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The Evolution of the Revolution



By Daniel Drennon

Teo Hunter and Beny Ashburn, Co-Owners of Crowns and Hops Brewery

Photo Credit: Cudjo Collins, @cudjocollins.

I have been writing about the craft beer revolution for a dozen years and I have seen it evolve from the early days of a seemingly endless sea of white guys with beards to a much more eclectic crowd that skews toward young people (since craft beer was actually a thing when they came of drinking age) and, hip hip hooray, females. Female owners, brewers, industry staff and, most importantly, beer fans. What I have not seen it evolve into is diversity when it comes to beer fans of color. (FULL COVER STORY ON PAGE 12)

INSIDE

BEER STYLE REVIEW



PAGE 4

WISHFUL DRINKING



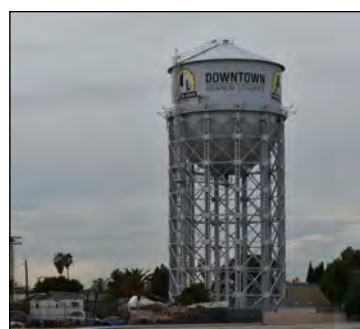
PAGE 6

FIELD TRIP



PAGE 10

THE OC BEAT



PAGE 18

YAEGER SHOTS



PAGE 20

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BEER STYLE REVIEW

N/A IN CA AND BEYOND

by SEAN INMAN

For years, craft beer pundits would proclaim that [insert year here] would be the year of the pilsner or lager. Hazy and Brut IPA have had their moment in the sun too. But I think the beer niche that will be the next “It” beer is going to be N/A. Non-Alcoholic.

And these beers are being pitched not only for health reasons but for those who are enjoying active lifestyles where a 10% burly stout might not be the best bet after hiking, biking or triathlon-ing.

Two are based right here in California. Surreal Brewing Company was started by the wife and husband team of Donna Hockey and Tammer Zein-El-Abedein. The goal was to have a “great beer outside of the times they choose to have alcohol.” They have two beers in their line-up. The Chandelier Red IPA and the 17 Mile

Porter. The styles alone indicate that this is not the typical N/A beer that were out in the market before.

In the past, if you wanted one, or were more likely, required to drink N/A, then you basically had the choice of a generic pilsner type of beer that did not taste like a normal beer. It had some of the attributes but there was certainly no wide selection to choose from in stores or especially on draft. You were basically stuck with Clausthaler. But even that brand which began in Germany back in 1972 moved with the times and has added to their product line with a dry-hopped version of their beer.

The other California brewery in this market is Bravus Brewing in Santa Ana. Their offerings include an IPA, Amber and Oatmeal Stout. All three under the .5% threshold. Bravus like other N/A specific brewers generally



Athletic Brewing Co. N/A IPA

Photo Credit: Sean Inman

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Bravus Brewing Co. N/A IPA

Photo Credit: Sean Inman

offer shipping of their beer across the United States since their product doesn't fall under the normal rules of beer shipping.

On the East Coast, Athletic Brewing looks like any normal brewery website but they too are exploring N/A beers and have a style-ranging amount of options. All Out Stout, a Double Hop IPA, a local Harvest IPA (made from local Connecticut grains and hops), they also have a core IPA, Run Wild and Upside Dawn Golden Ale. I have tasted their stout and core IPA and both come really close to passing for "normal". In fact, the IPA is one of the better Session IPAs that I have had in the past few months.

This sub-style has long been available in Europe and is now making the leap to us (much like English, Belgian and German beers did before). But even there, there are new entrants to the field with Heineken 0.0 rolling out and even the venerable Weihenstephan creating their own version as well. Europe is also where Brooklyn Brewery tested their version of a N/A beer, Special Effects. Brewery co-founder Steve Hindy is a convert and told me during an interview for their

Los Angeles launch that he stocks it in his refrigerator and it is becoming a go-to beer.

There is another factor at play when it comes to N/A beers, moderation. Chris Furnari recently mentioned on the Brewbound podcast that, "Functional beers are in. Moderation and fitness are trending." The last two years have seen a rise in the Dryuary idea. Taking the month of January off from alcohol. Stemming from the resolutions that are normally made and discarded but with the twist of just being for one month before releasing one back to drinking. If the breweries marketing their beers can latch onto January in addition to health and fitness that has already worked wonders for Michelob Ultra with the added bonus of having multiple styles, then more Non-Alcoholic beers may be coming your way.

Sean Inman has been writing about craft beer in Los Angeles since 2009. His daily beer posts are on the Beer Search Party blog. He also writes a bi-weekly beer column for Food GPS.

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WISHFUL DRINKING

BELLA BIRRA! ITALIANS PUT THE 'ART' IN ARTIGIANALE

by TOMM CARROLL



Reading and Drinking Local. But also Globally: A group of international beer judges (US, Italy, Mexico, Germany, Finland and the Netherlands) enjoy LA beers and issues of BEER PAPER at the dinner following their judging of the 2019 Birra dell'Anno in Rimini. Tasting Room Manager Demetria Dorame, Assistant Brewer Michael Ewoldt, Tasting Room Manager Ian Frailey, Kitchen Manager Jesse Robinson, Marketing and Sales Manager Cory Crider, General Manager Scott Cebula and Operations Manager Kanda Cebula

(Dateline Rome, Italy) Beer travel and work deadlines often conflict, so what's a beer writer/judge some 6,300 miles away from home, and nine hours in the future, to do but write on the road (and in this case, from a pub) to file a story on time. So consider this *Desiderio di Bere* (this column's name, "Wishful Drinking," loosely translated into Italian) — some reports and photos from the land of *birra artigianale*.

I was honored to again be asked to judge the Birra dell'Anno (the competition among Italian craft breweries) and attend the immediately following Beer Attraction (which is basically a "Great Italian Beer Festival" but also includes booths from all international brewers), during which the winners are announced. It is scheduled for mid-February every year in Rimini, the popular seaside town on Italy's Adriatic coast that is best known as the hometown of famed filmmaker Federico Fellini.

While the judges hail from all over the world (but mainly Italy), there are usually no more than two or three from the US. This year, however, there were five of us, four from California alone

— Santa Rosa's Herlinda Heras, San Francisco's "Wicked" Pete Slosberg, San Diego's Graciela Cervantes and myself — as well as Doug O'Dell, founder of O'Dell's Brewing in Fort Collins, CO.

Doug and I were part of a team with Italian beer judge, wine sommelier and table captain Anna Borrelli. And as fate (or perhaps design) would have it, one of the categories for which we judged the final round was American-style IPA. As hazy IPAs are not in this competition's style guide, the one cloudy beer to make it to our round was immediately rejected, and not just for its lack of clarity; it was marred by off flavors and was possibly infected. While our medalists were decent attempts at the style, dry-hopped alà West Coast, they would not even come close to placing if this was a US competition and the beers were American-made. The beer from Birrificio del Gomito, from Agugliano down the coast a bit from Rimini, was our choice for Gold — the closest to a true West Coast IPA we tasted.

The other two final rounds we weighed in on — Sours (a catch-all category for everything except Berliner Weisse,

Gose and Barrel-aged) and Red IGA (Italian Grape Ale) — were much better beers, and we cited 2 honorable mentions in each category, aside from the three medalists. Birrificio BioNoc' of Trentino was the clear winner with Maraska, a flavorful and complex Oud Bruin characterized by sweet-and-sour cherries — not unlike our own Smog City's Spittin' and Cussin'. As for the red grape beer, the multi-faceted flavors of Brewine Rosé from Birrificio La Fenice outside of Milano was our first place choice. Interestingly, both honorable mentions went to Birrificio Beer In of Trivero, which aced this category last year with an IGA that was a cross between a Merlot and a Flemish Red.

After a celebratory dinner — and international bottle share — following the final judging, the next couple days



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Doug O'Dell, center right, walks visitors to the Brewers Association's booth at Birra dell'Anno through his beers that were being poured there.

