chocolate beignet		



B.C. Beer News April May 2013 issue

I CAN'T KEEP UP WITH THE BEERS!

British Columbia's brewers never cease to amaze! Craft beer production is up in a generally falling beer market in British Columbia (total beer sales were down 1.2 percent last year). In 2012, sales for beer from breweries with annual production of less than 140,000 barrels rose 13.0% for draft beer and 12.7% for packaged beer. In addition to that good news, the number of craft breweries grew significantly and continues to grow. Seven new breweries/brewpubs opened in 2012, and at least eight are scheduled to open this year.

In addition, some existing brewpubs and breweries are undergoing expansion or building new facilities. Central City Brewing Co. in Surrey is completing a new brewery that will increase its capacity to 35,000 hectolitres (approximately 30,000 barrels) a year from its current 8,000 hl. Howe Sound Inn and Brewing in Squamish is expanding its brewery significantly. Driftwood Brewing which opened in Victoria in 2008, has doubled its capacity each year since then. Vancouver's Steamworks is building a new brewery in Burnaby, where newly hired Caolan Vaughn will take over as brewmaster (Caolan has brewed in Australia and at Thornbridge Brewery in the UK). The Mark James Group (Yaletown Brewing, etc.) is opening its new Red Truck Brewery later this year in the historic Brewery Creek neighbourhood in Vancouver. Longwood Brewpub is building a standalone brewery in Nanaimo which will quadruple production from the current 1050 barrels per year (30 percent are in off sales).

Because there are now so many breweries it has become hard to taste all the new British Columbia beers. Some of the newer breweries are only distributing close to home, but every now and then we get a nice surprise! Parallel 49 has a spectacular Ugly Sweater Milk Stout which we found on tap as a guest beer at Moon Under Water. Great lactose sweetness balanced the roasted malts in a great session beer (4.2%ABV). They also have released Vow of Silence, a 9.8% ABV Belgian monastery style strong ale. Made with Pilsner, Wheat, Aromatic and Munich malts, Hallertau hops, and Belgian Candi sugar, this is a sweet smooth version of a strong ale. Coal Harbour Brewing has a great beer not for the faint of heart called Smoke and Mirrors Imperial Smoked Ale (8.5% ABV). The malts are German Rauch (smoked), Scottish Peated malt, chocolate and crystal.

And among the established breweries new offerings are Spinnakers Brewpub winter beers. Saison Peche was brewed with Canadian pilsner malt, Belgian abbey yeast and fresh Okanagan peaches. Uber Blonde is a Belgian triple brewed with pale ale and pilsner malts and features big fruit esters balanced against a strong, blonde body. Biere de Noel was brewed with a variety of Christmas spices and Belgian dark candi sugar. Cannery Brewing has launched Lakeboat Lager as a new addition to their regular beers, named for the famous S.S. Sicamous, preserved on the lake in Penticton. Phillips Brewing has a barrel aged Scotch Ale called Twisted Oak which is quite oaky with vanilla notes. Also just out is Phillips Cabin Fever Imperial Black IPA (8.5% ABV) loaded

with roasted malt and lots of floral hop aromas. Dead Frog Brewing has released Fearless India Pale Ale brewed with four malts and four hops including Zythos and Galaxy. This is a collaboration of the two new brewers at Dead Frog, Tony Dewald (formerly at Dix) and Timmy Brown (formerly at Mission Springs). With those two brewing together I certainly look forward to some more great beers from Dead Frog. Russell Brewing made a onetime beer recently that was quite superb. Rick August Russian Imperial Stout which was based on the home brewer Rick August's prizewinning recipe made a very dark and big beer. The beer was brewed using ten malts, two hops, a special yeast strain, juniper berries, and liquorice root. I wish I had managed to save a bottle for ageing as I think this is a beer that would mature very gracefully. Another beer made with a home brewer's recipe is Phillips Eric Jordan Northwest Amber Ale which was a quite hoppy version of an amber. Vancouver Island Brewing's Absolute Darkness India Dark Ale with the glow in the dark labels celebrates Vancouver Island cavers. Lighthouse Brewing's Siren Imperial Red Ale was packaged with a provocative label that makes me wonder is the label police were sleeping when that one came by. The beer was a intense amber colour lots of Centennial hops balanced with a fruity maltiness.



Not only are there dozens of new beers to keep up with, but at cask festivals there are always new twists on the regular beers. Central City Winter Cask Festival is a case in point. It was held in January, and as usual the event sold out. The good news is that, as always, the pub was full of over 300 real beer aficionados. It's a very noisy festival as everyone is very friendly and wants to talk. US brewers were invited to attend and included Boundary Bay (with the malty sweetish Cabin Fever Scotch Ale), Elysian, Green Flash, North Coast and Port Townsend. British Columbia brewers showed that

they were not afraid of experimentation in the cask. Storm Brewing had Daniel Knibbs make a Sour Fig Saison, which had an aroma of fruit cake and was indeed sour and yet sweet at the same time. Parallel 49 Brewing had a cask of Braggot (beer and mead blended with herbs), which was extremely sweet with an amazing aroma. Yaletown Brewpub's Iain Hill is still fine tuning his Oud Bruin. He regularly brings a cask to BC festivals and it seems to get better and better. Central City's Bowmore 12 Wee Heavy was a warm smoky flavoured version of the Scottish style.

A very popular beer at the festival was R&B Brewing Latte Stout. This was a full bodied beer with a rich mouth feel, yet it was not too heavy. It had a good coffee aroma and flavour. R&B's CAMRA Vancouver Anniversary cask was a dry hopped version of their Red Devil Pale Ale. This is a beer that has plenty of flavour, and never fails to refresh and to please. Another Storm cask was Black Forest Cake Stout which had both a very sweet aroma and taste. It was almost like a medium bodied barley wine with cherry, chocolate and cocoa in it. Driftwood brought a cask of Singularity Barley Wine which sold out quickly. There were many IPA's of course. Howe Sound Brewing's medium bodied Super Duper Grapefruit IPA had a great citrus aroma. It was unfiltered, and quite sour to start, and finished very dry.

Phillips Brewing Annual Beer and Cheese Companion Evening once again featured cheeses from Ottavio Italian Bakery and Delicatessen. Matt Phillips guided us through the beers, and Andrew Moyer, owner of Ottavio's, through the cheeses. Eleven cheeses were matched with Phillips' beers and sodas. The best fit, as usual, was Blue Buck Ale with Chevre frais, a pasteurized goat milk cheese from France. Singly each of these was great, but in combination they became awesome! Zeus IPA (brewed only with Zeus hops) was paired with Salers, a raw milk cheese from the Auverne region of France. Another cheese that went well with that IPA was a 4-year old Quebec Cheddar. Slipstream Cream Ale (really a red Brown Ale) was paired with Spilimbergo Stagionato, an extra aged but sweet and mellow hard cheese from Friuli, Italy. Hammer Imperial Stout is a beer that has lots of boozy flavours that stood up to the Brillatt Savarin, a triple cream cheese from France. The stout is conditioned for five weeks at 32 degrees F. It was followed by a Bourbon barrel-aged version (a real cigar beer) paired with three year old Parmigiano Reggiano (one of the most digestible cheeses in the world. This was a great tasting experience and I look forward to the next one.

The Annual Island Beer Festival at the Strathcona Hotel in Victoria attracted fifteen Vancouver Island breweries and cideries this year. Many of the brewers brought something special to dazzle the attendees (and their fellow brewers). Lighthouse Brewing launched their new Barnacle Wheat IPA. Brewer Dean McLeod explained that this is the first of their experimental bombers. None of this series will be repeated, although I wish that this was not true of the Barnacle. It was brewed almost entirely of wheat. Normally brewers do not use much more than 60 percent wheat, but Dean explained that he used a mixture of wheat malt and toasted flaked rolled unmalted wheat. He is from Australia and used New Zealand Rakau and Riwaka hops, flown in for this brew. He claims to be the only brewer in North America to be using the Riwaka hop. It certainly was worth it as the Barnacle is an excellent IPA with a big citrusy

aroma. Chris Gress of Craig Street Brewing in Duncan brought an intriguing Bourbon Barrel Brown Ale. He brewed the original in his “lab” for a friend’s wedding, so it was small batch and open-fermented. For this festival he aged it with bourbon oak, offset with raisins, and toasted candied orange peel. It made for a beer with interesting flavours and a huge orange aroma. Some of the other spectacular beers were Longwood’s The Big One IPA, made with locally grown hops, and their complex and rich Stoutnik Russian Imperial Stout. Driftwood served their Twenty Pounder Double IPA, which always attracts a crowd of hopheads. At 9 percent and a claimed 150 IBU’s this is definitely not for wimps! Vancouver Island Brewing brought a cask of Storm Watcher Winter lager steeped with Chai Tea that was great, and Moon Under Water was serving Creepy Uncle Dunkel. Don’t you just love the name breweries come up with for their beers?

