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STAY ELEVATED



Brendan Lake

Photo Credit: Terrence White

I had been super stoked to be the one to tell most of you, at least those who live outside of the South Bay, about Brendan Lake and Burnin' Daylight. Lake is a hidden gem of a brewer and his Burnin' Daylight, which opened just a few months ago, quickly impressed me as one of the best new breweries in California. (Full Cover Story on Page 12)

BY DANIEL DRENNON

INSIDE

WISFUL DRINKING



PAGE 5

TEMECULA



PAGE 8

INLAND EMPIRE



PAGE 10

LOCAL NEWS



PAGE 17

CENTRAL COAST



PAGE 20



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WISHFUL DRINKING

TEN YEARS AFTER KEEPING LA'S CRAFT BEER MOVEMENT GOING

by Tomm Carroll

For most LA Beer Weeks over the past decade, I've moderated a panel called "So You Want to Open a Brewery in LA?," featuring owners of new, or soon-to-open, breweries in LA County. But since last month's LABW 11 marked the tenth anniversary of this celebration of local craft, I decided to change things up and put together a panel featuring some of the breweries that were around, or just opening, in 2009.

Joining me on the outside stage of LA Center Studios at Beer Week's kickoff festival were Laina McFerren of Wolf Creek Brewing in Valencia (and current President of the LA County Brewers Guild), Rich Marcello of Strand Brewing in Torrance, Ting Su of Eagle Rock Brewing in Glassell Park and Cyrena Nouzille of Ladyface Ale Companie in Agoura Hills.

Following are some edited excerpts from our discussion:

Beer Paper: What are your memories of the LA beer scene 10 years ago?

Ting Su: My husband Jeremy Raub was a longtime homebrewer; he and his dad had been homebrewing since he was in high school. What prompted us to start a brewery — I always call it "a moment of insanity" — is that I said to Jeremy for his 30th birthday, "Hey, put your money where your mouth is — you should start a brewery." So we established a DBA, and it took us two and a half years in the city limits of

LA to actually get us to opening day. There was so much red tape, the city didn't know what to do with us, and we had to do a lot of educating, a lot of fighting with the city... We finally opened in 2009. And it's been uphill ever since.

Cyrena Nouzille: In 2009, I couldn't find a good beer to save my life. It was hard to find a bottle of Chimay — because I'm a Belgian beer fan — at your average liquor store. So I decided to start homebrewing because I've always had the philosophy that if you can't find it, you can make it. And I joined the Maltose Falcons — give it up for the Falcons! [cheers] — the oldest homebrew club in the country. I ran into Jeremy at a Falcons' anniversary party and said, "Oh, you're opening a brewery? We're opening a brewery too!" That was when we got started and first fell in love with each other's beers.

TS: My theory is that there's something about just before the end of the year that the people of the city of LA realize they've been such dicks to all the alcohol establishments that were trying to open, and said, "Oh god, we haven't met our quota for new openings; we gotta make this happen." So they push through all of the alcohol licenses.

CN: I'm in an LA suburb, so I'm actually under the city of Agoura

(WISHFUL DRINKING continued on page 6)



Rich Marcello, left, Ting Su, Laina McFerren, Cyrena Nouzille and Tomm Carroll
Courtesy of Ladyface

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Ting Su, left, Cyrena Nouzille, Tomm Carroll, Laina McFerren, and Rich Marcello
Photo Credit: Lloyd Brown/craftbeerguy.com

(WISHFUL DRINKING continued)

Hills' purview. And with a name like Ladyface, they thought I was opening a brothel and that there were gonna be naked ladies dancing on tables!

Laina McFerren: We were in more of the first wave, as I like to call it, of the beer scene, which was definitely more targeted to brewpubs rather than tasting rooms in 1997. We came from the restaurant industry, where my husband Rob and I met. One year, I bought Rob a homebrew kit. With much trepidation, I was not sure if this was gonna be a good idea at all, but I was pleasantly surprised how delicious his first batch was. A germ of an idea was born and a few years later in the Santa Clarita Valley — which didn't know craft beer from Kool-Aid — we were able to open a restaurant that had only craft beer on tap, which was extremely difficult to find then. We poured something called Red Ass Beer, which was brewed by Redondo Beach Brewing Co.

Our [brewing] equipment did not get delivered until three months after we opened the restaurant, so we had to open with this big vacant space. And people were taking bets on what we were doing. They thought it was a dancehall; they never thought it was a brothel, though. When we finally opened, we had a lot of requests for Budweiser in the first, I don't know, 22 years that we've been open! We were in a

shopping center and Rob's response was, "Ralph's is right over there; that's where you can get it. You can't get that here." And we're proud to say that for 22 years, we've only sold independent craft beer [cheers].