Photo Credit: Tomm Carroll

were spent wandering the fest, trying new beers and old favorites, as well as meeting new brewers and reconnecting with past acquaintances and friends.

The US Brewers Association had a booth there, and brought along beers from across the country; I recall seeing Three Weavers and Bootleggers, among other SoCal brands. Doug even guided some Italians (and Polish beer judges) through the O'Dell's brews there. And, for the first time, the BA sponsored a panel discussion (one of the few that was conducted in English as well as Italian), featuring the BA's executive chef Adam Dulye and Coronado Brewing's co-owner Rick Chapman, discussing the importance of independence and quality for craft breweries in both the US and Italy.

All Roads Lead...

Then we judges were off on our own. I returned once again to Rome to better acquaint myself with its ever-amazing craft beer scene. You know you're heading to a burgeoning beer mecca when the high-speed train from Rimini sells 33cl bottles of Nazionale, the all-Italian-ingredient Belgian-style Blonde Ale from Birra Baladin of Piozzo, one of the first and best of the Italian craft breweries, having been founded in 1996.

In fact, the brewery's Open Baladin pub/restaurant in Rome (from whence I am writing this on a sunny afternoon) is one of the models for the county's craft beer and food destinations, with 35 taps, three hand pumps and countless bottles — of Baladin, other

Italian craft, and international beers (usually always a Cantillon on draft, and several in bottles). Between the vast selection, and the quick tap turnover, you can visit three times in a week, and still not get to taste everything you want (I should know).

Rome's prized publican, Manuele Collona, has no less than three top-flight beer destinations in Rome. Two of them, the football pub Ma che siete venuti a fá (loosely translated as "What did you come here for?") and the gastropub/pizzeria Bir e Fud (self explanatory) are both in the old, trendy Trastevere section of the city. You are bound to find the best of Italian and international craft here, as well as at Manuele's newest place, BE.RE., located literally on the border of Vatican City. This bright, modern place sports 18 keg taps, two traditional casks and three Franconia-style table-top barrel casks — and not a US craft beer in sight, although several inspired by them. The food menu is highlighted by the tasty trapizzini (hand-held, meat-filled pizza sandwiches), perfect for sopping up that extra alcohol you are sure to consume when you see the beer list.

About a five-minute walk from BE.RE. is L'Osteria de Birra del Borgo, the upscale restaurant and brewpub of del Borgo, whose owner/brewmaster Leonardo di Vincenzo — like Baladin's Teo Musso — is a world-class brewer, and remains as experimental and innovative as he was before, sadly, selling his brewery to AB InBev in 2015. He may have been

kicked out of the Italian craft brewing group because of the sale, but don't discount his beers, particularly the IGAs.

All of which is to suggest that, although not likely at the top of your list for beerccations, consider Italy (especially in February, when you can attend the four-day Beer Attraction in Rimini), and Rome in particular. Salute!

Award-winning beer writer Tomm Carroll, a longtime contributor to *Celebrator Beer News*, was shortlisted for a British Guild of Beer Writers Award in 2018. He's been a fan of "birra artigianale" since discovering it at an Italian craft beer tasting at BJ's in Brea in 2008, and then visiting Italy to drink it at the source later that year. Contact him at beerscribe@earthlink.net.



The Brewers Association's Adam Duyle, left, and Coronado Brewing's Rick Chapman flank an interpreter on the BA's panel at Birra dell'Anno. Photo Credit: Tomm Carroll

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FIELD TRIP

TIJUANA CRAFT: BEER WITHOUT BORDERS

by TREVOR HAGSTROM

Los Angeles beer lovers know that San Diego is one of the most important cities for craft beer in the world. However, the world continues beyond the boundaries of the United States. Just south of San Diego, in Mexico, is a city of almost the same size. In the shadow of the Tecate brewery, a scene of small craft breweries is fermenting in Tijuana.

Baja California is one of the most exciting and dynamic regions for craft beer in Mexico. Between American tourists and a new generation of local drinkers with a taste for craft beer, there is a demand for better Mexican beer. Because the enthusiasm for craft beer in Tijuana currently exceeds the facilities for brewing, Tijuaneers are devising more tasting rooms and multi-tap bars to showcase efforts of burgeoning craft brewers.

A good first stop in Tijuana is the Telefonica Gastropark, a food court centered around one of the most comprehensive multi-tap bars pouring

Mexican craft beer anywhere in the world. While many cities have open food courts similar to this (such as Los Angeles' Grand Central Market) few can compete with Telefonica for food and beer. First, there are the food trucks out front. Tacos, tortas, seafood and a full fire grill for huge steaks are all options for dining. Then inside there is an espresso bar and a cheese shop. Almost all of the beer comes from Baja brewers. It's the perfect place to get oriented to the food and beer scene in Tijuana.

The Telefonica Gastropark is also home to a pilot brewery for San Diego's SouthNorte Brewing Company. It's the first American brewery to set up shop in Mexico. They do original brews inspired by Baja and the excellent food trucks out front. Ryan Brooks founded the brewery with visions of beer without borders, taking Mexican ingredients and flavors and incorporating them into classic California craft beer styles.



Photo Credit: Maggie Rosenberg

It makes sense that the pilot brewery would be here in Tijuana. The brewery was born out of a desire to represent Mexican flavors in beer beyond micheladas and bland lagers with a squeeze of lime. Their beer that best represents this fusion is the No Güey IPA. It takes the bones of a West Coast IPA and adds the most Mexican of flavors, chamoy, mango with chile-lime salt.

Although it's not so hip, we still appreciate the original debauchorous party zone right across the border in Zona Centro. This touristy city center still has its share of t-shirt shops and ridiculous donkeys painted to look like zebras ("Mexican zebra" according to the handlers), but it also now is home to many new places to sample Baja craft beer. The tap room for the Ensenada-based Transpeninsular Brewery is the prime place to grab a drink on the main strip. The bar features a rooftop where you can park yourself and witness the bustle of Av. Revolucion from a safe distance and a comfortable seat. We tried Transpeninsular's craft-brewed take on a Mexican lager, La Bocana. Even at 3.9% abv, it had more body than any mass-produced Mexican "clara" lager. It provided a hoppier aroma as well. It

was something like a skinny Mexican Pilsner.

One of our favorite places to get a pint in Zona Centro is in the tiny tap outpost of the Mamut Brewing Company hidden inside the Pasaje Rodriguez shopping street. It's just a bit away from the main brewery (which is also downtown). The atmospheric shopping alley is as much an attraction as the excellent beer. This shopping street is a place for designers and artisan vendors to set up a low-overhead retail space. Because so many Tijuana breweries have more initiative than capital, it is only natural that they find creative places like this to serve their beer.

We particularly enjoyed Mamut's roasty Dry Stout, which was clean and had a soft, lingering bitterness. When Mamut launched, they said that they wanted to keep their beer affordable. At 60 pesos a pint (\$3 USD), they've kept that promise. These prices are another reason why drinking beer in Tijuana is worth the extra effort of a border crossing.

The heart of the Tijuana craft beer scene is the aptly named Plaza Fiesta. You will not find corn dogs and tchotchkes in this mall, but there are



Photo Credit: Maggie Rosenberg



Photo Credit: Maggie Rosenberg

several tasting rooms, beer bars, and brewery tap houses pouring. This plaza acts as a proving grounds for Tijuana’s several nano-breweries that don’t have dedicated tasting rooms yet.

Cerveceria Insurgente is the most famous brewer at Plaza Fiesta, and perhaps the most celebrated brewery in Tijuana. They excel at brewing West Coast classic hop-forward beers. Insurgente Luposo IPA would impress any discriminating San Diegan hop-head. It is really no wonder that they have become one of the Tijuana’s greatest beer success stories. Insurgente was started as an apartment brewery by Ivan and Damian Morales. They brewed great beer, won medals at Mexican competitions, and were able to sell enough beer to local bars to fund their own tap room. Now you can get their beer at bottle shops the Southland. The brothers Morales lived in Southern California for years, and their beer reflects the earthy, citrusy hop profiles found in classic Southern California craft beer.