The 11th annual Canadian Brewing Awards and Conference will be held in Victoria, from May 9th to the 11th. Details can be found at www.canadianbrewingawards.com. Taps Media (publishers of “TAPS the beer magazine”) will host the two day conference, and the Awards Gala which be held on May 11th at the Inn at Laurel Point, which will be broadcast live on the internet.

John Rowling





PETE'S WICKED CHOCOLATES

Pete Slosberg's Valentine's evening of Chocolate, Beer and Cupid was a sold out success. Pete (Pete's Wicked Ale and Cocoa Pete's), NewTree Café and Chocolate Shop, and ThirstyBear Brewing Co. teamed up for a fun evening of chocolate making. With excellent organic chocolate imported by Belgian owned NewTree, and a couple of dozen ingredients from the ThirstyBear kitchens, Pete took us through the process of making our own unique chocolates. ThirstyBear brewmaster, Brandan Dobel, had a cask of dry-hopped Golden Ale infused with organic NewTree cocoa nibs and organic vanilla beans for us to try. Some participants made great take-home chocolates, while others rose to the challenge to make chocolates to match the cask. (I'm afraid I have to admit that my Fennel flower and candied walnuts dark chocolates tied for first place.) The rest of the evening was a chance to match ThirstyBear's great beers with the dozen or so chocolates that Brett Garling of NewTree had for us to taste. A popular pairing that worked was Howard Street IPA with "Superfruit", a cranberry and pomegranate seeds bar. ThirstyBear's Meyer ESB went very well with both plain dark chocolate and ginger chocolate.

Canoe Brewpub	(B.C.)
Church Key Brewing Co.	(Ontario)
Coal Harbour Brewing Co.	(B.C.)
Dead Frog Brewing Co.	(B.C.)
Driftwood Brewing Co.	(B.C.)
Garrison Brewing Co.	(Nova Scotia)
Granville Island Brewing Co.	(B.C.)
Great Lakes Brewing Co.	(Ontario)
Half Pints Brewing Co.	(Manitoba)
Howe Sound Brewing Co.	(B.C.)
Jasper Brewing Co.	(Alberta)
Lighthouse Brewing Co.	(B.C.)
Moon Under Water Brewpub	(B.C.)
Muskoka Brewing Co.	(Ontario)
Parallel 49 Brewing Co.	(B.C.)
Phillips Brewing Co.	(B.C.)
Picaroons Traditional Ales	(New Brunswick)
R & B Brewing Co.	(B.C.)
Spinnakers Brewpub	(B.C.)
Steamworks Brewpub	(B.C.)
Tofino Brewing Co.	(B.C.)
Townsite Brewing Co.	(B.C.)
Tree Brewing Co.	(B.C.)
Vancouver Island Brewing Co.	(B.C.)
Wild Rose Brewing Co.	(Alberta)

HOWE SOUND BREWERS' DINNER A FIRST CLASS AFFAIR

Two significant craft beer events took place in British Columbia within two weeks of each other. The first was at the Howe Sound Inn and Brewing Company in Squamish (north of Vancouver) in April. Dave and Leslie Fenn, the brother-sister duo that own Howe Sound, hosted a Tap Takeover and Brewers' Dinner. Their hospitality to the staff of the sixteen breweries attending was first class. It exceeded anything yet seen in the British Columbia craft brewing industry.

We started in the bar, and since we were at Howe Sound we sampled the new Loose Canon Dark Lager. The chocolate is obvious right away, and the taste evolves into a rich creamy finish. In this very drinkable beer pale, chocolate, brown and crystal malts are balanced well with Hallertau and Lublin (Polish) hops. Graham With, head brewer at Parallel 49, arrived so we toasted him with his very aromatic Gypsy Tears Red Ale. We met Powell River's Townsite Brewing's Belgian Brewing Engineer Cedrick Dauchot. His Belgian Triple YOGN 82 was a deceptively smooth Tripel hiding the nine percent alcohol wickedly. (The beer is the second in the 'Hulks Series', named for the floating breakwater made of cement ships in front of the paper mill.) This year's version has more citrus notes and a lighter body. Dustin Sepowski came a day early and hiked up the back of Stawmus Chief, the 700 metre high mountain across the valley from the hotel. He brought Central City's contribution, the award winning Red Racer Bourbon Barrel Aged IPA, with lots of vanilla flavour.

Daniel Murphy from Canoe Brewpub arrived with Kevin Emms from Deep Cove Brewing. They graduated from the Heriot-Watt University (Edinburgh) brewing programme at the same time, and each took home Canadian Brewing Awards medals last year. Daniel's new Belgian Brown Ale is a great session beer in the Dubbel style, with hints of anise and caramel. Dave Varga from High Mountain in Whistler brought a great nitro stout, mild and smooth. Heather Kilbourne of Saltspring Island Ales brought a keg of Heather Ale, named for the Butchart Gardens Heather flowers used in brewing this beer. Although there is a distinct honeycomb flavour, she assured us that there's no honey in the beer. Clay and Chelsea from Moon Under Water Brewpub were at the bar showing off their strong (8.4%ABV) Victorious Weizenbock house beer. Storm's contribution was a dark root beer stout made with sarsaparilla and liquorice, named The Root of All Evil! Gary Lohin, 2012 Canadian Brewer of the Year, arrived late (he's a big fan of the Vancouver Whitecap's soccer team – can't miss a game!).

We then moved into the dining room. Executive chef Brendan Cooke, and sous chef, Jennifer Daley, had prepared an outstanding menu. The first course was beef Carpaccio with grilled asparagus paired with the above mentioned Loose Cannon Dark Lager. Next was mushroom strudel infused with truffle with High Tide Hemp Ale. This was followed by beautiful smoked wild sockeye salmon with a potato latke that was so good. This was served with King Heffy Imperial Hefeweizen, one of Howe Sounds star beers. For the final course the chefs served chocolate and strawberry crepes with Oatmeal Stout ice cream. This was paired with the Oatmeal Stout and

some of us also tried it with Pothole Filler Imperial Stout. These descriptions do not really do justice to the excellent meal.

There was great camaraderie during the evening and everyone enjoyed meeting old friends and making new ones. We all enjoyed ourselves both in the bar and at the dinner table. This event was spectacular and the staff at Howe Sound is to be congratulated for its success. They are to be commended for their hospitality and for inviting so many British Columbia brewers to get together to celebrate their craft.

The second event of significance was The Canadian Craft Beer Collaboration in early May. It was the first national craft brewery collaboration, and took place the week of the Canadian Brewing Awards at Phillips brewing in Victoria. Brewers from 25 breweries from six provinces across Canada joined together in a collective effort using ingredients from local brewing regions around the country. Each brewery contributed something, ranging from Red Fife wheat from Ontario to natural Wildflower honey from Alberta. The beer is an imperial Witbier named the 'Red and White Wit'. While 17 of the breweries are from British Columbia, others include Garrison Brewing (Nova Scotia), Picaroons Traditional Ales (New Brunswick), Church Key Brewing, Great Lakes Brewing, Muskoka Brewing (Ontario), Half Pints Brewing Co. (Manitoba), Jasper Brewing, and Wild Rose Brewing (Alberta).