Rich Marcello: At the time, in 2009, LA was known as the beer wasteland. There was a famous quote: "LA, the Beer Wasteland. Don't Bother Stopping by There for a Beer, Head South to Where all the Breweries Are." So we said, "Oh, this is a great time and Torrance is a great place to make a brewery." I was still explaining to people that "craft beer" was not a type of beer, like a lager or an IPA. It was a movement of sorts. But it was really a difficult time for beer. The city didn't want us, we weren't exactly welcomed with open arms. Since then, I feel that the South Bay and Torrance has held up its end of the bargain, like a lot of LA. And we've come a long way. Do you realize that if we would've been at this event 10 years ago, there would've been maybe three or four booths [of local craft beer]? The first LA Beer Week was 99% imports.

BP: How do you compare your challenges from back then to the challenges you all face today?

TS: It's a whole different scene! With regards to the over 90 breweries that are open in LA now, and how receptive the community is to craft beer... Kids, we

still got a long way to go! We're hitting a saturation point where breweries are starting to compete with one another for tap and shelf space. Until we see our major stadiums — I'm talking to you, Dodgers and Staples Center — start carrying local craft beer, the community is not fully behind us yet. That's an indicator the vast majority of the LA population is not supporting local craft. It's a movement; start it. The sooner you guys start asking these stadiums for it, the sooner they'll start carrying it. And that's when we know the city at large is in support of our local craft breweries. Until then, macrobrews and premium imports are gonna reign supreme.

CN: There's a certain capacity for the number of breweries in any community. And the only way to push pass that, and to support more craft beer and more breweries, is to grow the fan base. I've heard the words "start a movement." *It is* a movement, one we all started some 10 years ago. You guys gotta carry your weight and keep that movement going. Tell a friend, and that ripples out into the community, and then you can have more local beer. Local breweries are more inclined to support local charities and events and get behind the people

in their communities. So you gotta support them, and all your tax dollars go right back into your community.

LMcF: Being in one of the suburbs as well, we have actually been pretty well supported by our community out there, which is not a huge craft beer community, but it *is* a real local community, and they support local. We've seen the growth in our community from us. And now we have four craft breweries in our community — so a shout out to all the SCV out there! Part of our success is because we're invested in the community and support local organizations.

RM: Torrance is an amazing place. We have a pretty good thing going on down there. All the breweries support each other and we've tried to all play well in the sandbox that has been growing smaller and smaller. As Ting said, there were a few breweries doing it and now there are a lot of breweries doing it. Other cities have found a way to figure it out. The more you can support not just Torrance breweries, but South Bay breweries, LA breweries, the better. I think we need to push for a bigger movement of LA select areas — stadiums, grocery stores — these markets that all wanna bring in local business.

LMcF: I think the challenge for us in the LA Brewers Guild is discriminating between craft and fake craft. And that's where the lines are getting blurred. It's really about understanding what independent, local LA craft breweries are — as opposed to the people who are pretending to be such.

BP: Definitely. Drink local. Drink craft. Drink local craft. Whenever you can. What advice might you offer people who tell you they wanna open a brewery in LA?

All (in unison): Don't do it! [laughter]

BP: So it's kinda like, "The Country Is Full?"

LMcF: No, it's that people say, "Oh, you have the dream job; that must be so much fun." And sometimes it is. But you have to be willing to work 14-hour days, nights, weekends, holidays. That's just the norm. And if you're not down to do that, do something else — and enjoy our beer! [laughs].

TS: All of us [up here] were very fortunate to start when we did because it wasn't the same scene as today. The scene now is that if you're not willing to commit to missing things that are important to you, don't run with it.

Tomorrow's Father's Day. It also happens to be our son's birthday. Poor child has two parents very involved in the beer industry. And every single year I miss his birthday. You've gotta expect a whole lotta heartache.

CN: "Follow your passion" is a great thing to say, but...be prepared; Boy Scout's motto, right? There may be a homebrewer who makes a really good pale ale. But you need to push past that, and have a really good business plan. If you're not a good finance person, find someone who is.

RM: I think it's tongue-in-cheek when we say, "Don't do it." What we really mean is: "Don't do it unless you mean it, don't do it unless you're all in, don't do it unless your really prepared to go all the way."

Award-winning beer writer Tomm Carroll held the first "So You Want to Open a Brewery in LA?" panel in 2010 during LABW 2 in the Eagle Rock Brewery tasting room. Among the attendees in the SRO audience were local brewers-to-be Rob Croxall (El Segundo) and Henry Nguyen (Monkish). Contact him at beerscribe@earthlink.net.