Upon returning to the USA, we were pleasantly surprised to see Insurgentes listed on draft board at our local, El Segundo Brewing Company. El

Segundo was pouring a collaboration brew that they crafted with Insurgente, dubbed “Imperial Revolucion.” It’s a silky imperial stout with a cacao nib finish. It took us back to Mexican chocolate laced beers that we tasted in Tijuana. This beer without borders exchange is thanks to the bridge that the Morales brothers built, and now L.A. drinkers are better for it.

There are Baja inspired beers being brewed in Southern California, as well as actual Baja brewed beer being imported into Southern California. Tijuana itself is brimming with Southern California craft beer influence. Baja and Alta California are lands divided by a political border but increasingly united by beer. If you can’t take the trip, take a taste.

Trevor Hagstrom and Maggie Rosenberg are food, beverage, and travel content creators who specialize in local foodways. Trevor writes and Maggie takes photos. Their combined experience has seen them organizing beer festivals, designing beverage menus, and exploring some of Europe’s oldest breweries. Examples of their work can be found at www.tandmworks.com.



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COVER STORY

THE EVOLUTION OF THE REVOLUTION

by DANIEL DRENNON



Teo Hunter and Beny Ashburn, Co-Owners of Crowns and Hops Brewery Photo Credit: Shamezo Lumukando. @magyombo

I have been writing about the craft beer revolution for a dozen years and I have seen it evolve from the early days of a seemingly endless sea of white guys with beards to a much more eclectic crowd that skews toward young people (since craft beer was actually a thing when they came of drinking age) and, hip hip hooray, females. Female owners, brewers, industry staff and, most importantly, beer fans. What I have not seen it evolve into is diversity when it comes to beer fans of color.

Enter Teo Hunter and Beny Ashburn, two artistic, creative and dynamic individuals who noticed the obvious lack of diversity among craft beer drinkers. Hunter attended a beer festival in Santa Barbara as a gift from Ashburn in 2015 and, being black, he couldn't help but observe the feeling of being awash in a sea of very white beer drinkers.

By the time they arrived back home to LA, the two professionals in creative production roles, had conceived of a movement to bring

more diversity to the homogenous world of craft beer. The duo began a social media onslaught with #BlackPeopleLoveBeer, later adding #BrownPeopleLoveBeer. The two became highly visible and charmingly engaging at beer events throughout the Southland, proudly wearing their BLACK PEOPLE LOVE BEER T-shirts and promoting diversity.

Seizing the opportunity presented by the momentum they were creating, they launched DOPE & DANK, a lifestyle brand that brought razor-sharp focus to the need for more diversity. There were DOPE & DANK beer events, collaboration brews and travel for beer and, yes, lots of exposure.

Hunter and Ashburn are natural-born leaders. According to Hunter, "We love what is already there (in beer) but are now about building what's missing. There is a village waiting for it." And trust me. These two don't just talk the talk. They walk the walk. And so now, they are preparing to open their own brewery, CROWNS AND

HOPS, in the city Hunter was born in, Inglewood, CA. He says with obvious pride, "Inglewood is known for being a diverse city...rich with culture, rich with history. Crowns & Hops will be about showcasing that culture and will be reflective of black and brown excellence."

DRENNON: *When and how did the two of you meet?*

Teo Hunter: Funny enough, we met on Tinder! People are always surprised when we say that. We might be the most successful story from Tinder!

Beny Ashburn: Teo and I dated for about 3 years. When we broke up, we were still great friends and had already built an amazing movement and craft beer lifestyle brand. We decided to keep going and work together to influence inclusion in the craft beer industry. We became committed to seeing this change and more so, becoming that change.

DRENNON: *What inspired you to become business partners?*

Teo Hunter: As creatives in our own right, we have always produced, strategized and created for others rather than our own initiatives. Although we both thoroughly enjoyed what we did professionally, we recognized how great it would be if we used our skills to contribute to our own community and passion. I had a drive and passion to identify and share space with others who shared my heritage and passion for craft beer. Simply, I was tired of being the only brotha in the brewery.

Beny Ashburn: Teo had a drive and passion for the craft beer community that inspired me to appreciate and love the industry myself. When we realized there was a true lack of representation in the craft beer community, we decided to use that knowledge to help educate and introduce craft beer to diverse communities in relatable and engaging ways.

DRENNON: *Once you decided to accept the daunting challenge to diversify the wonderful, but very white face of craft beer, how did you develop a strategy, plan and timeline?*

Beny Ashburn: Our first brand, Dope & Dank, shared craft beer through dope imagery, custom branded content and event activations that reflected our image, likeness and culture--all of the things that are currently missing in the craft industry. We specifically curate craft beer events in culturally relevant locations, making it feel like a more comfortable and engaging environment. We choose venues such as barbershops and streetwear stores, which are known as respected and trusted hubs for things that are culturally familiar and authentic. In addition, we partnered with top culinary, music and lifestyle influencers who share the same core values found in the craft community.

Teo Hunter: Our events particularly do what great beer communities are intended to do, create neutral and safe spaces to unify people and give

them an opportunity to establish and celebrate their community with beer. It's in these moments that we have an opportunity to connect as human beings, face-to-face, beyond "likes" on social media.

"The mind, once stretched by a new idea, can never return to its original dimensions" - Waldo Ralph Emerson. We feel the same philosophy applies to the palate of the consumer and the communities in which they reside. We are all about introducing new ideas and the new flavors to expand our people's palates and enrich our communities.

Beny Ashburn: We never really had a timeline set for our mission. We just knew if we remained consistent and continued to provide a positive face and voice for the community, change would happen.

DRENNON: *What have you learned over the past four years and how has that altered your direction, if at all?*

Teo Hunter: We've learned that all that one can expect from another human being is that they will be their authentic selves. We all have something to bring to the table if we focus on that goal. It's from this philosophy that we realized if we truly wanted a space in craft beer to be representative of the ideas we loved, we would need to own and create it ourselves.



(THE EVOLUTION OF THE REVOLUTION continued on page 15)



Beny Ashburn #BlackPeopleLoveBeer

Photo Credit: Cudjo Collins, @cudjocollins.

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(THE EVOLUTION OF THE REVOLUTION continued)

Beny Ashburn: These realizations have come to us from hundreds of conversations with brewers, brewery owners, beer enthusiasts, influencers, and community organizers of all races and backgrounds around the world.

DRENNON: *You mentioned that you got an opportunity to brew at Los Angeles Ale Works for about six months. How did that come about and what did you learn there?*

Teo Hunter: I met Kip Barnes at a So You Want to Own a Brewery? conference along with a few other amazing beer people (Matt and Lauren Garcia from Homage, Kevin and Sara from Cellador, David Walker from Firestone and more). Kip invited me to see his space and I asked if he would be open to me helping. One day turned into two days, two days turned into six months. I learned to understand the process and that I have a pretty sharp palate. I also learned that my true calling is for creating and establishing community, not brewing. I will always be grateful to Kip and Lloyd for allowing me to stumble around the Hawthorne-based brewery and contribute to some fantastic beer making. #FollowTheLAAW

DRENNON: *You have done numerous events at, and collaborations with, local breweries. What is the purpose?*

Beny Ashburn: Our mission has always been the same: to be a bridge, educational resource and influence for diversity in craft beer, and

hopefully inspire more people of color to be active participants, home brewers and owners in the craft beer industry. Interest becomes heightened when you can truly visualize yourself in something. We'd like to think that in the spirit of collaboration, communities with common values can align for the betterment and expansion of the industry as a whole.

DRENNON: *You talk about the "New Now" in craft beer. Explain that concept to our readers please.*

Beny Ashburn: This is the new age of CULTURAL OWNERSHIP—responsible, authentic culture curated for the people by the people. We will no longer just write the story, but own the narrative. It's in this understanding that we formed Crowns & Hops and are excited to open our own brewpub.