I must apologize for the spotty coverage of newly released British Columbia beers. I am now covering 62 breweries and brewpubs in the Province! Cannery Brewing has a limited release of their dark Wildfire IPA. This year's version was dry hopped with Simcoe and Amarillo hops. As soon as the Canoe's Belgian Brown Ale is finished, then their Golden Lion Belgian Ale will be back. This easy drinking Belgian blonde ale has some estery flavours, with a dry slightly tart finish. (The good news from Canoe is that they are adding two new tanks in the cramped brewhouse, allowing Daniel Murphy a chance to condition his lager properly and to give the bar one extra tapline.) In southeastern BC, Fernie Brewing's Rusty Tractor Weizenbock is a robust (7.5%ABV) unfiltered wheat beer. Tree Brewing reports the release of Mellow Moon Pineapple Hefeweizen as their summer seasonal. Also their annual Serendipity barrel aged beer (No. 7) is out, as is Redwood Wine Barrel Aged Ale. Driftwood Brewing's Clodhopper Dubbel is a locally malted dark abbey style ale with a Demerara sugar flavour. This is a real beauty, one to share. Clayton Potter at Moon Under Water collaborated with Shatterbox Coffee Bar to produce Shatterbier, a golden ale with loads of coffee. The beer is being marketed in wax dipped champagne bottles. Next up at the Moon are a Maibock, a collaboration Weizen Beer with TeaFarm (Canada's first tea farm- located in Cowachin Valley), and a Berliner Weisse that will be draught only and served with house-made, local syrups.

On Salt Spring Island, good things have been happening. Becky Julseth reports that they now have a tasting room and onsite store. Recent beers included a Crème Brulee Vanilla Stout and a second Gruit ale named 'Saturnalia'. They have also brought back the original Gruit, called 'Spring Fever'. Spring Fever is lighter and more herbal, with a cider-like brightness. The Saturnalia has the same bouquet of

base Gruit herbs, but is darker and spicier with a deep caramel malt character. The Gruit herbs (Marsh Rosemary, Bog Myrtle, Yarrow) are wild-crafted by the herbal medicine school on Salt Spring (Wild Seed School of Herbal Studies). Salt Spring Ales have also added 2 new hop farms to their island hop growing collaboration. That makes a total of four farms growing for the brewery and about 400 plants. The brewery's original farm is entering its 5th year, so it is fully mature. Becky says, "Last year we harvested 274 pounds from 135 vines. We're now growing Cascade, Nugget, Mt Hood, Willamette, Challenger and Magnum".

In Revelstoke Mt Begbie Brewing's summer seasonal Attila the Honey is out. This beer is an amber malty ale with a taste of clover honey that goes so well at summer barbecues. Over in Alberta, this year's version of Alley Kat Brewery's Red Dragon Double India Pale Ale is single-hopped with Simcoe hops. Alley Kat owner Neil Herbst describes the beer as "golden in colour, with notes of pine, passionfruit and mild breadiness". Also from Alley Kat is Summer Squeeze Grapefruit Ale, which is brewed with lots of pink grapefruit.

Phillips Brewing's HOPoxia returns on July 6th! The annual BC Celebration of hops will once again convene in the Phillips Backyard with craft brewers from all over the province descending armed with their favourite hop-infused brew. With so many new entrants into the BC craft brewing scene, this year is poised to be bigger and better than ever. Mission Springs Brewing Company will be opening a prototype pub in the Itaewon district of Seoul on June 1st.

The Celebrator Beer News 25th Anniversary Double Pale Ale from Sierra Nevada, or the SBN/CBN beer, went over so well wherever it went on tap in British Columbia. Because of the 9 percent ABV strength Spinnakers served the beer in 8 ounce brandy snifters; SBN/CBN was very elegant and dangerously drinkable. The ½ barrel keg went in one evening. Mind you, Carol and I had invited all our friends and fellow CAMRA Victoria members so it was not surprising! It was a similar situation a week later at the Alibi Room in Vancouver. This time SBN/CBN was poured in regular pints, so we had a great time with CAMRA Vancouver members.



<u>Brewery</u>	<u>Beer</u>	<u>Notes</u>
Howe Sd		
Cannery		
Canoe		
Central City		
Driftwood		
Howe Sd		
High Mtn		
Mission Spr		
Moon		
Parallel 49		
Phillips		
R&B		
Salt Spring		
Spinnakers		
Steamwks		
Storm		
Townsite		
Whistler		

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Seven Breweries

Carol and I started a month away from home in the town of Hastings, on the south coast of England. The First In Last Out (FILO) pub is in a building in the High Street in the old part of town, and dates back to the 1500's. The FILO brewery was setup in 1985 in the back of the pub using old dairy equipment, and brewed for the pub only. In 2011 the brewery was re-established as Old Town Brewery with a new brewhouse in an old stable building half a mile away up the road. Pub manager and brewer, Tony Champion, met us at the brewery. He explained that even with the new brewery 90 percent of the beer brewed is still sold in the pub. He uses Marris Otter from Warminster malting for most of his beers. Tony brews six beers: Old Town Tom, an ale infused with ginger, hopped with Bohemian Bobek hops, Churches Pale Ale (4.2) with Amarillo hops, Crofters Best Bitter (3.8) hopped with Fuggles and Goldings, Cardinal Sussex Porter (4.6) only Fuggles hops, Mike's Mild (3.4) with Boadicea and Pioneer hops, and Gold Premium Ale (4.8) the strongest beer. He also brews occasional seasonals such as Bourne Blonde in the summer.

After that we visited more UK relatives and then flew to Austria for a week in the Alps. Our first stop in Austria was Klagenfurt, not exactly renowned for its beer scene. Sure enough, since we were tired and it was late we found a place with good food and a Gosser beer that was "light and easy to drink". Fortunately, our first stop the next day was the village of Murau. I had visited Murau in 1960 and remembered it as an unspoiled 15th century village. Today it is a ski centre and I was a little bit apprehensive before we got there. The area has changed enormously, but the square and the old town are still as beautiful as ever. The bonus was the brewery, which I had not discovered on my first visit. Established in 1495, the Murauer brewery was modernised in 1988, and is producing great beers. We had lunch at the brewery gasthaus and tasted some of the beers. A dunkel (5.2 ABV) was a quite malty and sweet Munich style beer. The Zwickl is an unfiltered low carbonation helle, with lots of body and a slightly hazy appearance. (A Zwickl comes directly from the storage tank. The valve is opened with a special key, called a "Zwickl.") The last beer tasted here was the Marzen (we quickly learned this is pronounced "Mertzen"). Murauer Marzen (5.2 ABV) accounts for 90 percent of the brewery's production, and in 1994 was awarded best beer in Austria by the magazine "News". We went on a tour of the brewery which was all in German, although we were provided with a written English guide. Production is now over 300,000 hectolitres a year.

We next focused on sightseeing in the mountains, spending time driving over some quite frighteningly snowy passes with dozens of hairpin bends, finishing up for a few days in Salzburg, Mozart's birthplace. Our hotel was about ½ mile north of the old town, but had several good bars nearby. We found the Biergarten die Weisse brewpub four blocks from the hotel. It was a huge popular brew pub and sports bar crammed with people, and very noisy. The beers were interesting. Die Weisse Original was unfiltered, bottle-conditioned (5.2% ABV) amber, brewed with three Austrian malts, top-fermented with the house yeast, and hopped with Hallertauer. The Dunkel was unfiltered, bottle-fermented (5% ABV) made with five malts, including cara-wheat, and had a roasty malty aroma.

Closer to our hotel, Kastners Schenke ("Tavern") s'Kloane Brauhaus is a tiny elegant brewpub with a biergarten, at the foot of a huge cliffed park. The building was built in 1790, and from 1975 it was a winebar, and then a brewpub since 1997. Trumer Braueri used the building as a distribution warehouse for 20 years before that. The pub is very laid back, and is popular with locals. It is only open on weekdays from 5 to midnight. The brewhouse is in the middle of the pub on a raised platform with a wrought iron fence around it. It is tiny (s'Kloane Brauhaus translates as "runt brewhouse"), only capable of 400 litre batches. Brewer Johann Maislinger is a partner of owner John Pommer, and brews every 3-4 weeks for 3 days at a time. There are only two beers, both top-fermented: a Kellerbier and a Weisenbier. The Kellerbier (cellar beer) is very clean tasting,

slightly hazy, malty, full bodied and spicy with an alcohol content of 5.3 to 5.9 ABV depending on the batch. About ten percent malted wheat is used in brewing this beer. The Weisse (5.5 ABV) is the nicest we have tasted in Austria: not too much banana and quite dark. It has plenty of body with a malty sweetness, and is made with 55 percent wheat grist. We liked this pub so much that we went there three times. On the third visit our waiter, Matthew, didn't even have to ask which beers we wanted. The food was very good, and we tried several local dishes: sheep cheese salad, turkey schnitzel (breaded with corn flakes), pork chop with tomato slices covered with sheep cheese and baked. For dessert we had home-baked apple slices with cinnamon and sugar, plus vanilla ice cream and whipped cream.