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TEMECULA

REFUGE BREWERY: OLD BARRELS & SHINY NEW STEEL

by Trevor Hagstrom & Maggie Rosenberg

Temecula wine country is now also Temecula beer country, with at least nine active breweries to discover, and several more in neighboring Murrieta. At the center of the community is Refuge Brewing, currently the largest independent brewery in Riverside County. Their recent partnership with Stone Distributing has helped them send cases of their flagship Blood Orange Wit far and wide, but this hasn't veered their focus from remaining on experimental small-batch Belgian ales. It also hasn't stopped Brewer and Founder, Curt Kutera, from starting a booming side hustle building state-of-the-art brewing systems.

When we visited the brewery there were several beers on tap that employed the use of locally grown

fruit, herbs, wine barrels and grape must from the Temecula Valley. A limited batch Blackberry IPA captured some of the aromatics and tannin from the berries but retained the flavor and bitterness of the style. The best beer we tasted was a Belgian Saison "Roselle" which merged the unlikely flavors of hibiscus and lavender, with some time in barrel allowing them to harmonize, and adding a layer of acidity.

Curt began brewing in 1987, but wouldn't open Refuge until 2012, just months after Wiens Brewing next door opened up, which represented a sort of tipping point for the late-blooming Temecula craft beer scene. The name for the brewery is a historical reference to Belgium being a refuge for monks feeling persecution in France after the



Refuge Equipment

Photo Credit: Maggie Rosenberg

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upheaval of the French Revolution. The monks would repay their new home nation by developing some of the world's most famous beer styles. Refuge brewing pays homage with classic renditions of Trippel and Dubbel styles on their regular tap rotation. They also follow monastic tradition in their devotion to brewing better beer for the community by embracing technological solutions.

Curt's background in engineering and tireless curiosity inspired him to start tinkering with tanks and mash-tuns. He eventually developed streamlined small brew rigs that could do big things, perfect for making micro-breweries more micro in size and more macro within their capabilities to control their brew. The side business, SS Brewtech, has become a pioneer in small, but advanced stainless steel brewing systems for homebrewers and professional pilot systems. Refuge's regular experimentation with new beers comes, in part, because the brewery needs to constantly test different ways of brewing on their system. It's the perfect excuse the brewery can use for brewing beer with the experimental zeal of mad scientists.

SS Brewtech gear is now used for pilot systems in about a hundred small beer and kombucha breweries, as well as several cideries around the U.S. Their list is large and growing with craft icons across the country adding on new systems. Rogue Brewing, Allagash Brewing Company, and Dogfish Head Craft Brewed Ales make up just a short list of breweries using SS Brewtech systems for part of their process. Russian River's new brewhouse in Windsor, CA will run on SS Brewtech systems. It's a sort of homecoming for Vinnie Ciluzo of Russian River who is a Temecula native, and whose pioneering Blind Pig Brewery was the first in Temecula craft back in 1994.

For homebrewers, a Brewtech system is a bit of an investment, but it's one that can put them a step closer to playing like the pros. The newest innovation from the company is electric systems that can fire the boil, hot liquor tank and run a single-infusion mash without an outside heat source with digital temperature control dials.

Curt himself uses three different sizes of Brewtech systems at Refuge. Their thirty barrel system is used for the



Refuge Interior

Photo Credit: Maggie Rosenberg

moneymaker, Blood Orange Wheat. A five barrel system supplies their brewpub with re-occurring favorites and seasonal treats. Finally, a one barrel system allows them to test new recipes without committing to huge bottling/canning runs.

Pilot brew systems allow craft brewers to boldly experiment, with less risk of wasting beer and still achieving professional quality. They also give homebrewers a chance to take that next step in their craft without having to leave the garage.

If you want to take a look at the shiny future of stainless steel small brewhouse equipment, you can go say “hi” at Refuge in Temecula, or you can check them out at L.A. Ale Works in Hawthorne. They use both SS Brewtech ten-barrel system as well as a smaller pilot system for limited batch projects and experimenting.

The monks that took refuge in Belgium are pretty low tech people in general, but their simple approach to living and belief in divine judgment cause them to be obsessive about their work, which, in the

case of Trappist breweries, involves making great beer. Trappist breweries have relatively modern equipment compared to the more rustic versions used by Belgian farmhouse and lambic brewers. Their goal is to make the best beer that they can, and thus have few romantic notions about antiquated methods. As an example, Chimay uses a centrifuge for filtration.

Most SS Brewtech systems have been sold within the U.S, but there are a few international breweries that have gotten on board (mostly in Japan). It remains to be seen if SS Brewtech tanks will ever make their way to Belgian Abbeys, but there is no reason that they shouldn't.

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 or [@tandm_works](https://twitter.com/tandm_works).



Refuge Flight

Photo Credit: Maggie Rosenberg



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INLAND EMPIRE

GET A CLUE!

by Andrew Smith



The Gold Medal from GABF
Photo Credit: No Clue Brew

Matt Irmscher brewed his first beer with a buddy in 2010. They entered it into Hangar 24's annual homebrew contest. Much to their surprise, it won. "It was the first thing we'd made, and it won a gold medal. We asked ourselves: How'd we do that? We had no clue." And hence, the birth of No Clue Brew in Rancho Cucamonga in 2014.