Teo Hunter: For too long have we been asking for someone to curate this cultural moment for us regardless of if the culture was intrinsic to the owners of the spaces we enjoyed the products of. We now understand that this New Now involves telling our own stories, heritage and contributions to craft beer. We're so excited to present this New Now in the form of our new brewpub. This is about building what's missing, not tearing down what's already here.

DRENNON: *Brewing is an inherently artistic endeavor and, as such, there are a lot of musical tie-ins whether it is how many brewers are also*

(THE EVOLUTION OF THE REVOLUTION continued on page 16)



Teo Hunter and Beny Ashburn

Photo Credit: Cudjo Collins, @cudjocollins.



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(THE EVOLUTION OF THE REVOLUTION continued)

musicians, or how many beer names are tied to musical influences. What are your observations of this trend?

Teo Hunter: I think that music is one of the best representations of the culture and history of a people. In the true spirit of jazz and hip-hop, founded by Black people in America, the art of beer is spontaneous and unpredictable at times, like a J-Dilla beat, (Listen to J Dilla's album Donuts, Daniel). We believe that as we, (Crowns & Hops) expose these similarities, we'll see continued interest with the creators of these traditional art forms (brewing and music), and the Black community. Currently, this connection is not very common in communities of color, but with our initiatives and mission, we are positive this will change for the betterment of the entire craft beer community.

DRENNON: *Tell me about CROWNS AND HOPS. What is the significance of the name?*

Teo Hunter: Crowns is intended to remind our communities that they are deserving of quality, despite what

we've been marketed or taught our relationships with products is supposed to be. Hops alludes to the very specific characteristics of the flower that not only gives beer its flavor and character, but also preserves and creates distinction. We hope that everyone strives to uncover their individual characteristics and lives through their true selves. Never forget that you're royalty.

Beny Ashburn: Crowns & Hops will bring you the first black-owned beer brand and brewery not founded by a traditional model of homebrewers, but built from the support of a diverse community of creatives, innovators and influencers. A brewery that is community based on Black and Brown excellence. This will be a place where all are welcome, but Black and Brown cultures specifically can see themselves in craft beer from the look and feel of the environment, to the delicious food, to the amazing music and the world-class beer.

DRENNON: *Brew Dogs is an investor. How did that relationship come about?*

Beny Ashburn: Brewdog was shooting new episodes for their Brew

Dogs show for their network drinktv.com. Their production team reached out to us to be a guest on their LA episode. By the end of the shoot, we helped secure the brewer guest, the breweries and ended up co-starring in the episode.

Teo Hunter: We were able to introduce James and Martin to our friends in the LA Craft Beer community along with several amazing Black and Brown craft beer enthusiasts promoting the #BlackPeopleLoveBeer and #BrownPeopleLoveBeer movement. By the end of the shoot, James asked us specifically how they could help support our brand. Months later, we're the first recipients of the Brewdog Development Fund and launched Crowns & Hops craft beer brand. We will be creating the initial Crowns & Hops flagship beers with the assistance of the BrewDog brewing team. As head of beer development for Crowns & Hops, I will be responsible for formulating recipes to include choosing hops, establishing the grain bills and yeast selection. Crowns & Hops Inglewood will have an independent brew team dedicated to producing a portfolio of recipes to serve throughout the region.

DRENNON: *You are also doing a crowdfunding campaign. What are your goals for that?*

Beny Ashburn: On March 6th, we're launching our crowdfunding campaign first in the US, then next in the UK. The investors of this crowdfunding effort will be known as the "Crowns & Hops Crew," the physical collective of all community brand investors who share the passion and goals for authentic cultural representation in craft beer. Our hope is that through the support of the community it will send a message to the world that all culture is worth preserving. It will also show the community that anything can be accomplished with direction, dedication, exposure and collective resources.

DRENNON: *What are the major obstacles to achieving true diversity in craft beer and how do we hurdle them?*

Teo Hunter: Engagement. Asking for the missing people at the table to join so solutions can be developed, not for solutions to be created without them. There's nothing worse than an organization that calls themselves "community" only to be



Beny Ashburn

Photo Credit: Cudjo Collins, @cudjocollins.

a community onto themselves. That type of behavior incites separatism and classism. Craft breweries on average take space where property is cheap. Chances are that property is going to be surrounded by people of color based on a number of socioeconomic factors. Brewery owners assuming that their presence will not inherently change the pre-existing community are mistaken or simply don't care. We should all consider ways to give back that will enhance the community rather than just raising property values. Ask questions. Uncover intent if it's not transparent. This is a case-by-case situation, not a one-size-fits-all solution.

DRENNON: *Where do you see CROWNS AND HOPS in five years?*

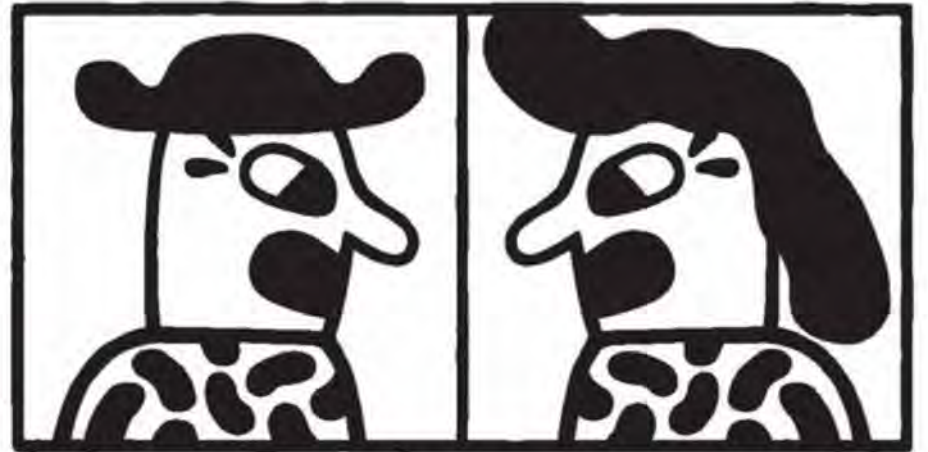
Beny Ashburn: We see Crowns & Hops as leaders in the art and business of producing incredible craft beer along with creating spaces that are currently missing in the industry.

Teo Hunter: It's one thing to play hip-hop in a brewery all day, which some people may assume is the promoting of Black and Brown culture in the craft beer industry. If the Black and Brown community disappear after you arrive,

what have you really accomplished? The effort over the next five years will include focusing on the revitalization of communities that need it in ways that are organic and consistent.

DRENNON: *If you were the keynote speakers at a Brewer's Association meeting, what would your message be?*

Teo Hunter: My message would be to reexamine what a community-based brewery means. This means to examine what the values are of your business model and to determine whether or not your business hurts or helps the community. Depending on the findings, what are you doing as a business to ensure that there is an opportunity to find a balance of equity? This does not always mean through money. This could come in the form of donating time, mentorship, space for workshops about ownership and more. Per the BA's purpose we are expected to "Work to build a collegial community of craft brewers, homebrewers and beer enthusiasts". Crowns & Hops will act as leaders in this space to show that there is a huge aspect of our American community being forgotten in the spirit of "community".