Back in England we moved to Stamford, one of Britain's best preserved towns. It has been used for making many TV shows (Middlemarch), and movies (The Da Vinci Code, Pride and Prejudice). It also is home to Melbourne Brewery, owned by Sam Smith's. While staying in town we tried some beers from the local supermarkets (Morrison's had the best selection). One of the best was Fullers Black Cab Stout (a tribute to the London taxis). It was smooth and full bodied at 4.5 ABV. We tasted a couple of IPA's: Shepherd Neame India Pale Ale (6.1 ABV), a classic British style IPA brewed with Kent hops, and Fullers India Pale Ale (5.3 ABV) with Goldings hops. From Cornwall, Sharps Doombar (4.3 ABV) was a bit bland, but we did like Harviestoun Bitter and Twisted (4.2 ABV) a very nice Blonde Ale. The hit of all the beers were those from Meantime Brewing in Greenwich, London. Their IPA was so well balanced, and was my favourite. Carol loved their dark beers, London Porter, Chocolate Porter, and London Stout.

From Stamford, we visited the town of Oakham in Rutland, England's smallest county. The Grainstore Brewery has been in business since 1995, and is located next to the railway in an abandoned grain store building. It is full of brewing memorabilia, and has large glass windows showcasing the brewery. Beers included Cooking Ale which is named for the local colloquial term for a session beer. We found the IPA fairly mild by NW standards, as it is hopped with Fuggles and Goldings (4.2 ABV). Also on tap were Golden bitter (3.6), and Rutland Panther (3.4) a dark mild with chocolate and fruity flavours, which is primed using a combination of rich dark sugars. The food was excellent, including a delicious beef and mushroom pie, and roasted field mushrooms filled with red onion and blue stilton cheese.

We also went to The Brewery Tap in Peterborough, which has six Oakham Brewery beers on tap. Oakham brewery started in Oakham, moved to downtown Peterborough as a brewpub, and has now opened a production brewery on the edge of town. Only specialty beers are made at the brewpub. They also carry Elgoods brewery beers, and so Carol had their Black Dog, a rich mild ale. I enjoyed Citra, brewed with Citra hops. Head brewer, John Bryan went to the US to check on the hop harvest and fell in love with Citra hops. He secured all he could and has been brewing with them for the last 3 years. Oakham was the first UK brewery to use Citra hops. The food in the pub is all Thai themed, and is very good.

Last but not least, our friend and local CAMRA chairman, Nigel Woodburn, took us to meet Batemans head brewer, Martin Cullimore, at the brewery in Wainfleet, Lincolnshire. This was a nostalgia trip as we had first met Martin almost exactly 25 years ago. He had been head brewer at Batemans for only three years when we first met. At that time he had one assistant, now he has a staff of eight. Martin started home brewing at 14 years old because he wasn't allowed in the pubs! He has been brewing commercially for 38 years which makes him the brewer with the longest term in the UK.

Batemans was established in 1874, and is one of the few remaining independent family-owned breweries in the UK. Jacqui and Stuart Bateman are the 4th generation of Bateman ownership of

the brewery. We had met their parents George and Pat when we first went to the brewery. Jacqui visited CAMRA Victoria several years ago when she was over here on a sales trip.

Martin took us around the brewery pointing out the changes in the last 25 years. When we first visited, there had been a new Malt Mill purchased in 1923, and the mash tun was bought second hand in 1880! These had been used until the new brewhouse opened in 2002. Martin buys most of the malts from the Crisp Malting Group, with some specialist malts coming from Thomas Fawcett and Sons. He said that for a long time he had realised that the original multi-strain yeast was not reliable. He now brews exclusively with a single strain yeast that he isolated 12 years ago. It is stored at the University of Sutherland.

When we talked about changes in the British brewing industry he said that 25 years ago there were 80 independent breweries in the UK. 40 of these are now closed. But, today there are about 1000 new breweries in Britain. Batemans is in the middle: they are not able to compete with the big breweries who have the advantage of economies of scale, or with the small breweries who are given tax breaks which Batemans does not qualify for. He said that he has seen that the British public is moving away from traditional beers towards beers with seasonal flavours. Their premium ale, XXXB, was judged "Beer of the Year" by CAMRA at the Great British Beer Festival in 1986. Today that beer is still a lovely extremely malty beer, but the brewery has gone on to a series of seasonals and specialty beers to keep up with the market. One of their most successful is Yella Belly Gold (3.9 ABV), a golden, refreshing beer brewed with lager malt and Chinook and Cascade hops, giving a beautiful citrus flavour and aroma, which is quite dry and very moreish. Martin said that in order to brew this very pale beer he had to use lager malts as the regular pale malts would be too dark. Another is Summer Swallow Golden (3.9 ABV 14 IBU) which is a crisp and clean summer beer, with Goldings and Styrian hops and Lincolnshire malt.

First In Last Out Pub, 14 High Street, Hastings, East Sussex, UK
www.thefilo.co.uk

Brauerei Murau, Raffaltplatz 19, Murau, Austria
www.murauerbier.at

Biergarten die Weisse, Rupertgasse 10, Salzburg, Austria
<http://www.dieweisse.at/>

Kastners Schenke s'Kloane Brauhaus, Schallmooser Hauptstraße 27, Salzburg, Austria
www.kastnersschenke.at

The Grainstore Brewery, Station Approach, Oakham, Rutland
www.grainstorebrewery.com

The Brewery Tap, 80 Westgate Peterborough, Cambridgeshire, UK
www.oakagroup.com/brewerytap

Batemans Brewery, Salem Bridge Brewery, Mill Lane, Wainfleet, Lincolnshire, UK
www.bateman.co.uk

BC Brewers Win Big at the Canadian Brewing Awards

The Canadian Brewing Awards were held at the Laurel Point Inn in Victoria in May. One hundred and twenty Canadian breweries entered 764 beers this year competing in 38 categories. These were judged earlier in Toronto by 43 certified beer judges over a five day period. Beer of the Year went to Old Jalopy Pale Ale brewed by David Bowkett of Powell Street Craft Brewery in Vancouver. This nano-brewery has only been brewing since late last year. The beer has a beautiful hop aroma, a hop flavour at the start giving way to a malty finish. It's a beer that will please everyone no matter what their favourite style is. Brewery of the Year went to Great Lakes Brewery of Toronto with four Gold medals. British Columbia breweries won 34 medals of which 14 were Gold. Ontario took the most this year with 44 medals (15 Gold) and Quebec was third with 20 medals (6 Gold). One interesting winner was a Gold medal in the English Bitter class awarded to Butler's Bitter from Niagara College Teaching Brewery. The big winners in BC were Central City Brewing (three Gold and a Silver), Howe Sound Brewing (two Gold, a Silver and a Bronze), and Parallel 49 Brewing (a Gold and three Silver).

The Collaboration Beer mentioned in this column in the last issue was on tap in Victoria and Vancouver throughout June. Red and White Imperial Wit was brewed at Phillips Brewing during the Canadian Brewing Awards. It was collaboration of 25 Canadian brewers, each of whom provided an ingredient indigenous to their home area. Ingredients included Ontario red fife wheat, several wildflower honeys, locally grown hops, grains of paradise, orange peel, and a couple of sacks of Tofino, B.C. elderflowers provided by Dave Woodward of Tofino Brewing. The beer itself is deceptively easy to drink belying its massive nine percent alcohol. It is a very malty, sweetish smooth yeasty beer with a blend of flavours that almost defies description.