Fast forward to 2018, and Matt was picking up a gold medal for No Clue's Belgian Honey Blonde at the Great American Beer Festival (GABF). It was a crowning achievement for a beer that had previously won bronze at GABF in 2016. It capped a great 2018 for No Clue Brew with medals at GABF, World Beer Cup, the National Honey Beer Competition, and two at the annual LA International Beer Festival.

With the brewery name and Matt's passion inspired in 2010, it would take four years for him and his wife Annika to open. There were no breweries in Rancho Cucamonga back then and, while the city was highly receptive to the idea, it was unchartered territory. So, the Irmschers, alongside Hamilton Family Brewery, spent considerable time figuring out the process and walking the city through it.

Their vision was simple. They liked the authenticity of being in the brewery, hanging out, and enjoying good beer. "We just wanted to make good beer, especially styles that weren't well represented around here." That philosophy epitomizes No Clue as they lead with a couple of Belgian beers. "What we like drives what we brew, and we both really like Belgians. Our customers decide what we keep," explained Annika. Their six initial core beers were evenly split between American and Belgian styles. Demand reduced that to a 4/2 split, but the Belgian Honey Blonde and Saison du Clue have been flagships since the opening.

The Belgian Honey doesn't disappoint. With honey malt and local clover honey, it showcases the spice of Belgian yeast, balanced by honey sweetness and a crisp dry finish. The Saison du Clue mixes the subtle complexity of French farmhouse yeast with a floral hop and sharp Citra finish. Rounding out the core, the Rancho Rye, Cucamonga Cream, Oat No You Didn't (Oatmeal Stout), and Hop Conveyance IPA were all top-notch.

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I was lucky enough to visit the day after their annual BAMMS release. On tap, the regular Mexican Mocha Stout was excellent with a complex but balanced blend of lactose, cocoa nibs, cinnamon, and local coffee, and a subdued 8.4% ABV. The bottled limited-release BAMMS is an imperialized 13.5% version, aged in bourbon barrels. BAMMS is a real rave among craft beer fans and heavily sought after.

The big surprise was the Cassandra Hefeweizen, their spring seasonal and Matt's first award winner. A style that I, and many craft brewers, have ignored of late, it's the first hefeweizen I've raved about in years. The vanilla is subtle and elevates the traditional banana and clove flavors. Another favorite was the Belgian Quad, a rotating selection, sometimes barrel aged. I'm an IPA guy and almost neglected to mention the four IPAs on tap, all well executed. But the overwhelming memory will be the Belgian Honey Blonde, the Saison, the BAMMS, and the Hefeweizen. Yes, the Hefeweizen!

No Clue's brews shine as an example of creativity and execution. They've opted to take the road less traveled. Many breweries make Belgian styles but leading with them is rare. Matt has been reluctant to chase the trends, although he will try anything once. Similarly, there's been a deliberate intention to avoid the fruit craze, unless it's something that feels like a natural fit.

With such craftsmanship, execution, and accolades, it's somewhat surprising that No Clue isn't better known. They're producing about 500 barrels a year, and distribution only stretches 30 miles from Redlands to Claremont. It's part nature of the industry and part intent. From zero breweries in 2014, Rancho Cucamonga has six today. That's heavy concentration for a population of 177,000. A 10-mile drive from Cucamonga to Upland passes 20 breweries.

Building restrictions necessitated propane burners and a 5-barrel system. They've doubled their unit space since the opening, but Matt is cautious about going all in. "I'd hoped we would have grown bigger by now, but it's a function of not going crazy into debt and the market growing around us. Too many have gone in with big dreams, only to be struggling now." They added a new canning line this year which should see them expand their footprint. While not ruling out the possibility of third-party distribution, Matt is hesitant about meeting such demands without major investment or compromises at the taproom. "We'll stay on the path of slow growth, a little bit at a time."

When I asked Matt about his frustrations, chief among them were administrative issues, slower than hoped for growth, and the grind of being so small that he had to spend countless hours at the brewery. Annika also doubles as General Manager, while working a full-time day job. I asked about a 2017 Facebook post that read: "We've been open 3 years and haven't had a day off since." That was true back then, but they have hired a full-time brewer and do get some days off.



Matt and Annika Irmsher (No Clue Brew)
Photo Credit: Shelley Smith

The demands may take their toll, but there's a noticeable passion and love for what they do. There's the camaraderie of being part of the industry: "A lot of our friends are brewers, we're like a family," explained Annika. She also cites the relationship with their customers, the space they've created for them, as well as the positive role they've been able to play in the community. They have an ongoing partnership with Shoes That Fit and have supported events like Resilience IPA, the Cannonball Run for fallen officers, and the local police officer's foundation.