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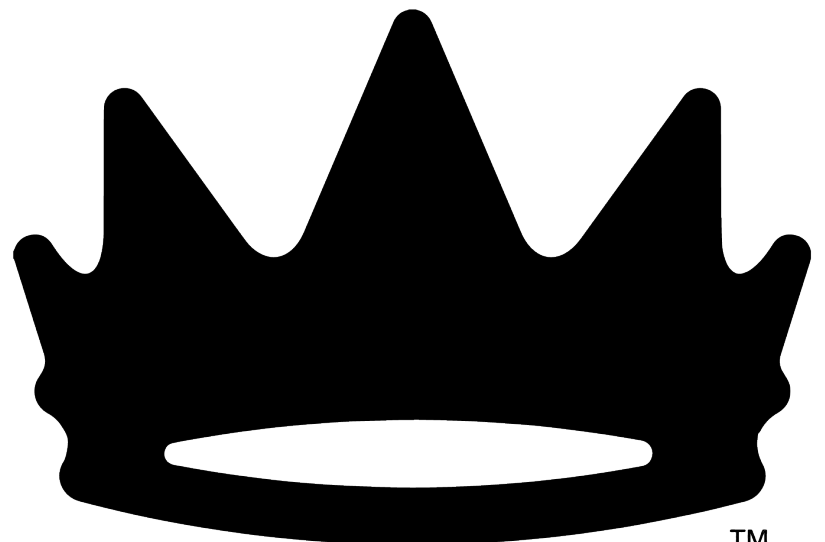
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DRENNON: *What one word or phrase describes each of you?*

Beny Ashburn: I am a true Virgo. I am definitely a perfectionist and a curator. I manage and produce the details with pleasure. I love creating an experience for someone that makes them feel comfortable and open to trying something new or having a great conversation with a stranger over an amazing beer. That's my role at Crowns & Hops and my duty to the community of craft beer.

Teo Hunter: Champion and lover of connecting through authenticity. Let's celebrate from that space over some fantastic beer so that we can all become better from what we didn't know prior to connecting. That's evolution, family.

To stay connected and support our Crowns & Hops Indiegogo Campaign launching on March 6th, make sure to visit and follow us on social at crownsandhops.com, IG - @crownsandhops, Twitter: @crownsandhops, and Facebook: Crowns & Hops.



TM

THE OC BEAT

THERE IS SOMETHING IN THE WATER
IN SANTA ANA

by TREVOR HAGSTROM

Santa Ana is the county seat for Orange County, but it's far from the beer capital. Anaheim offers far more breweries, and the beach cities host more inspiring drinking venues. However, Santa Ana has something unique that no other city in the United States can claim. It has the best tasting city water. Every year a panel of water experts meets at the Berkeley Springs Water Tasting in West Virginia to determine which municipal water is the best in the United States. Santa Ana is a two-time winner. Where there's good water, there's good beer.

What makes the water so good? The short answer: Santa Ana is built on an aquifer, and so their supply relies far less on water being piped down from far away (like Los Angeles and San Diego do). The same thing that makes brewing water, also known as liquor, good, is less manipulation. Most water that is used in brewing goes through some degree of filtration and remineralization at the brewery. Water engineers do the same thing to our tap water. This is man's way of mimicking the natural process of vaporization and mineral absorption that groundwater and river water go through. The less brewers have to adjust their water to get their desired profiles, the better.

Before water flows into brewery tanks, it's already been tested, measured and evaluated by city engineers



The Santa Ana Downtown watertower

Photo Credit: Maggie Rosenberg

hoping to make clean, inoffensive water for our taps. Brewers continue by deciding how to adjust the water for their desired beer profile. Good brewing water isn't always the most neutral. Some styles require aggressive mineralization to mimic waters from famous beer cities in Europe.

However, since beer is made from so much water, starting with great tasting water makes the whole process easier.

The Santa Ana residents are proud of their water. Some say that the Eiffel Tower of Orange County is the Downtown Orange County Water Tower that looms over exit 105A on Interstate 5. Under the shadow of the water tower is the Blinking Owl Distillery, Orange County's first spirits producer. Distiller Ryan Friesen mentioned to us on our last visit that he was interested in collaborating with local breweries, perhaps by swapping barrels. Stay tuned.

Cismontane is the oldest brewery in town, founded back 2009, and was actually started up the hill in Rancho Santa Margarita. Cismontane's beers feature a long mineral finish that is most noticeable in their cleaner lager styles. We still love their Citizen California Common, one of the brewery's original brews, and a tribute

to California's original "steam" beer style. We talked to brewery hand Wayne "Sauce" about their water quality and it was confirmed that the move made for far less need for adjustment. He also weighed in on what made Santa Ana's water so good: For a long time, the city was known to have some pretty terrible water, so much so that they stepped in to fix it. Personally, we notice a pleasant mineral finish in Santa Ana beers, but who knows how much of that perception has to do with our visions of superior water.

What really makes Santa Ana an underrated beer town has as much to do with what is going on in the aquifer as with what's going on at the taprooms. The small beer community here is tight-knit. It's the kind of place where homebrewers and professional brewers engage with each other and drink together. Smaller breweries and homebrewers are even buying equipment from the larger one in town.

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Good Beer Co. Vivo

Photo Credit: Maggie Rosenberg

Cismontane is now half brewery, half beer equipment warehouse. Their taproom shares space with stainless steam tanks and brewing gear that they sell at regular auctions.

If Cismontane is an Orange County classic, the Good Beer Company in Downtown Santa Ana is the current hot spot. Their downtown location and barrel-stacked brewery is the hip boost that the city needs. Founded in 2014, their beers feature many tart styles. Mixed fermentation and barrel aged

beers make up about half of their tap list at any given time.

We tracked down a real treat, a well-aged bottle of Vivo Saison at Select Beer Company in Redondo Beach. The brew is both a mixed culture and wine-barrel-aged beer. It was both expressive of tart barrel influences and stone fruit. The brett had softened over the year in bottle and left a minty finish that deepened the complex mineral finish of the South Basin aquifer that Santa Ana is built upon.

Aside from the aquifer, there is the Santa Ana River flowing from tributaries starting in the San Gabriel and San Bernardino Mountains, including mountain lakes such as Big Bear. Once it gets to Santa Ana, it's a concrete urban riverbed, with a bit more activity than the usually dry Los Angeles River. This river is the inspiration for Santa Ana's smallest and newest brewery, the Santa Ana River Brewery.

The beer scene is improving in Santa Ana, but the tacos are already there. Santa Ana boasts a 78% Hispanic population and, beyond that, great water makes great masa. Breweries like Cismontane and the newer Network Brewery across the street

feature excellent taco trucks on their rotating cast of mobile caterers.

The 2019 Berkeley Springs Water Tasting just happened at the end of February. We will see if Santa Ana takes gold again. The beer will keep getting better no matter what the water experts in West Virginia may think.

Trevor Hagstrom and Maggie Rosenberg are food, beverage, and travel content creators who specialize in local foodways. Trevor writes and Maggie takes photos. Their combined experience has seen them organizing beer festivals, designing beverage menus, and exploring some of Europe's oldest breweries. Examples of their work can be found at www.tandmworks.com.



Flight at Cismontane

Photo Credit: Maggie Rosenberg

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YAEGER SHOTS

I'M NOT CRAZY. INSTITUTION ALE.

by BRIAN YAEGER

For certain people of a certain age, we hear the word “institutional” and we think “institutionalized” and that, in turn, makes us want a Pepsi. But now when I hear the words “Institution Ale,” I know this is a brewery with no suicidal tendencies because they’re doing everything right and should be rewarded with a vibrant, successful business. As a result, instead of really just wanting a Pepsi, I really want a beer, preferably a Mosaic Pale Ale.

If you’ve never visited Institution Ale Company’s brewery and tasting room in Camarillo—and if you live in L.A. I’m aware that’s an unlikely scenario unless you drove up the 101 to the outlet mall and all that retail therapy left you in need of some liquid therapy—you walk into the lobby with the merch, through the game room (that, unlike the family-friendly tasting room, is 21 and up) and belly up to the bar where 20 house beers await. Great first step. Perhaps even better second step is that all the pints start at \$4.50 and top out at \$6. God bless whoever is in charge of these price points where the average pint is five bucks, maybe five-twenty-five, because pardon me for saying this but beer’s nowhere near as expensive to make that it warrants the \$8 or \$9 price tags common around California. But thirdly, and this is where points one and two are tied together: all the beers are delicious.