In other British Columbia news, Central City's head brewer Gary Lohin travelled to the Shepherd Neame Brewery in Faversham, Kent, England, to brew Red Racer India Pale Ale for the JD Wetherspoon chain of pubs. Coal Harbour Brewing has a new brewmaster, Ethan Allured, who has a Diploma in Brewing from the British Institute of Brewing and Distilling. The new Steamworks Brewery is nearly finished in a 1955 wooden post and beam building on the Vancouver/Burnaby border. This will be the first brewery in BC to be processing all their beers with no filtration (100% through a centrifuge) which should help retain the flavours in their beers. A new brewpub has opened in downtown Cranbrook, B.C. The pub is called the Heidout (named after partner Heidi Romich) and has just under 200 seats. The attached brewery (called Fisher Peak Brewing Company) has a 10 hectolitre brewhouse built by Ed Ripley in Summerland, B.C. Dave Beardsel of the Noble Pig Brewpub in Kamloops is the brewing partner. He expects to be brewing about 2000 hectolitres a year, and so should be able to have some distribution from the brewery in kegs and bottles.

Canoe Brewpub in Victoria has two new tanks, which in any other brewery would hardly be news. However, the brewery has been restricted by tank capacity to five draft beers at the bar. Now brewmaster Daniel Murphy says he can produce lots more seasonals. The current beer is a wheat beer brewed with Canadian wheat, Peace River honey,

cardamon, Citra and Meridian hops. “My take on a Belgian-Wit-inspired North-American Pub Wheat,” says Daniel. Then for summer, next up is a ‘Single Hop Series’. There will be only one tank of each of four beers. The line-up will be: Citra Belgian IPA, Galaxy ESB, Amarillo IDA, and Simcoe Imperial Pilsner. Driftwood Brewing launched Naughty Hildegard ESB again in early July. This beer is brewed with the luxurious British origin Golden Promise malt and Mosaic hops.

Nelson Brewing Company released Full Nelson Organic Imperial IPA in early May which got rave reviews. New in June was Hopgood Organic Session IPA (5.2 ABV) which is hopped with New Zealand Sauvignon and Rakau hops, and the traditional three C hops. Also new is Tall Tale Organic Wheat Ale, a traditional Hefeweizen with hints of citrus brewed with a Belgian style yeast.

The Great Canadian Beer Festival is September 6 and 7 this year. I regret that by the time you read this all the tickets will be sold, but for the lucky ticket holders here is a list of the breweries attending for the first time. From BC will come Bomber Brewing, 33 Acres Brewing, Deep Cove Brewers and Distillers, Brassneck Brewery, Powell Street Craft Brewery, and Four Winds Brewing. Others include Prince Albert Brewing (Saskatchewan), Hogsback Brewing (Ontario), and Brasseurs Sans Gluten (Montreal). The latter brewery won Gold, Silver and Bronze medals at the Canadian Brewing Awards for their gluten-free beers. (Driftwood Brewing has promised to have a cask or two of their Singularity Russian Imperial Stout!)



CRAFT
BEER
REVOLUTION

JOE WIEBE



THE
INSIDER'S GUIDE
to
B.C. BREWERIES



DOG GROG AT THE MOON

Clay Potter, the brewing guru at Victoria's Moon Under Water brewpub recently brewed two non-alcoholic beers for dogs. Beef and Barley Dunkel and Chicken and Peanut Pilsner are made from malted barley but are non-carbonated. Clay and his partner, Chelsea Walker, were already making dog biscuits from leftover brewing grains, and figured there were other doggie treats that could be made from brewery by-products. Chelsea and Clay's dog, Brew, loves beer. Potter said. "He's always trying to lap it up, but I don't think people realize how bad beer is for dogs." The "beer", which contains salmon oil, beef or chicken stock and glucosamine (to help dogs get healthy coats and joints), sells for \$4 a bottle. The dog grog was first brewed as a fundraiser for Broken Promise Rescue, a centre for unwanted dogs. Clay says he has been getting inquiries from all across Canada and the United States "We've taken it to local dog clubs and they go crazy for it. Cats actually go just as crazy for it and love it," he said.



Also at The Moon, Clay has brewed a Berliner Weisse. This German fusion wheat beer resulted when Clay took the traditional Berliner Weisse malt recipe, increased the wheat, bittered it with lemon rinds, and then open-fermented it with a Bavarian weizen yeast. Berliner Heist Weisse is a 3.8 ABV, 8 IBU's beer with the character of a southern German Hefeweizen. The beer is a tart drinkable beer just right for warm weather. For those who want the traditional syrups that go with a Berliner Weisse these are available at the pub: woodruff from Germany, and homemade raspberry, and mixed berry syrups.

This summer saw the return of some great beer events in British Columbia. The third annual Hopoxia kicked off the first weekend in July in Victoria with a lot of pizzazz. Twenty two breweries sent their hop bombs to the host brewery, Phillips Brewing. Some breweries sent their regular most hoppy beer, while others brought a cask which had the hops stepped up a lot! Some of British Columbia's new breweries were present. Deep Cove was pouring Loud Mouth Pale Ale, a well-balanced mountain of a pale ale (58 IBU's) made with Nugget, Cascade, Willamette, Styrian Goldings, and Chinook hops. Brent Mills from Four Winds Brewing brought his IPA which was a big beer (70 IBU) brewed with Columbus, Centennial, Cascade and Faulkner's Flight hops. Powell Street had two beers, Ode to Citra Pale Ale, and an Imperial IPA. Garritt Lalonde of Vancouver Island Brewing surprised us all by bringing a one-off Imperial IPA (9.5 ABV). It was hopped with Northern Brewer, Simcoe, Amarillo, and dry hopped with Cascades. The Moon was pouring Zitron Pils, brewed with lemon grass, lemon verbena, lemon balm, ginger, purple tulia, and dry-hopped with Citra (Quite lemony!). Other outstanding beers were Longwood's Big One IPA, Lighthouse Siren Red Ale (double raddler hopped, first with centennial, second with Amarillo), and Howe Sound's Devil's Elbow IPA.

The next event, Central City Brewpub's Summer Cask Festival sold out as usual. First to blow was a cask of Lighthouse Brewing's Numbskull Imperial IPA. Outstanding casks included Russell Brewing's Summer Daze Saison and Granville Island's Saison. Spinnakers Brewpub celebrated International IPA Day on August 1st with an impressive range of thirteen guest IPA's. It was interesting to compare some of the imported IPA's (Odin's Sigrun, Ninkasi Tricerahops Double, Green Flash West Coast, Gigantic, and Bear Republic Racer 5) to the B.C. IPA's (Parallel 49's Lord of the Hops, Coal Harbour Powell, Bridge Hopilano, Salt Spring, Townsite Tinhat, R&B Hoppleganger, Phillips Kaleidoscope, and Central City's Red Racer).

Interesting beers this summer included the Phillips annual anniversary beer: Monkey Drummer & the Incomplete Octave. Since it was the Phillips 12th Anniversary this beer was pushed to the limit at 11.9% ABV. This is a big beer with huge malt sweetness, and a massive hop bomb flavour. Alley Kat Brewery of Edmonton and 8 Wired Brewing of Marlborough, New Zealand teamed up to produce a collaboration beer that included each brewery's local ingredients. 8 Wired provided manuka wood smoke and Nelson Sauvignon hops, while Alley Kat provided Alberta malt, Alberta honey, and Alberta grown Saskatoon berries. The result is Collabrewation Porter, a smoked, Saskatoon, honey porter. 3 Weeds by Lighthouse Brewing (7.5 ABV) was a Belgian style wit, with lots of great aroma (it went well with French Lemon bars!).

In other news, BC Craft Beer Month is coming up in October. For information go to www.craftbeermonth.ca/october-2013, although at the time of writing there did not seem to be much going on. Deep Cove Brewers and Distillers finally officially opened in August in North Vancouver. The brain child of Shae de Jaray and Shawn Bethune, the opening was delayed pending local government approval. Deep Cove's new head brewer is Kevin Emms, formerly of Coal Harbour brewing where he won a gold medal in

the Canadian Brewing Awards for his English IPA. Initial offerings include Loud Mouth, a 56 IBU northwest pale ale, Wise Crack West Coast Lager, and Quick Wit Wheat Ale.

