

Drink  
local.

# BEER PAPER

Read  
local.

beerpaperla.com /beerpaperla #beerpaperla @beerpaperla

VOLUME 6 | ISSUE 1 | June 2018 | FREE!

## OC BREWERS RULE THE WORLD



Jerrod Larsen of Tustin Brewing, Brad Kominek of Noble Ale Works and Jeremy Grinkey of Bruery Terreux brought home the Gold!

Photo Credit: Daniel Drennon

### By Daniel Drennon

Thursday, May 3, 2018 in Music City, USA (#Nashville). Orange County brewers shock the world by winning twelve highly-coveted World Beer Cup medals. The WBC awards ceremony is attended by thousands of breweries from all over the world as the grand finale of the Craft Brewers Conference.

Like a Cinderella team in the NCAA basketball tournament, Tustin Brewing Company and Brewmaster Jerrod Larsen pulled the upset in the very first category of the night winning a Bronze for Clutch's American Wheat. TBC and Larsen later claimed the Gold medal for Portola Breakfast Stout, just nudging out Beachwood Huntington Beach and Brewmaster Julian Shrago, who claimed the Silver for Mocha Machine (along with three other medals).

**(FULL STORY ON PAGE 12)**

## INSIDE

LA BEER WEEK



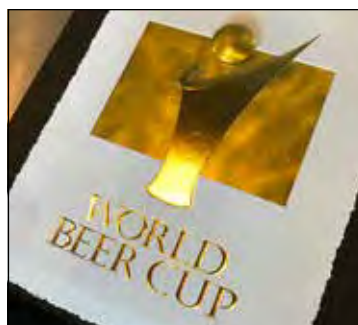
PAGE 6

WISHFUL DRINKING



PAGE 8

COVER STORY



PAGE 12

BREWER'S CORNER



PAGE 15

VENTURA PROFILE



PAGE 18

## LA BREWERS GUILD

# State of LA Beer 2018

## By Frances Michelle Lopez

How do you quantify a decade? For some, a decade can be the blink of an eye; the time between jobs, building families, graduating, falling in love, out of love, and figuring it all out. In LA beer years, a decade is the lifespan of our brewing community – a scene that is still ever-growing and changing. LA Beer Week celebrates its 10th anniversary this month and it has come a long way since its early days at the Descanso Gardens and Union Station. Founded in 2009 by a group of dedicated beer connoisseurs including Dennis Hartman, Jay Baum, Brandon Bradford, and Ryan Sweeney, LA Beer Week started off as a small event meant to introduce Los Angeles to world-class beer

Los Angeles had little semblance of a beer landscape in those days; we were miles behind the communities of beer meccas like Portland, San Diego, and Denver. But a community was already developing. In 2014, the founders of beer week gave a

brand-new Los Angeles County Brewers Guild the privilege of inheriting LA Beer Week. It aligned perfectly with the Guild's mission to promote independent beer, and we knew that this was an opportunity to evolve this event to showcase our local brewers.

Our membership numbers were steadily on the rise and we had enough brewery friends from all around the country to put together an exciting list of participants; championing those who were dedicated to quality, locality, and fresh beer. Growing from its humble roots was no easy feat. As a nonprofit organization, our Guild relies on generous supporters who have doubled down on our small, local businesses with sponsorships and events. Our organization and the community we have helped foster in the last five years wouldn't be possible without that support and we are grateful for it.

But despite the tremendous growth and development of culture in LA, craft beer is still not a household name. Local, independent beer is not ubiquitous in our local venues and it's not often available on the average restaurant or bar tap list. Our mission is far from over. I've mentioned the word "independent" in this column a couple of times now and with good reason. As I have mentioned in the past, Big Beer and its slew of mergers and acquisitions is a direct threat to our craft beer industry and this volatile climate for breweries has not calmed. Not only are we fighting for space on a tap list or store shelf, we're fighting to uphold fair trade practices and oppose legislation that could kill small businesses and give Big Beer unfair advantages.

Events like LA Beer Week give our breweries and our Guild a chance to really put craft at the forefront, but it is consistent long-term support that will keep us all going. As we raise our glasses

to 10 years of LA Beer Week, the Guild is celebrating its five-year milestone of being its caretaker, which is why we urge you not only to support our local brewery tasting rooms, but to also patronize the hundreds of amazing bars, restaurants, venues, and shops who elect to support local beer. Don't see a local tap handle available? Ask for it. Help us convince businesses that there is demand for local brews. Find yourself somewhere where only "crafty" non-independent beer is available? Help us educate the market and ask businesses to seek out the Brewers Association's certified independent craft seal or a brewery listed on our website. Our supporters are our strongest allies and our most effective advocates and we would not be a community without them.