As of February, the only thing IAC could’ve done to sweeten the deal—at least if you live in or are visiting Santa Barbara and feel like doing some beer drinking along State Street with a



Institution Ale's tap list

Photo Credit: Brian Yaeger

bit more character than a business or light-industrial park—is finally open the tasting room that Santa Barbeerians have been promised for two years. The fact that the hyper-clean, institutionally-bright space with a hop-forward mural on one side and an Instagrammable brick wall with neon sign alerting patrons that they’re in this Institution was slammed on opening night (a Wednesday at that) shows it’s instantly well-received.

State Street, Santa Barbara’s main corridor, has lots of high visibility restaurants, shops, and collegiate bars. That makes it the city’s most expensive real estate. (It’s also got plenty of vacancies, but that speaks to the dysfunction of City Hall and the landlords.) A handful of breweries from within the 805 and one notable one from beyond (Modern Times!) announced plans for taprooms in the last one to two years. Only Goleta’s Draughtsmen Aleworks (the focus of this column in the November, 2018 issue) beat Institution to the punch, more of a starting line than a finish line.

Launched on a three-barrel system in 2013, co-owner Shaun Smith says it was more of a “proof of concept.” Three years later, they upsized to a three-vessel system that quintupled production capacity. And it was that extra cellar space that led to the team searching for a second location back in 2017. Institution has no outside investors and therefore needed to do the

build-out themselves, hence the 2019 grand opening. Of their new home, Smith says, “Santa Barbara already has a great beer scene and I definitely think it is only going to get better.” He welcomes the newcomers, which include Modern Times as mentioned and Goleta’s Captain Fatty’s. One or two more are considering planting a flag.

As a less rah-rah point, State Street is presently plagued by vacancies. It’s an issue caused—or at least not assuaged—by the City Council and the landlords. This and the other new taprooms are right in the midst of the blighted stretch of “lower State Street” which is also the heart of the Santa Barbara Beer Mile. As Smith points out, “We’ve noticed some of the struggles in recent years and I think local beer can help revitalize it a bit.” We can all drink to that.

So let’s get back to that proper pint of the beloved Mosaic (which, again, costs less than a Lincoln so Institution

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Institution Ale mural

Photo Credit: Brian Yaeger

wins, game over). It was born, according to Smith, as part of a series of rotating pale ales back in '13. "Mosaic was pretty new and like many breweries we were brewing a base beer and rotating through different hop combinations...The Mosaic and Simcoe combo was our favorite, so we decided to stick with that version." Smart. It's one of Institution's most popular. It bursts with guava notes but some peppy pineapple creeps in. It is, dare I say, the best all-around, everyday IPA from the 805. Sure, they call it a pale ale and not an IPA, and at 6.2 percent ABV maybe/maybe not, but like Shakespeare and everyone named John Smith knows, what's in a name?

Mosaic, of course, is one of the sexiest hop varieties these days, on par with Citra. So it's not like this beer has a secret ingredient, it's just that the brewers wield them exceedingly well. In fact, Smith says none of Institution's beers are packed with a "secret sauce." He adds, "We really only brew American ales with a couple lagers being the only exception... We just try to be as consistent as possible and not overlook any detail of the brewing process... Freshness is also key. We limit our distro footprint and formats to make sure beer is always drinking fresh."

As such, you'll find nary an old, leathery barrel-aged beer! Looking for a sour beer, even a young, kettle-

sour? Look somewhere else! And if you're thinking that limits Institution to just a glut of hazy IPAs, prepare to introduce your face to your palm. No hazies, bruh. Smith again: "We like being noticed for executing West Coast style beers really well."

Someone get a big net. I'm falling hard.

But wait, there's more. First there was the swoon-inducing price points (even the big beers, the few that lumber in at over 8 percent, also max out at six bucks but are all served 10 ounces at a time. But even for the sessionable ones, if you're like most of us and want to flit around from one pale to the next to maybe fork shirt up with a jalapeño pale (Jalapeño State St. is the one-off capsicum'ed batch of State St. for those who succumb to one-offs) all half pints are \$2.75-\$3.50 and they'll even gladly serve 5-ounce pours for a build-your-own flight. "We love half pours too" Smith mentions. Now getting through all 20 beers in just a few visits in entirely doable, entirely frugal, and entirely necessary.

Brian Yaeger is the author of Red, White, and Brew and contributed to the Oxford Companion to Beer. If he's not writing for beer publications he's planning beer festivals. Along with his wife and son (I.P.Yae.) he recently moved to (and is learning to surf in) Santa Barbara, where he's teaching UCSB's first beer-tasting class.



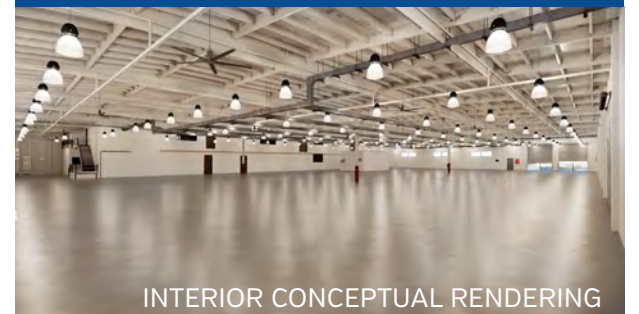
Institution Ale neon sign

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Claremont Craft Ales
1420 N Claremont Blvd #204C, Claremont
claremontcraftales.com

Clayton Brewing Company
661 W Arrow Hwy, San Dimas
claytonbrewingco.com

Common Space Brewery
3411 W El Segundo Blvd, Hawthorne
commonsplace.la

Craftsman Brewing Co.
1270 Lincoln Ave #800, Pasadena
craftsmanbrewing.com

Dry River Brewing
671 S Anderson St, Los Angeles
www.dryriverbrewing.com

The Dudes' Brewing Company
1840 W 208th St, Torrance
thedudesbrew.com

Eagle Rock Brewery
3056 Roswell St, Los Angeles
eaglerockbrewery.com

El Segundo Brewing Company
140 Main St, El Segundo
elsegundobrewing.com

Figuroa Mountain Brewing Co
30770 Russell Ranch Rd, Westlake Village
FigMtnBrew.com

Five Threads Brewing Company
1133 Via Colinas #109, Westlake Village
fivethreadsbrewing.com

Frogtown Brewery
2931 Gilroy St, Los Angeles
frogtownbrewery.com

Hand-Brewed Beer
9771 Variel Ave, Los Angeles
handbrewedbeer.com

Henson Brewing Company
2121 Kenmere Ave, Burbank
hensonbrewing.com

Highland Park Brewery
5127 York Blvd, Los Angeles
hpb.la

Homage Brewing
281 S Thomas St #101, Pomona
homagebrewing.com

Hop Secret Brewing Company
162 W Pomona Blvd, Monrovia
hopsecretbrewing.com

Imperial Western Beer Company
800 N Alameda St, Los Angeles
imperialwestern.com

Indie Brewing Company
2350 Sunrise St, Los Angeles
indiebrewco.com

Iron Triangle Brewing Company
1581 Industrial St, Los Angeles
www.irontrianglebrewing.com

King Harbor Brewing Company
2907 182nd St, Redondo Beach
kingharborbrewing.com

La Verne Brewing
2125 Wright Ave, La Verne
lavernebrewingco.com

Liberation Brewing Company
3630 Atlantic Ave, Long Beach
liberationbrewing.com

Lincoln Beer Company
3083 N Lima St, Burbank
lincolnbeercompany.com

Long Beach Beer Lab
518 W Willow St, Long Beach
lbbeer.com

Los Angeles Ale Works
12918 Cerise Ave, Hawthorne
laaleworks.com

Lucky Luke Brewing
610 W Ave O #104, Palmdale
luckylukebrewing.com

MacLeod Ale Brewing
14741 Calvert St, Van Nuys
macleodale.com

Monkish Brewing Co.
20311 S Western Ave, Torrance
monkishbrewing.com

Mt. Lowe Brewing
150 E St Joseph St, Arcadia
mtlowebrewing.com

Mumford Brewing
416 Boyd St, Los Angeles
mumfordbrewing.com

Ogopogo Brewing
864 Commercial Ave, San Gabriel
ogopogobrewco.com

Ohana Brewing Company
1756 E 23rd St, Los Angeles
ohanabrew.com

Pacific Plate Brewing
1999 S Myrtle Ave, Monrovia
pacificplatebrewing.com

Phantom Carriage Brewing
18525 S Main St, Carson
phantomcarriage.com

Pocock Brewing Company
24907 Tibbitts Ave, Santa Clarita
pocockbrewing.com

Progress Brewing
1822 Chico Ave, South El Monte
progress-brewing.com

REV Brewing Company
1580 W San Bernardino Ave, Ste H & I, Covina
revbrewingco.com