Deep Cove Brewers and Distillers,
Unit 170 – 2270 Dollarton Way,
North Vancouver, B.C.
(604) 770-1136 www.deepcovecraft.com

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Craft Beer Revolution: The Insider's Guide to B.C. Breweries

By Joe Wiebe, published by Douglas and McIntyre, Madeira Park, B.C., 2013
Paperback, \$19.95, 228 pages

This is a well written book, well researched, and very thorough in its coverage of the British Columbia craft beer industry. The province is divided into seven regions, and each of the sixty odd breweries is described in two pages. The history of each brewery is detailed, and a list of their core beers (with Joe's pull-no-punches tasting notes) is included. Useful information such as whether they sell growlers, where the brewery's beer can be purchased, and where it is on tap is also included. Each region ends with a half dozen of what Joe considers the best beers for that area. Scattered through the book are extra notes (one to four pages in length) covering such topics as beer personalities, cask beer locations, B.C.'s most hoppy beers, upcoming brewery openings, etc. This is a book everyone interested in British Columbia craft beers should not be without.

Joe Wiebe is one of Canada's leading beer writers. He writes for numerous publications, including BC Business, the Vancouver Sun, and Taps. This is Joe's first book, and hopefully not his last. Joe was brave (foolhardy?) enough to include a definition of craft beer in his introduction. It allowed him to include a chapter at the end explaining why certain breweries were not included. This book is about breweries run by people with a passion for beer. Period.

John Rowling

Lustrum: Driftwood's Gone Sour

Those of you who have already Googled "lustrum" will know it's the Roman word for five years. It's also the name of Driftwood Brewing's fifth anniversary beer, and the fourth in their Bird of Prey series. As in the previous three, the bottle label features a hawk. This beer has been aged for over a year in French oak barrels. It was fermented with wild yeasts found in the Saanich Peninsular, and finished with huge amounts of black currants. Those people that like sour beers (and not everyone does) will love this beer. Lustrum Wild Sour Anniversary Ale is huge (9.4 percent ABV). The beer is dark wine red in colour, almost the colour of a Merlot, and pours with a reddish pink head. The aroma is sourish, with plenty of fruit and oak. On tasting lustrum, the initial impression is of tartness and black currant competing with each other. Perhaps this will mellow out with cellaring. Overall this is probably the best BC sour beer yet. Maybe that's why the hawk's talons are gripping the barrel so tightly that it has drawn blood.

I decided to go to the brewery to record their fifth anniversary, a historic moment in the history of the brewery. I arrived at the brewery to find a crew working on installing a new grain silo and all the attendant hardware. The three owners were in the process of re-installing a grain bin over the mill. Guess who got commandeered into helping manhandle it around the brewery. And all I wanted was to ask a couple of questions and take a photo!

In 2008, when Jason Meyer, Kevin Hearsom and Gary Lindsay started Driftwood the sour beer and barrel ageing programmes were part of their original plan. Currently there 60 barrels in use at the brewery, and 18 of these were used for the anniversary offering.

Absolutely! We hope we can continue to expand these programs; space is really the limiting factor for us at this point.

1. How many employees do you have? 18 .Everyone seems very happy to be working at Driftwood. How do you keep morale up so much? I make sure everyone here knows how much they are valued by the company. I have a great deal of respect for our staff; they are Driftwood. Making sure our staff is happy is our number one priority; if we succeed at that everything else just falls into place.
2. 5 years ago did you anticipate being where you are in terms of sales, and in terms of size of the brewery? We are definitely further ahead at 5 years than originally expected, it has been quite a ride! I really believe the most important metric for success for any craft brewery is having a quality product; those that do succeed, those that don't fail. Craft beer drinkers today are far too savvy to suffer bad beer, no matter how cleverly it is marketed to them. Where do you expect to be in 5 years time? I don't expect to be huge, we have no intention of going into six packs of either cans or bottles. We plan to stick to bombers and draught, and I think that presents a practical limit on how big we can get. We want to focus our efforts on getting better, not necessarily bigger.
3. Were the the sour beer and barrel ageing programmes part of your original plan? Absolutely! We hope we can continue to expand these programs; space is really the limiting factor for us at this point.

And the beer? Lustrum pours with a strong pink head topping a rich deep red body. The beer aroma is wonderfully fruity. The first taste is very tart

The cassis dominates up front with an almost-vinous richness, but slowly the sour funk of the yeast builds up before giving way to a subtle vanilla/oak finish. The only flaw here is a too-strong bitter astringency, but that should age out with some cellaring. By any definition, though, this is an intensely interesting beer worthy of your attention.

Several years ago I read of a Japanese brewery that had fresh hops flown in for a Nouveau beer in the style of the Nouveau Beaujolais. I ridiculed this as pretentious and a ridiculous waste of money. But I had not tasted or smelled a fresh hop beer at the time. Since then I learned what the fuss was all about, and now I eagerly anticipate the new hop harvest beers. This year was better than ever. Driftwood made the trip to the Sartori hop farm in Chilliwack on the BC Mainland, to once again harvest fresh Centennial hops, and then brew their annual Sartori Harvest IPA (It won silver at the BC Beer Awards). Once again it is a winner. Others include Hoyne Brewing's Wolf Vine brewed with Centennial and Cascade hops, also from the Sartori farm, Phillips Brewing Green Reaper fresh hop IPA. This year's Reaper is packed with fresh cascade hops which were shipped straight from Chilliwack Hop Farms and into the brew kettle. It has a huge fruit aroma and is subtly sweet. Parallel 49 Brewing produced Pound Sterling Fresh Hopped Pilsner (5 percent ABV), not as hoppy as some might like, but the only fresh hopped pilsner in BC. Townsite Brewing up in Powell River brewed Time Warp, a 5.5% pale ale that was made with 55 kilos of local hops. Lighthouse Brewing made a fresh-hopped ale for the first time this year. Road Trip Fresh-Hopped Dark Ale is a 6.2 percent ABV beer that is described as follows: "Road Trip was brewed with Pale, Crystal and Chocolate malts along with hilarity, dreadful singing and fresh, new-season hops picked by the Lighthouse crew at Cedar Valley Hop Yards, one fabulous day on Vancouver Island".

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Best-in-show beer went to Vancouver Island Brewery's Hermannator Ice Bock. This is one of British Columbia's most enduring beers. It was first brewed in 1987 as a special Christmas beer for family and friends of the brewery. Word got out and it became so popular that it has been brewed every year since then. Hermannator is the result of aging for over 3 months at near zero temperatures. This unique process matures the beer into a 9.5%, rich and malty powerhouse. This year's release includes a wax dipped limited edition run of bombers.

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I decided to go to the brewery to record their fifth anniversary, a historic moment in the history of the brewery. I arrived at the brewery to find a crew working on installing a new grain silo and all the attendant hardware. The three owners were in the process of re-installing a grain bin over the mill. Guess who got commandeered into helping manhandle it around the brewery. And all I wanted was to ask a couple of questions and take a photo!

When the company started there were just the three partners, Jason Meyer, Wizard of Wort, Kevin Hearsum, Commanding Officer of Gettin' r Done, and Gary Lindsay, Purveyor of Precious Liquids (Director of Marketing and Sales). With the staff rising from the original three to 18 now, I asked Jason how everyone is so motivated at the company. He said, "I make sure everyone here knows how much they are valued by the company. I have a great deal of respect for our staff; they are Driftwood. Making sure our staff is happy is our number one priority; if we succeed at that everything else just falls into place." He pointed out that the company has grown faster than expected. "I really believe the most important metric for success for any craft brewery is having a quality product"; he said. "Those that do, succeed, those that don't, fail. Craft beer drinkers today are far too savvy to suffer bad beer, no matter how cleverly it is marketed to them." However, the company has no plans to change the current model. As Jason put it, "we have no intention of going into six packs of either cans or bottles. We plan to stick to bombers and draught, and I think that presents a practical limit on how big we can get. We want to focus our efforts on getting better, not necessarily bigger." For example, the sour beer and barrel ageing programmes were part of their original plan, and remain an important part of what they are concentrating on. Currently there 60 barrels in use at the brewery, and 18 of these were used for the anniversary offering.

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Surrey's Central City Brewing took an amazing five awards and added a second and a third place showing at the BC Beer Awards Saturday night.

Brewmaster Gary Lohin's Red Racer Pilsner, ESB, Raspberry Wheat Ale, Pumpkin Ale, Imperial IPA and Thor's Hammer barley wine all scored first place honours.

"I'd like to say that the awards are justification for the passion and hard work of the Central City team," said Lohin. "Our motto is that 'We make the beer we want to drink.'
"I'd also like to congratulate all breweries that entered, and we should in no way have any inferiority complex of the beers that we make in B.C., when comparing to our neighbours to the south. There is excellent beer and breweries in B.C."