Gold at GABF is huge, but the bronze in 2016 meant more to Annika: "It was the first time we'd entered anything and we never expected to win. We only showed up to support our friends. We were sitting in the nosebleeds. Matt was posting on Twitter or Instagram. Then they called our name, and my sister and I were screaming. It was really exciting."

With the accolades of 2018, there's a bright future for Matt, Annika, and No Clue. The local market may seem concentrated, but there are geographical advantages. Rancho Cucamonga is part of the 37-mile metropolitan sprawl spreading to downtown Los Angeles. With great beer on tap and excellent execution, it's well worth the drive. The number of local breweries make for an enticing daytrip.

There's an unofficial rule at the brewery that you drink every time someone tells a "No Clue" joke. So, with a bottle of BAMMS by my side, I'll admit that I had no clue about this brewery before I visited, but that it was a trip well rewarded. I'll drink to that.

Andrew Smith has been a craft beer employee and advocate for the past 20 years. Raised in England, he "thought" he knew everything about beer before moving to the United States. He runs a local Coachella Valley blog at CVBeerScene.com

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COVER STORY

STAY ELEVATED

by Daniel Drennon

Beer fans at the LA Beer Week event, “Meeting of the Guilds,” held at historic Naja’s Place in Redondo Beach, beat me to it.

I had been super stoked to be the one to tell most of you, at least those who live outside of the South Bay, about Brendan Lake and Burnin’ Daylight. Lake is a hidden gem of a brewer and his Burnin’ Daylight, which opened just a few months ago, quickly impressed me as one of the best new breweries in California.

Meeting of the Guilds offers beer fans a wide array of beers from a selection of breweries from Los Angeles, San Diego and San Francisco. Then the happy drinkers vote for the best brewers guild and best brewery.

Predictably, LA took the trophy home as best beers by a guild (the home team always wins at these meant-to-be fun competitions).

But the surprise of the night came when Jay Outsen, GM at Naja’s, jumped up on his bar (as he is prone to do) and announced that the people’s selection for best individual brewery went to Burnin’ Daylight. I was not surprised since I had already tabbed Lake for the July issue cover story, but now the proverbial cat was out of the bag.

I sat down with Lake at his cool new spot in Lomita to learn the Burnin’ Daylight story.

DRENNON: *You suggested the article title “Stay Elevated.” Why and what does that mean to you?*

LAKE: In Lomita, we have a landmark railroad museum. The signs that hang on it say, “Elevation 120.” With that in mind, we named our flagship pale ale Elevation 120. Other breweries have their area code as a slogan. Smog City says “Drink beer from here.” Burnin’ Daylight has the elevation. Stay elevated.

DRENNON: *Love that! Where were you born and raised and how did you turn into the person you are today?*



Brendan with mom, Shannon, and dad, Bob

Photo Credit: Bernie Wire

LAKE: I was born and raised in Redondo Beach. I grew up close to the ocean and would pretty much live at the beach every summer. I was always playing sports and hanging out with my friends and family all around the South Bay. I made a lot of connections and met some really cool people and like to think growing up in the South Bay made me who I am today. Relaxed and easy going.

DRENNON: *How did you start homebrewing and when did you discover you were pretty damn good at it?*

LAKE: I moved to San Diego in 2005 for college at UC San Marcos for 4 years and didn’t really know what I wanted to do as a career. I was tired of brewing coffee and tea at Starbucks and I was seeing many cool breweries pop up all around Vista so it sparked my interest to make beer. I started going into Mother Earth Brewing Company’s Home Brew Shop and got supplies to brew. After testing out multiple batches in the backyard, my friends and family started complimenting me on the quality of the beers.

DRENNON: *Tell us about the homebrew competition that led to a job with Stone Brewing.*

LAKE: Every year Stone hosts a home brew competition with the American

Home Brewer’s Association and you get thrown into a lottery and hope to get picked. I got lucky and was one of 50 people chosen. The competition requirements were that you had to have a 5-gallon keg of beer and serve it yourself. It was intimidating because there were people at the competition that had been brewing longer than I had been alive but it was awesome to be a part of it. The beer I brewed was called “Choconut” and it was a Coffee, Chocolate, Coconut Porter. Although I didn’t win the competition, I got a lot of awesome feedback from people and ended the day taking a picture with the owners of Stone Brewing, Greg Koch and Steve Wagner. The competition was Saturday and on Monday I got a call from the HR Department at Stone and asked if I wanted to interview for a job at Stone Brewing. I went to the interview and since I didn’t have any professional experience at a brewery, they offered me an entry level job on the bottling line.