*Frances Michelle Lopez is the Executive Director of the Los Angeles County Brewers Guild and probably drinks too much coffee.*



Unity Brew Day at LA Ale Works

Photo Credit: John Verive

# Beachwood

BREWING



**THE UNOFFICIAL, OFFICIAL  
IPA OF LBC**



**NOW IN SIX-PACKS**

[TRUETOBEER.COM](http://TRUETOBEER.COM)

# #beerpaperla

Follow @beerpaperla on Instagram and tag your photos with #beerpaperla to share them with other Beer Paper readers.

PLEASE USE #beerpaperla



@beerwithbryan



@zwerndog310



@the.dif



@sanctumjay



@llbc\_maddie



@hoppy\_life



@herbiebrews



@craftbeeradventureclub



@craft\_breezy



@bugz\_n\_beer



@cglavis



@claycummins83

# BEER PAPER

Beer Paper is an online and monthly print publication dedicated to providing and promoting news, commentary, education, and growth for the craft beer communities of Los Angeles and Orange County. Our contributors are all beer writers and industry professionals.

OWNER/PUBLISHER/EDITOR: Daniel Drennon  
CREATIVE DIRECTOR: Josh Cortez  
HEAD WRITER: Daniel Drennon

SENIOR CONTRIBUTORS:  
Tomm Carroll, John M. Verive

SPECIAL CONTRIBUTORS:  
Joe Kurowski, Frances Lopez, Erin Peters

ORANGE COUNTY ACCOUNTS: Brian Navarro

SOUTH BAY ACCOUNTS: Paul Brauner

FOUNDED BY: Aaron Carroll & Rob Wallace

Beer Paper is 100% funded by our advertisers.  
Please support them!

## ADVERTISE WITH BEER PAPER

We distribute 20,000 print issues a month and have direct access to regional craft beer consumers. For more information about advertising or partnering with Beer Paper please contact us at [danieldrennon@gmail.com](mailto:danieldrennon@gmail.com).

## SUBMISSIONS

While we will not accept any unsolicited content, Beer Paper is a community project and seeks the participation of talented and knowledgeable individuals across the greater Los Angeles and Orange County craft beer landscape. If you are interested in providing news briefs or photographs, writing features or commentary, please contact us with pitches and/or portfolios at [danieldrennon@gmail.com](mailto:danieldrennon@gmail.com) with "submissions" in the subject line.

## DISTRIBUTION

Copies of our publication are available for free at most local craft breweries, better beer bars, homebrew supply stores, and bottle shops throughout greater Los Angeles and Orange County. If you are interested in distributing Beer Paper in your local area, please email us at [danieldrennon@gmail.com](mailto:danieldrennon@gmail.com).

ADVERTISING: [danieldrennon@gmail.com](mailto:danieldrennon@gmail.com)  
EDITORIAL: [danieldrennon@gmail.com](mailto:danieldrennon@gmail.com)  
WEB: [www.BeerPaperLA.com](http://www.BeerPaperLA.com)  
FACEBOOK: [facebook.com/BeerPaperLA](https://www.facebook.com/BeerPaperLA)  
TWITTER/INSTAGRAM: @BeerPaperLA

Get our swag at  
[beerpaperla.com](http://beerpaperla.com)



©2018 Beer Paper LA. All Rights Reserved.



# PILS AND LOVE

SATURDAY JULY 28 2018 | 11AM - 4PM

THE PROPAGATOR, MARINA DEL REY, CA

40+ BREWERIES FROM AROUND THE WORLD COME TOGETHER IN ONE PLACE  
TO POUR ONLY PILSNER AND TO CELEBRATE THE STYLE.


AN EVENT CREATED BY BIRRIFICIO ITALIANO.