San Fernando Brewing Company
425 Park Ave, San Fernando
sanfernandobrewingcompany.com

Sanctum Brewing Company
560 E Commercial St #21, Pomona
sanctumbrewing.com

Santa Monica Brew Works
1920 Colorado Ave, Santa Monica
santamonicabrewworks.com

Scholb Premium Ales
2964 Columbia St, Torrance
drinkscholb.com

Smog City Brewing Co.
1901 Del Amo Blvd #B, Torrance
smogcitybrewing.com

State Brewing Co.
1237 W 134th St, Gardena
statebrewingco.com

Steady Brew Beer Co
2936 Clark Ave, Long Beach
steadybrewing.com/

Strand Brewing Co
2201 Dominguez St, Torrance
strandbrewing.com

Ten Mile Brewing
1136 E Willow St, Signal Hill
tenmilebrewing.com

Three Weavers Brewing Co.
1031 W Manchester Blvd Unit A-B, Inglewood
threeweavers.la

Timeless Pints
3671 Industry Ave, Lakewood
timelesspints.com

Transplants Brewing Company
40242 La Quinta Ln Unit 101, Palmdale
transplantsbrewing.com

Trustworthy Brewing Co.
156 W Verdugo Ave, Burbank
trustworthybrewingco.com

Wingwalker Brewery
235 West Maple, Monrovia
wingwalkerbrewing.com

Wiretap Brewing
341b S Avenue 17, Los Angeles
wiretapbrewing.com

Ximix Craft Exploration
13723 1/2 Harvard Pl, Gardena
ximixcraft.com

Yorkshire Square Brewery
1109 Van Ness Ave, Torrance
yorkshiresquarebrewery.com

Zymurgy Brew Works & Tasting Room
22755 Hawthorne Blvd, Torrance
zymurgybrewworks.com

BREW PUBS

Beachwood BBQ & Brewing
210 E 3rd St, Long Beach
beachwoodbbq.com

Belmont Brewing Company
25 39th Pl, Long Beach
belmontbrewing.com

The Brewery at Abigaile
1301 Manhattan Ave, Hermosa Beach
abigailerestaurant.com

The Brewery at Simmzy's
3000 W Olive Ave, Burank
simmzys.com

Brewery Draconum
24407 Main St, Santa Clarita
facebook.com/brewerydraconum

Congregation Ales
Azusa Brewpub Chapter
619 N Azusa Ave, Azusa
congregationalehouse.com

Downey Brewing Company
10924 Paramount Blvd, Downey
thedowneybrewing.com

Dutch's Brewhouse
4244 Atlantic Ave, Long Beach
dutchsbrewhouse.com

Firestone Walker - The Propagator
3205 Washington Blvd, Marina Del Rey
firestonebeer.com/visit/venice.php

HopSaint Brewing Company
5160 W 190th St, Torrance
www.hopsaint.com

Innovation Brew Works
3650 W Temple Ave, Pomona
ibrewworks.com

Karl Strauss Brewing Company
600 Wilshire Blvd Ste 100, Los Angeles
www.karlstrauss.com

Karl Strauss Brewing Company
1000 Universal Studios Blvd, Universal City
www.karlstrauss.com

The Lab Brewing Co.
30105 Agoura Rd, Agoura Hills
labbrewingco.com

Ladyface Ale Companie
29281 Agoura Rd, Agoura Hills
ladyfaceale.com

Red Car Brewery and Restaurant
1266 Sartori Ave, Torrance
redcarbrewery.com

Rock Bottom Restaurant and Brewery
1 Pine Ave, Long Beach
rockbottom.com

Sage Vegan Bistro & Brewery
1700 Sunset Blvd, Los Angeles
sageveganbistro.com

San Pedro Brewing Company
331 W 6th St, San Pedro
sanpedrobrewing.com

Wolf Creek Restaurant & Brewing
27746 McBean Pkwy, Santa Clarita
wolfcreekbrewing.com

TASTING ROOMS

King Harbor Waterfront Tasting Room
132 International Boardwalk, Redondo Beach
kingharborbrewing.com

Smog City Steelcraft
3768 Long Beach Blvd #110, Long Beach
steelcraftlb.com

ORANGE COUNTY

BREWERIES

All-American Brew Works
5120 E. La Palma Ave, #103, Anaheim
allamericanbrewworks.com

Anaheim Brewery
336 S Anaheim Blvd, Anaheim
anaheimbrew.com

Artifex Brewing
919 Calle Amanacer, San Clemente
artifexbrewing.com

Asylum Brewing
2970 La Palma, Suite D, Anaheim
asylumbrewingcompany.com

Back Street Brewery
1884 S Santa Cruz St, Anaheim
backstreetbrew.com

Barley Forge Brewing
2957 Randolph Ave, Costa Mesa
barleyforge.com

Beachwood Brewing Taproom
7631 Woodwind Dr, Huntington Beach

Black Cock Brewing Company
1444 N Batavia St, Orange
blackcockbrewing.com

Bootlegger's Brewery
130 S Highland Ave, Fullerton
bootleggersbrewery.com

Bottle Logic Brewing
1072 N Armando St, Anaheim
bottlelogic.com

Brewheim
1931 E Wright Cir, Anaheim
brewheim.com

Chapman Crafted Beer
123 N Cypress St, Old Towne Orange
chapmancrafted.beer

Cismontane Brewing Co. Tasting Room
1409 E Warner Suite C, Santa Ana
cismontanebrewing.com

Congregation Ale House Santa Ana Chapter
201 N Broadway, Santa Ana
congregationalehouse.com

Docent Brewing
33049 Calle Aviador Suite C, San Juan Capistrano
docentbrewing.com

Four Sons Brewing
18421 Gothard St, Huntington Beach
foursonsbrewing.com

GameCraft Brewing
23301 Avenida De La Carlota St C, Laguna Hills
gamecraftbrewing.com

Green Cheek Beer Company
2294 N Batavia St #C, Orange
greencheekbeer.com

Gunwhale Ales
2960 Randolph Ave a, Costa Mesa
gunwhaleales.com

Hoparazzi Brewing Co.
2910 E La Palma Ave, Anaheim
twitter.com/hoparazzibrew

Laguna Beach Beer Co
29851 Aventura Ste C-E, Rancho Santa Margarita
lagunabeer.com

Left Coast Brewing Company
1245 Puerta Del Sol, San Clemente
leftcoastbrewing.com

Lost Winds Brewing Company
924 Calle Negocio Suite C, San Clemente
lostwindsbrewing.com

Network Brewery
824 Carnegie Ave, Santa Ana
networkbrewery.com

Noble Ale Works
1621 S Sinclair St #B, Anaheim
noblealeworks.com

Phantom Ales
1211 Las Brisas St, Anaheim
phantomales.com

Riip Beer Company
17214 Pacific Coast Hwy, Huntington Beach
riipbeer.com

Santa Ana River Brewing Company
3480 W Warner Ave unit B, Santa Ana
www.santaanariverbrewing