DRENNON: *What was your learning curve while at Stone and why did you eventually leave?*

LAKE: After starting on the bottling line, I quickly got promoted to the kegging line and kept working my way up and eventually left the packaging side and jumped over to the brewing side. I was offered a unique position on the Small Batch Team and was able

to help open Stone Liberty Station as a Cellar Man and then went back to Stone’s Mission Warehouse to help with all the barrel aged beers. I started seeing breweries pop up back home like Strand Brewing, El Segundo Brewing Company and Smog City and knew that I needed to come home and be a part of the South Bay Brewing scene as it was ready to take off.

DRENNON: *How was your one-year gig at The Dude’s?*

LAKE: I would like to thank Toby Humes for the opportunity to join the company at the beginning stages of the company. I met Rich Madden (now Lake’s assistant brewer) and Jay Outsen (GM at Naja’s Place) who are now good friends and it was a very eye-opening experience watching a start-up company begin and grow.

DRENNON: *How and why did you leave for Phantom Carriage? What did you learn about yourself and about brewing in your three-year stint there?*

LAKE: I was friends with Brian Brewer of HopSaint and he was consulting for Phantom Carriage at the time and he told me about the position of Head Brewer that was open. I knew I had to continue to grow in my brewing career and knew I wanted to take on the new position. Once I met Martin Svab and Simon Ford at Phantom, I knew I would be a good fit. Working alongside Simon I was able to challenge myself by brewing styles of beer that I hadn’t brewed before on a smaller nanobrewery scale. After three years of performing the day to day operations at the brewery I knew I could handle that plus more.

DRENNON: *Then you head off to your “dream gig” at El Segundo Brewing. What made it your ideal next stop and why did it only last a year if it was your dream come true?*

LAKE: After three years at Phantom Carriage, I wanted to go back to making clean beer like the West Coast IPA’s I loved from Stone Brewing. Working at El Segundo gave me the opportunity to see new brewing



Head chef Adam Stone (center) with Warren, left, and Sam

techniques and the chance to continue my growth in the brewing industry. I made some great relationships including (ESBC founder) Rob Croxall who I've looked up to for years, made some awesome beer that I loved drinking and am very grateful for the opportunity. Going into El Segundo Brewing, Rob knew my time was limited because I was about to break ground at my very own brewery.

DRENNON: *Next up was a year at HopSaint with your mentor Brian Brewer. How did that come about?*

LAKE: I've been friends with Brian for years and he reached out to me because he needed short term help in the brewery and was more than happy to help him. I appreciate his knowledge and attention to detail when it comes to everything and knew I could learn even more before I start to make my own beer.



Burnin' Daylight's Grand Opening Festival

All photos by Bernie Wire

DRENNON: *Finally, your own place! Burnin' Daylight in Lomita. When did you first realize you wanted your own brewery and how did you make it happen?*

LAKE: After a year of working at Phantom Carriage and managing all the brewing operations, I knew I could do the same but at a brewery of my own. Then the idea took off and my parents were really into it. In due time, they knew we could make it

happen so the planning began. I saw a brewing system at Institution Ales in Camarillo that I knew would be perfect for what we wanted to do and it was going to be up for sale soon as they were continuing to grow. We started looking for locations around Torrance knowing that we wanted to be small but realized we wanted to be closer to home. Living in Lomita and enjoying the "Small Town Feel," we knew this

(STAY ELEVATED continued on page 15)

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Brendan, Matt, Shannon, Bob, & Rich

Photo Credit: Bernie Wire

(STAY ELEVATED continued)

was the perfect place in the South Bay to open a brewery. There was a location that popped up so we met with the contractor/landlord and went from there as they built the building from the ground up.

DRENNON: Where does the Burnin' Daylight name come from?

LAKE: My mom, Shannon, comes from an Irish family. The head of the family was better known as "Papa" and let's just say that Papa enjoyed his Guinness. Papa would frequently stay at the Lake household and no matter how many Guinness beers he had the night before, the first thing everyone would hear the next morning was "Everyone up, we're Burnin' Daylight". Hence the name was born.

DRENNON: I know your folks Bob and Shannon have played a major role in your life and in launching the brewery. Talk about that.

LAKE: My parents have always been very supportive of everything I do and once I found my passion for brewing, my Dad got into it too and, with his engineering background, came up with home brew stand and we started brewing pilot batches on it. My mom is my biggest supporter and has always been a big influence in my life and "Mom" to all my friends growing up. It's a great feeling having my passion of brewing turn into this family business.

DRENNON: Do you have a brewing philosophy?

LAKE: Simple is better, learn about the ingredients, experiment from there and make beer you want to drink!