TICKETS \$60

FOR MORE INFORMATION, VISIT: [WWW.FIRESTONEBEER.COM](http://WWW.FIRESTONEBEER.COM)



PORTION OF PROCEEDS  
BENEFIT VENICE ARTS

 **venicearts**

## LA BEER WEEK

# 10 Ways to Celebrate the 10<sup>TH</sup> Annual LA Beer Week

By John M. Verive

Beginning on June 16th, the collective Los Angeles independent beer community — the brewers and brewery workers, the retailers and bartenders, and most importantly the consumers and fans — will come together for another LA Beer Week. But this is not just another beer week, it's the tenth installment of the week-long conglomeration of events, special releases and general industry comradery!

The local industry isn't just growing, it's changing and weathering new challenges and finding new triumphs as it matures. LA Beer Week was started back in 2008 to increase awareness of the upstart breweries and neighborhood-favorite beer bars, and it must have worked. Back then there were about a dozen breweries in LA Country. Today there are over 80.

That is something to celebrate, and in honor of the LABW 10, here are 10 ways you can join the party, pitch in to support the movement and to help LA Beer continue to flourish.

## LA Beer Week Kickoff Festival

Once again held downtown at LA Center Studios, the marquee Beer Week event is the best place to show your support for the scene and to taste the best that LA breweries have to offer. On the afternoon of Saturday, June 16th, some 65 local breweries will offer up samples alongside a select group of guest breweries from around the country (including Cellarmaker, Green Cheek, Modern Times and a dozen others). This year also features more new LA county breweries than ever before.

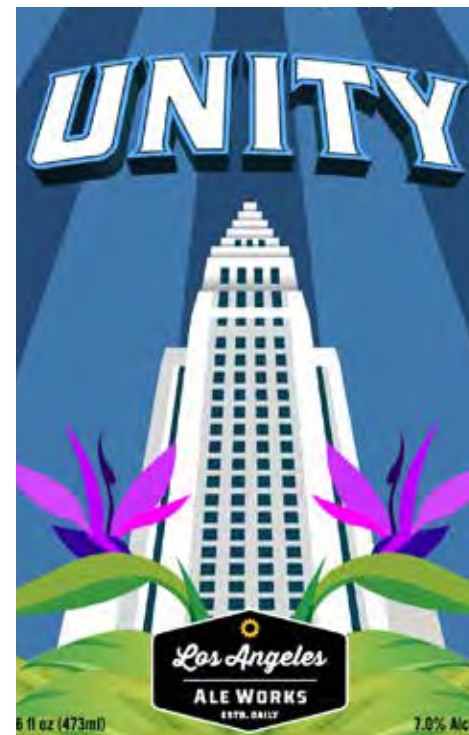
Check out [labeerweek.org](http://labeerweek.org) for details and to purchase tickets. Admission to the festival is \$50, or \$75 if you go for the VIP package which includes a nicer commemorative glass, an early entrance one hour before the general admission, and access to a new VIP area with some special brews and precious shade.

## Drink Unity - the official beer of LA Beer Week

LA Beer Week is all about the local brewers coming together to get Angelenos excited about the local scene, and since 2010 they've collaborated on a special brew to commemorate beer week. Unity is a beer that changes styles, and host breweries from year-to-year, with brewers from across Los Angeles chipping in on recipe development, ingredient sourcing, and coming together for a collaborative brew day.

Eagle Rock Brewery handled the brewing for the first few years, turning out a California common, a saison flavored with tamarind, a Berliner-style rye with prickly pear cactus, a red mild colored with hibiscus and a citrusy pale ale that featured all California-grown ingredients. Smog City Brewery, Three Weavers and El Segundo Brewing Co also brewed Unity batches in the past few years, and Hawthorne's own Los Angeles Ale Works hosted the collaborative brew this year — with a twist.

Nearly a hundred representatives from breweries around the county were on hand at LA Ale Works to brew Unity 2018 — a West Coast IPA double dry hopped with El Dorado, Idaho 7 and Simcoe hops. But one brew just wasn't enough for LA Ale Works founder Kristofor Barnes; he championed a double-release pitting the classic IPA style against an ultra-trendy juicy IPA. "We wanted to spark discussion about the two IPA styles," Barnes says, and the double can release of Unity 2018 goes down at the Hawthorne brewery on June 6th. Limited quantities of the beers will be available at LA bars and retailers as well.