Stereo Brewing
950 S Via Rodeo, Placentia
stereobrewing.com

The Bruery
715 Dunn Way, Placentia
thebruery.com

The Good Beer Co.
309 W 4th St, Santa Ana
thegoodbeerco.com

Towne Park Brewery
1566 W Lincoln Ave, Anaheim
towneparkbrew.com

Unsung Brewing Company
500 S Anaheim Blvd, Anaheim
unsungbrewing.com

BREW PUBS

Huntington Beach Beer Company
201 Main St, Huntington Beach
hbbeerco.com

Pizza Port San Clemente
301 N El Camino Real, San Clemente
pizzaport.com

Stadium Brewing
26738 Aliso Creek Rd, Aliso Viejo
stadiumbrewing.com

TAPS Fish House & Brewery
101 E Imperial Hwy, Brea
tapsfishhouse.com

TAPS Fish House & Brewery
13390 Jamboree Rd, Irvine
tapsfishhouse.com

Tustin Brewing Company
13011 Newport Ave #100, Tustin
tustinbrewery.com

INLAND EMPIRE

BREWERIES

3 Iron Brewing Company
898 Via Lata Suite A, Colton
3ironbrewingco.com

Area 51 Craft Brewery
7123 Arlington Ave #A, Riverside
Area51craftbrewery.com

Black Market Brewing Co.
41740 Enterprise Cir N #109, Temecula
blackmarketbrew.com

Brew Crew Inc.
11626 Sterling Ave #G, Riverside
brewcrewinc.com

Brew Rebellion Brewing
13444 California St, Yucaipa
brewrebellion.com

Chino Valley Brewery
1630 E Francis St #J, Ontario
chinovalleybrewery.com

Coachella Valley Brewing Co.
30-640 Gunther St, Thousand Palms
cvbco.com

Dragon's Tale Brewery
8920 Vernon Ave #122, Montclair
www.dragonstalebrewery.com

Escape Craft Brewery
721 Nevada St #401, Redlands
escapecraftbrewery.com

Euryale Brewing Co
2060 Chicago Ave #A-17, Riverside
euryalebrewing.com

Garage Brewing Co
29095 Old Towne Front St, Temecula
garagebrewco.com

Hamilton Family Brewery
9757 Seventh St #802, Rancho Cucamonga
hamiltonfamilybrewery.com

Hangar 24 Brewery
1710 Sessums Dr, Redlands
hangar24brewery.com

Inland Empire Brewing Company
1710 Palmyrita Ave #11, Riverside
iebrew.com

Ironfire Brewing Co.
42095 Zevo Dr #1, Temecula
ironfirebrewing.com

Last Name Brewing
2120 Porterfield Way, Upland
lastnamebrewing.com

La Quinta Brewing Co.
77917 Wildcat Dr, Palm Desert
laquintabrewing.com

No Clue Brewing
9037 #170 Arrow Rt, Rancho Cucamonga
nocluebrew.com

Old Stump Brewing Co.
2896 Metropolitan Pl, Pomona
oldstumpbrewery.com

Packinghouse Brewing Co.
6421 Central Ave #101-A, Riverside
pbbeer.com

Refuge Brewery
43040 Rancho Way, Temecula
refugebrew.com

Ritual Brewing Co.
1315 Research Dr, Redlands
ritualbrewing.com

Rök House Brewing Company
1939 W 11th St #A, Upland
rokhousebrewing.com

Skyland Ale Works
1869 Pomona Rd Unit E/F, Corona
skylandaleworks.com

Solorio Brewing Company
9395 Feron Blvd Suite K, Rancho Cucamonga
soloriobrewing.com

Sour Cellars Brewery
9495 E 9th St Unit B, Rancho Cucamonga
www.sourcellars.com

Stone Church Brewing
2785 Cabot Dr Suite 160, Corona
stonechurchbrewing.com

Strum Brewing
235 S Campus Ave, Ontario
www.strumbrewing.com

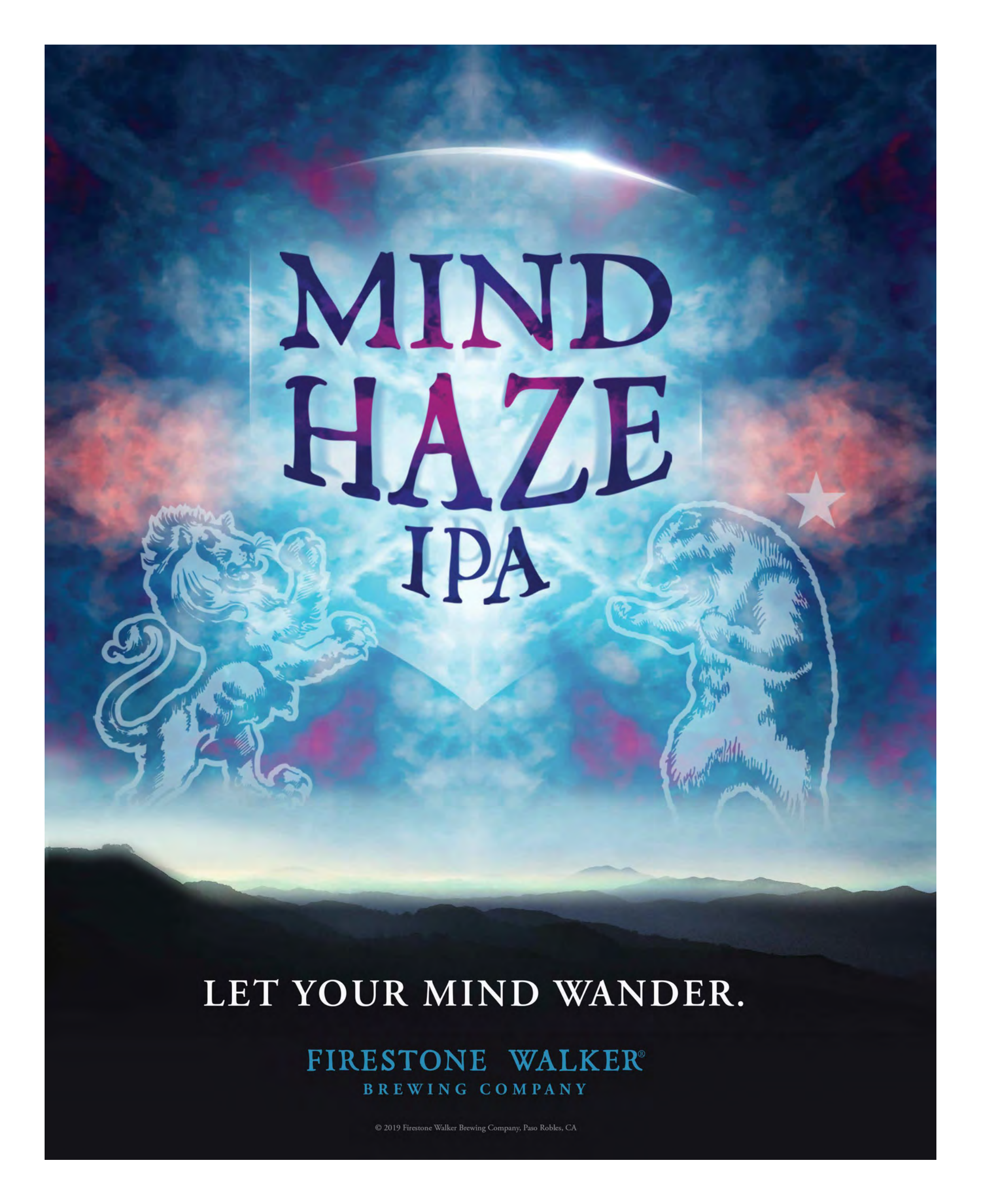
Thompson Brewing
9900 Indiana Ave Suite 7, Riverside
thompsonbrewing.com

Wiens Brewing
27941 Diaz Rd, Temecula
Wiensbrewing.com

BREW PUBS

TAPS Fish House & Brewery
2745 Lakeshore Dr, Corona
tapsfishhouse.com

Wicks Brewing Company
11620 Sterling Ave, Riverside
wicksbrewing.com



MIND HAZE IPA

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FIRESTONE WALKER®
BREWING COMPANY

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