Lomita Train Museum

Photo Credit: Terrence White

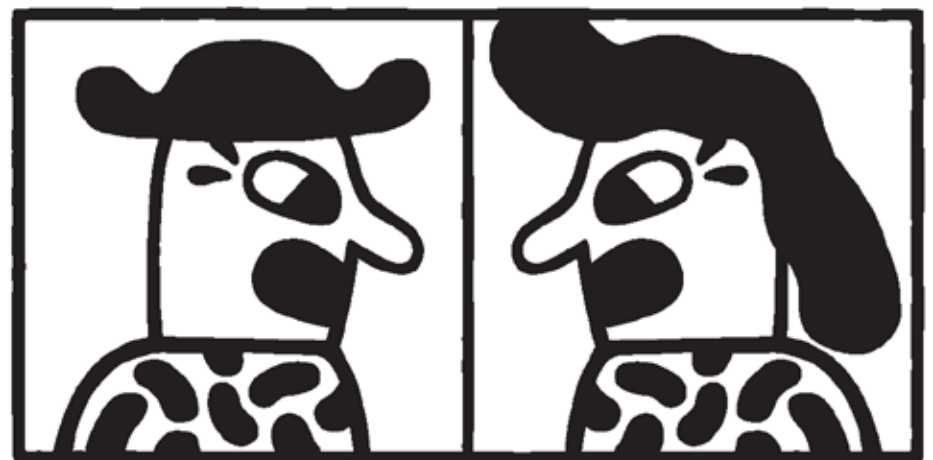
DRENNON: Between talent and hard work, which is more important?

LAKE: Both are important, but the harder you work and the more that you gain hands on experience, the better you'll be.

DRENNON: If you describe yourself in one word or phrase, what would it be?

LAKE: Determined.

Daniel Drennon is the publisher, editor and head writer of BEER PAPER. Like a million other dreamers, Drennon moved to LA to write screenplays. Like 999,000 of them, he was ultimately unsuccessful. In 2009, inspired by the artistry of American brewers, he became the first dedicated beer writer for the LA Weekly.



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LOCAL NEWS

NEW MARKETS

by Sean Inman

Brewers are intimately connected to those that grow the ingredients in their beers. They visit hop fields to pick just the right hops, they search out expensive grains from small malting houses and partner with produce farmers for just the right fruits to bring their brewing creations to life.

But, until now, you would not see fruits and vegetables and cheeses and flowers next to beer at a farmer's market. That changed last month when Smog City Brewing of Torrance opened a booth at the Hollywood Farmer's Market.

The brewery may be known to some Los Angeles beer fans for Little Bo Pils and their Amarilla Gorilla IPA but they also have quite the barrel-aged and wild range of beers, many of which incorporate fruit. Lots of fruit. Laurie Porter, co-founder and owner along with her husband Jonathan point to recent releases such as "White

Peach Saison [which] was made with 2400 lbs. of Tenerelli Orchard white peaches, June Lady was made with another 2500 lbs. of June Lady peaches from Tenerelli Orchards and Echo Echo Echo (which just released June 8th) was fermented with the peaches used in June Lady with a balanced blend of culinary lavender."

What they haven't grown themselves they have bought from their local Torrance Farmer's Market. From there they connected with Adam Romney of Pop Produce, a market sourcing consultant who hooked them up with the Hollywood Farmer's Market who were in the market for a local craft brewery to sell at their popular Sunday market.

Their booth, currently near the intersection of Selma and Cahuenga, is located in the section of the market



(LOCAL NEWS continued on page 18) *Farmer's Market bottles*

Photo Courtesy of Smog City Brewing

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Laurie Porter at the Farmer's Market

Photo Courtesy of Smog City Brewing



Echo Echo Echo

Photo Credit: Sean Inman

(LOCAL NEWS continued)

where food booths selling loose leaf tea and chocolates are congregated together and will sell a variety of Smog City beers from six-packs to Bourbon Barrel and wax tipped aged O.E. Barleywine during market hours from 8:00am to 1:00pm

Another set of new customers are those there selling their own products, I saw this firsthand as a cheesemonger came by to pick-up a six-pack of the Pils as well as a couple of the Smog City specialty bottles that were on display. Many current Smog City fans have found the booth as well.

The biggest drawback, not being able to pour beer, has actually become an opportunity according to the Porters as, "... we get to spend a lot of time sharing our story, talking about our beers and processes instead of pouring beer to passers-by." And the brewery now has it beers in front of a brand-new customer base that might have never visited their taproom or Steelcraft locations before. This new customer base is comprised of Hollywood residents, chefs searching for fresh ingredients as well as a large contingent of visitors who end up with a souvenir of their trip in the form of bottle of one of their beers.

It is not hard to imagine that this special relationship will flower even more dramatically as in season fruits, spices and vegetables ebb and flow from the nearby stalls, Smog City have brewed "beers with kumquats, mulberries, passion fruit, fennel flower" and more innovation is surely on the horizon.