Gibsons' Persephone Brewing Company scored a first place for its Stout-Off Stout just weeks after opening its doors for business.

Parallel 49 Brewing of Vancouver scored eight top-three finishes including a first for Gypsy Tears in the American Ale category.

Best-in-show beer went to Vancouver Island Brewery's Hermannator Ice Bock.

BC BEER AWARDS & FESTIVAL 2013 WINNERS LIST Saturday, October 19, 2013

Session Lager – 13 entries

First Place – Big Surf – Big Surf Lager – Wolfgang Hoess

Second Place – High Mountain Brewing Company – Lifty Lager – Derrick Franche

Third Place – Coal Harbour Brewing Co – 311 Helles Lager- Ethan Allured

Pilsner – 13 entries

First Place – Central City Brewers and Distillers – Red Racer Pilsner – The Central City Brew Crew

Second Place – Tree Brewing Co. – Kelowna Pilsner – Dave Gokiart

Third Place – Parallel 49 Brewing Company – Crane Kick – Graham With

Special Mention – 4 Winds Brewing Company – Pilsner – Brent Mills

Special Lager – 8 entries

First Place – Vancouver Island Brewery – Hermannator Ice Bock – Ralf Pittroff

Second Place – Dead Frog Brewery – The Session Vienna Lager – Tony Dewald

Third Place – Tree Brewing Co. – Captivator Doppelbock – Dave Gokiart

Session Ale – 26 entries

First Place – The Nelson Brewing Co – Wild Honey Organic Ale – Mike Kelly

Second Place – Phillips Brewing Co – Slipstream Ale

Third Place – Parallel 49 Brewing Company – Red Eye – Graham With

English Ale – 14 entries

First Place – The Nelson Brewing Co- Hop Good Organic Session IPA – Mike Kelly

Second Place – Central City Brewers and Distillers – Red Racer ESB – The Central City Brew Crew

Third Place – Powell Street Craft Brewery – Old Jalopy Pale Ale – David Bowkett

Special Mention – Okanagan Spring – Pale Ale

American Ale – 28 entries

First Place – Parallel 49 Brewing Company – Gypsy Tears – Graham With

Second Place – Old Yale Brewing Co. – Old Yale Pale Ale – Larry Caza

Third Place – Central City Brewers and Distillers – Red Racer Pale Ale – The Central City Brew Crew

Wheat Beer – 18 entries

First Place – Deep Cove Brewers and Distillers – Quick Wit Wheat Ale – Kevin Emms

Second Place – Moon Under Water Brewery – The Victorious Weizenbock – Clay Potter

Third Place – Howe Sound Brewing – King Heffy Imperial Heffeweizen – Paul Wilson & Franco Corno

Fruit Beer – 18 entries

First Place – Central City Brewers and Distillers – Red Racer Raspberry Wheat Ale – The Central City Brew Crew

Second Place – Parallel 49 Brewing Company – Seed Spitter – Graham With

Third Place – Fernie Brewing Company – Fernie What the Huck – Gord Demaniuk/Paul Graham

Vegetable / Spice Beer – 20 entries

First Place – Central City Brewers and Distillers – Red Racer Pumpkin Ale – The Central City Brew Crew

Second Place – Steamworks Brewing Company – Steamworks Espresso Stout – Caolan Vaughn & Takeshi Guenette

Third Place – R&B Brewing Company – Birra Fresca Cucumber Mint I.P.A. – Todd Graham

Special Beer – 25 entries

First Place – Howe Sound Brewing – Wee Beastie Oak Aged Scotch Ale – Paul Wilson & Franco Corno

Second Place – Parallel 49 Brewing Company – From East Van With Love – Graham With

Third Place – Coal Harbour Brewing Co – Smoke & Mirrors Smoked Imperial Ale – Ethan Allured

Scottish / Irish – 7 entries

First Place – Lighthouse Brewing Company – Race Rocks Amber – Dean Mcleod

Second Place – Tree Brewing Co. – Groove Session Ale – Dave Gokiert

Third Place – Fernie Brewing Company – Fernie Big Caboose Red Ale – Gord Demaniuk/Paul Graham

Brown / Porter – 23 entries

First Place – Phillips Brewing Co – Chocolate Porter

Second Place – Townsite Brewing – PowTown Porter- Cedric Dauchot

Third Place – Parallel 49 Brewing Company – Old Boy – Graham With

Special Mention – Hoyne Brewing Company – Dark Matter – Sean Hoyne (no trophy)

Stout – 14 entries

First Place – Persephone Brewing Company – Stout-Off Stout – Anders McKinnon

Second Place – Longwood Brewing – Stoutnik Russian Imperial Stout – Harley Smith

Third Place – Old Yale Brewing Co. – Sasquatch Stout – Larry Caza

Belgian / Sour Beer – 15 entries

First Place – Yaletown Brewing Company – Yaletown Oud Bruin – Yaletown Brewers

Second Place – Granville Island Brewing – Thirsty Farmer Saison – Vern Lambourne

Third Place – Four Winds Brewing Company – Wild Flower Saison – Brent Mills

IPA – India Pale Ale – 34 entries

First Place – Driftwood Brewing Company – Fat Tug IPA – Jason Meyer & Kevin Hearsom

Second Place – Driftwood Brewing Company – Sartori Harvest IPA – Jason Meyer & Kevin Hearsom

Third Place – Moon Under Water Brewery – Tranquility IPA – Clay Potter

Special Mention – Hoyne Brewing Company – Devils Dream IPA – Sean Hoyne (no trophy)

Imperial IPA – 11 entries

First Place – Central City Brewers and Distillers – Central City Imperial IPA – The Central City Brew Crew

Second Place – Phillips Brewing Co – Amnesiac Double IPA

Third Place – Parallel 49 Brewing Company – The Hopnitist – Graham With

Strong – 8 entries

First Place – Central City Brewers and Distillers – Thor's Hammer – The Central City Brew Crew

Second Place – Parallel 49 Brewing Company – Vow of Silence – Graham With

Third Place – Townsite Brewing – Biere d'Hiver – Cedric Dauchot

Best In Show: Vancouver Island Brewery – Hermannator Ice Bock – Ralf Pittroff

CBC People's Choice Award: Powell Street Brewery – Whisky Porter

Celebrator Beer News and Sierra Nevada Brewing

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On page 7 is a collaborative article that all the Celebrator writers wrote after our Beer Camp at Sierra Nevada Brewing in Chico, California, last November. Beer camp at Sierra Nevada is a special opportunity to tour the brewery and then sit down with one of the brewers, to design a beer and then watch, and help, it being brewed. It is normally for sales and marketing, but occasionally a special Beer Camp is held. Tom Dalldorf, the editor of Celebrator Beer News, was invited by Ken Grossman, the owner of Sierra Nevada, to bring a group of CBN writers for Beer Camp #93.

We brewed a beer called the Celebrator 25th Anniversary Double Pale Ale, a ramped up version of the original Sierra Pale Ale. We took the original Pale Ale recipe and added modern ingredients. Summer Promise malt was added to the malt bill in sufficient quantity to almost double the final alcohol content. Then, in addition to the original hops, Bravo and Cascade, we added Citra, and a new experimental hop, simply called #366.

I tasted it in San Francisco a couple of weeks and it is (a) delicious (b) dangerous - it is so well balanced that you do not realise it is 9.3 % ABV!

Celebrator tasting panel dates

13-12	Holiday beers
13-10	Wood-Aged & Barrel-Aged Beers
13-08	Sour Beers
13-06	Saisons & Farmhouse Ales
13-04	Bocks, Doppelbocks & other Bocks
13-02	Barleywines

Brewery	Beer	ABV	IBU	Notes
Canoe Club Brewpub				
Central City Brewing				
Deep Cove Brewers				
Driftwood Brewing				
Four Winds Brewing				
Granville Island Brewing				
Howe Sound Brewing				
Hoyne Brewing Co.				
Lighthouse Brewing				
Longwood Brewing				
Moon Under Water				
Parallel 49 Brewing				
Phillips Brewing Co.				
Powell St. Brewing				
Russell Brewing Co.				
Salt Spring Island				
Spinnakers Brewpub				
Tree Brewing Co.				
Tofino Brewing Co.				
Townsite Brewing				
Vancouver Island				
Whistler Brewing Co.				

Hop Spots May 2013

33 Acres Brewing Company, 15 West 8th Avenue, Vancouver, 604-620-4589

Brassneck Brewery
2148 Main Street
Vancouver, British Columbia
Canada V5T 3C5

SAT APR 27 2013

TAP TAKEOVER

AT HOWE SOUND BREWERY IN SQUAMISH

17 BOLD BC CRAFT BREWERIES



**\$10 PURCHASE OF OUR HOWE SOUND GLASS
GETS YOU 5 TICKETS = 5 GLASSES OF ANY CRAFT BEER ON TAP!
(NO ADVANCE TICKET SALES)**

OR JUST COME AND ENJOY GREAT CRAFT BEER, FOOD & LIVE MUSIC BY **THE WHISKEY DICKS**

TAP TAKEOVER 4PM TO CLOSE MUSIC 9PM



@HOWESOUNDBEER / FB: HOWE SOUND BREWING / WWW.HOWESOUND.COM / T: 1 800 919 2537 (ALES) / 37801 CLEVELAND AVE. SQUAMISH, BC



New Brewery message:

Hi

I write the BC regional news for the Celebrator Beer News, a California based beer magazine. The CBN is published every two months. The latest issue is available at http://www.fricke-parks.com/CBN_AprilMay13 The BC news is on page 31 which you can get to by flipping the pages.

I would like to get from you news about your brewery and any new beers that you are bringing out soon. My deadline is Monday (!). Sorry about the short notice but I only just got your name from Gerry Hieter at the GCBF.

Cheers

John

Sierra Nevada Brewing and The Celebrator Beer News writers

present a new take on a classic beer:

Sierra Nevada Brewing's Celebrator Beer News 25th Anniversary Double Pale Ale

A beefed up keg-conditioned version of Sierra Nevada Pale Ale

The keg will be tapped Monday, March 25th at 5 p.m.
downstairs at The Alibi Room



John Rowling 2nd from the left below



Beer Specifications

ABV: 9.3 %
Original Gravity: 19.9°P
Final Gravity: 3.2°P
Bitterness: 58 I.B.U.
Colour: Light Amber

Malts: Two-row Pale, Golden Promise, Caramel (C60)
Bittering Hops: Bravo
Finishing Hops: Cascade
Torpedo Hops: Cascade, Citra, #366
Yeast: Sierra Nevada Pale Ale

How It Happened

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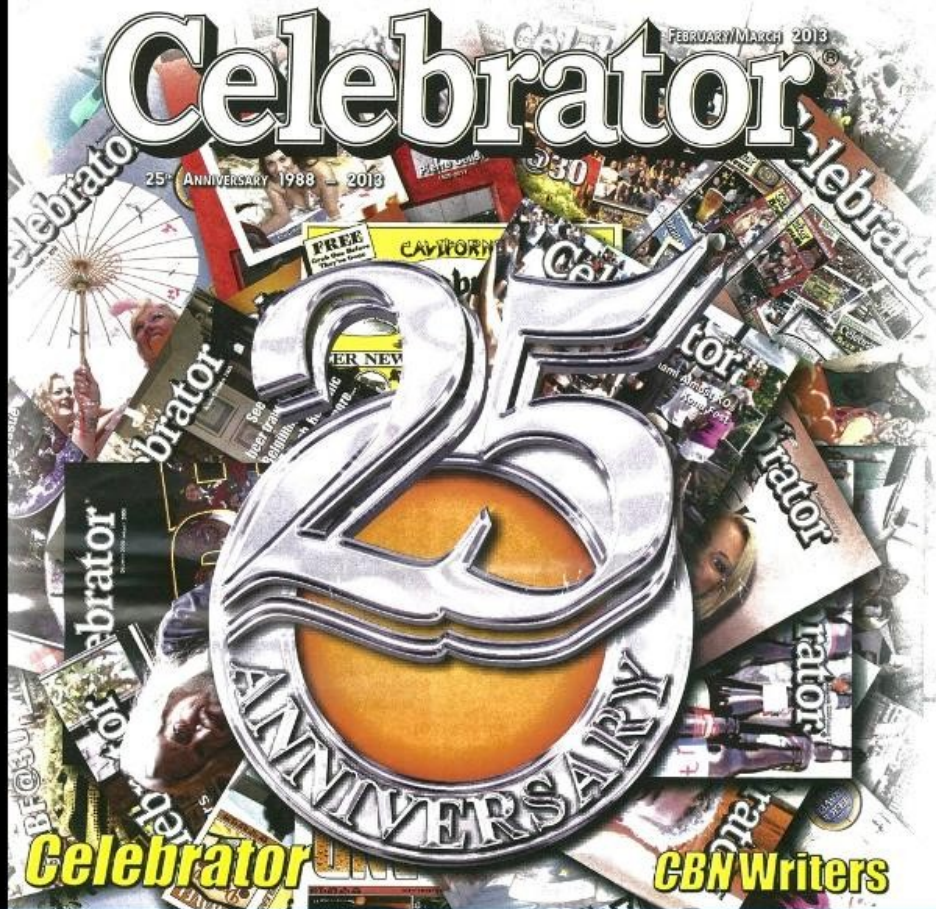
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I tasted it in San Francisco a couple of weeks ago and it is (a) delicious (b) dangerous - it is so well balanced that you do not realise it is 9.3 % ABV!

Cheers,

John Rowling



Sierra Nevada's 25th Anniversary Celebrator Beer is in!
 a ramped up keg conditioned version of Sierra Nevada Pale Ale
 over 9% alc./vol.

A collaboration of Celebrator Brewing News writers and Sierra Nevada Brewing.
 There were only 6 kegs brought to BC and Spinnakers got 2! Come join the party!

Tuesday March 19th at Spinnakers!
 Keg will be tapped at 4:00pm



Beer Specifications

ABV: 9.3 %
Original Gravity: 19.9°P
Final Gravity: 3.2°P
Bitterness: 58 I.B.U.
Colour: Light Amber

Malts: Two-row Pale, Golden Promise, Caramel (C60)
Bittering Hops: Bravo
Finishing Hops: Cascade
Torpedo Hops: Cascade, Citra, #366
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Cheers, John Rowling



Celebrator

Beer News

25th

Anniversary

DOUBLE PALE ALE



#93

Celebrator Beer News

Writers MEMO

December 27, 2012

Ooops. Your fearless feeder, er, fearless leader done forgot to get the checks out this issue. A few calls from our loyal writing corps alerted me to the absence of a due date for articles. It's NOW! Ok, how about really soon. How about January 4th? Sooner would be way more better considering our short time to press and the planning necessary for our 25th Anniversary party. (That helped distract me too but enough with the excuses).

Our 25th anniversary, the February/March 2013 issue is next issue. I'm hoping for some reminiscences on Celebrator's long history covering the craft beer world. You may need to shorten some of your regular coverage for this.

I hope you can join us at the Oakland Convention Center Marriott for the 25th Anniversary Party on February 17th. You each get a comp VIP ticket (worth \$80) and additional VIP tickets for \$45 each (to help cover the costs of this benefit festival). More on that soon.

Next Issue: Our February/March 2013 issue will have coverage of our 25th anniversary and a cooperative story on the Celebrator Beer Camp at Sierra Nevada.

Please also take a look at the Hop Spots for your area and send us additions, deletions or corrections to keep our handy guide more relevant.

Blind Panel Tastings: Our next blind panel tasting will evaluate Barley wine-style beer. This will be held in early January so please inform your brewers that now is the time to ship samples. Two bottles are best in case one breaks or is "off." We're looking only for commercially available bottled beer since our readers will then have a better shot of finding it for themselves at retail. New Releases are always welcome. Tasting samples should be shipped to our street address in Nevada City by Friday, November 2, 2012. Our UPS or FedEx address is:

Celebrator Tasting Panel
11417 Red Dog Road
Nevada City, CA 95959
530-470-0191

Deadline for Next Issue: January 4, 2013 — earlier is definitely appreciated. Please feel free to e-mail me with ideas, questions or concerns at tdalldorf@celebrator.com.

Thanks for keeping the *Celebrator* a great read for 25 beery years!

Tom Dalldorf
Publisher