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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CENTRAL COAST

ROAD TRIP - SLO RIDE

by Maggie Rosenberg and Trevor Hagstrom



BarrelHouse Brewery games

Photo Credit: Maggie Rosenberg

San Luis Obispo County is famous first for being a wine country. From Paso Robles Cabernet to Edna Valley Pinot Noir, the county is home to plenty of choice vines. Even though we were up here to taste beer, you can't escape the influence of the local wineries. Every brewery that we visited utilized grape must or used wine barrels for at least one of their beers. The trip revealed a superb beer scene that was working in harmony with the local wine country.

The center of the county's brewing boom is the flagship for Firestone Walker. The brewery was founded back in 1996 and has since blossomed to become the sixth largest U.S. craft brewer. While Firestone Walker has the Propagator in Venice available for Angelenos, their main brewery is an impressive sight and shows the potential scale that a craft brewery can reach after decades of brewing excellence.

Firestone's barrel program is actually based at their Buellton Facility, BarrelWorks, but when we were up in

Paso Robles, they were pouring Napa Saison, which is aged in wine barrels from up in Northern California. It reminded us that San Luis Obispo is the middle ground for California, and is a crossroad for California beer, wine and the barrels that age them.

A few miles south of Firestone Walker is Tin City, which is something like a beverage tasting outlet mall. At the center is the main brewery for BarrelHouse Brewing Co, Paso Robles' second largest brewery after Firestone Walker. The brewing happens in plain sight as you taste at the bar. Tin City is lots of fun because there are over a dozen wineries, a cidery, and a distillery surrounding BarrelHouse. The brewery is undoubtedly the center of the complex.

As the name implies, BarrelHouse puts a lot of work into their barrel program. Their Salvaje de Robles line of beers is a constantly rotating series of feral barrel-aged beers. On a hot Paso Robles day we're quite fond of their simple but effective blonde

session beer, Sunny Daze. The beer is especially a nice change of pace after drinking tart cider and tannic wine at the neighboring tasting rooms.

Downtown San Luis Obispo offers plenty of beer tasting opportunities, but we were curious to check out the new Higuera Street digs for Central Coast Brewing just south of town. Founded

in 1998, Central Coast Brewing in San Luis Obispo is one of the old guards in the region. At the new facility, which opened last year, the production brewery is at the center stage of the space with a bar on one side and a kitchen on the other. Watching the brewers work is like being at a theatre-in-the-round.

Central Coast Brewing brews distinctive versions of classic beer styles. Their flagship Monterey Street Pale Ale is a bit on the golden side of the style but has a rich dry-hopped aroma. Their lager brewing was also impressive, with their zippy Power Hour Pilsner and silky General Schwarz Schwarzbier stealing the show on our beer flight.

Libertine Brewing's line-up is brewed in San Luis Obispo and aged in Santa Maria, but we like drinking at their original brewery and tap house in Morro Bay. They started brewing here in 2012, making wild ales with all open fermentation and ambient yeast. The large venue includes a stage for music, a kitchen and a bar covered in defaced dollar bills. Music is all played from LP records in the bar area, a very nice touch. Drinking here is a joy. Complex wild ales can be had here for the price of macro pints at a sports bar. We particularly enjoyed the naughty and nautical "Reef Rash" which was a dry, balanced blend of 2-year-old raspberry lambic and peach wild ale. The Aubree Rye Saison was

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Central Coast Brewery flight

delicious as well. When rye malts are fermented funky it creates unique, medicinal flavors that are curious, but not too challenging. The beer here has the sophistication of wine in an atmosphere completely devoid of pretension.

Libertine brews wild ales, and also ferments tea into kombucha. At their

San Luis Obispo brewery, instead of remaining satisfied to play with just beer, tea and wine, this place has a coffee bar attached as well. They're brewing morning, noon and night.

San Luis Obispo County is just far enough away from the Southland to be a bit of an adventure, but it's close enough to make a great weekend trip.



BarrelHouse Brewery flight

The beer scene offers both old-school craft breweries exercising decades of brewing chops and a culture of vintner-influenced wild ales. The beer here is like the vibes: a perfect mix of wild and sophisticated. This is beer country as much as it is wine country.

Trevor Hagstrom and Maggie Rosenberg are food, beverage, and

All Photo Credits: Maggie Rosenberg

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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overtownbrew.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
santamonocabrewworks.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
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

Bonaventure Brewing Co
404 S Figueroa St, Los Angeles
bonaventurebrewing.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 Propagator
3205 Washington Blvd, Marina Del Rey
firestonebeer.com

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

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

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

Brewing Reserve of California
2930 College Ave Suite D, Costa Mesa
brcbrew.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 Aviator 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 Brewery & Barrel Room
15501 Red Hill Ave. #100, Tustin
tapsbrewery.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



Rosalie

BEER



ROSÉ

It all started with a little brewery born on a California vineyard,
so you could say it was meant to be – an *All Natural* beer rosé named Rosalie.

FIRESTONE WALKER[®]
BREWING COMPANY

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