## Support your local beer bars, restaurants and bottle shops

Speaking of LA bars and retailers, spending some of your precious beer week time and money at local beer bars, bottle shops and beer-forward restaurants is more important than ever. It's no secret that as the LA scene has ballooned, so has the popularity of brewery tasting rooms as a place to gather and drink, but many beer retailers are feeling squeezed. More people drinking at breweries and stocking up at can releases means less money spent at the pub. Without the foundation of great beer-forward bars, the LA scene wouldn't be nearly as vibrant and successful, and it's worth thanking the old guard (think Barbara's at the Brewery, 38 Degrees, Tony's Darts Away, Verdugo, Blue Palms, Lucky Baldwins, Stuffed Sandwich, House of Billiards, Naja's Place, etc.) by supporting their Beer Week events or just posting up for a pint or two.

## Introduce someone to craft beer - Dad perhaps?

LA's independent breweries didn't grow into the thriving community based on just the patronage of the longtime craft beer lover; the LA scene was built on converting drinkers from macro-brews,

COMMITTED TO  
**CRAFT**

*Barbara's* at the  
**BREWERY**

Award winning craft beer bar  
in the heart of the world's largest artist colony.

Visit [www.barbarasatthebrewery.com](http://www.barbarasatthebrewery.com) for daily menus, tap list & drink specials.

620 Moulton Ave. #110 Los Angeles CA 90031 t 323-221-9204

wine and cocktails to flavorful craft beers. It might seem that everyone is a craft beer fan these days, but I bet you know a few people who'd still rather stock a six-pack of Tecate than a four-pack of hazy IPA. Beer Week is the perfect time to take an intrepid friend or relative to an event and show them what independent beer is all about.

Coincidentally, the Sunday after LA Beer Week 10 kicks-off is Father's Day — why not put together a sampler pack of some of your favorite local brews to share with your pop, or take him to your favorite brewery for a pint or two?

LA Brewers Guild Enthusiast Membership

The Los Angeles Country Brewers Guild (LABG) organizes LA Beer Week, but the organization does much more behind the scenes. "We're all about education," says Guild President and Smog City Brewery co-founder Laurie Porter. Besides helping spread the word of independent beer to the consumers, the Guild helps LA breweries share knowledge and resources. But the Guild's own resources are modest. Funded primarily by ticket sales to the Beer Week Kickoff Festival and dues paid by member breweries, the budget is tight, and Executive Director Frances Michelle Lopez (read her article in this issue), the lone employee of the non-profit, says that time is even more precious than the Guild's funds.

You can help support the Guild directly, and help the LA scene continue to develop, by joining the Enthusiasts Program. The \$50 annual dues unlock a long list of perks and discounts (including discounted Festival admission and cheaper beer at breweries around town). Check out [www.labrewersguild.org/enthusiasts/](http://www.labrewersguild.org/enthusiasts/) for all the details.

Four more headline events

If LABW had a Coachella-flyer for its events, the Kickoff Festival would be at the top in the biggest typeface, but the next couple of almost-as-big lines would comprise some of the most fun beer events of the year. It would look a little like this:

The Battle of the (Beer) Bands — Tuesday, June 19th at 6 p.m.

Held in Highland Park's Hi Hat club and featuring a lineup of guest taps and craft cans, this raucous concert showcases the

musical talents of a host of beer industry pros. It's absurd, heartfelt and beer-soaked, and it's an example of the best kind of beer event: there's plenty of great beer, but it takes a backseat to the great people you're with.

Battle of the Guilds — Thursday, June 21st at 6 p.m.

Held right on the waterfront at Naja's Place, this battle pits the brewers from LA against the allies/rivals from the San Francisco and San Diego guilds. The golden keg trophy is on the line, so get to Redondo Beach and vote for your favorite local brewery!

BFE Fest — Friday, June 22nd at 7 p.m.

Hosted by Wolf Creek Brewing in Santa Clarita, this festival celebrates those breweries that hold down the vast borderlands of the county. In its fourth year, the event is a great reminder that the scene is also thriving outside of Torrance/DTLA/Long Beach hotspots.

1st Annual Brewmo Pseudo-Sumo Showdown — Saturday, June 23rd at noon.

A new event organized by Three Weavers Brewery to close-out the week, you'll watch brewers from around LA don those inflatable "Sumo" suits and go head-to-head for "glory" in the Three Weavers parking lot.

Share your Beer Week experiences on social media

Craft beer couldn't have emerged from the shadow of the macro brewers without the power of social media, and the online communities that have emerged as a kind of virtual common room for LA's beer lovers to congregate help spread the good word about great beer. The official hashtag for the week is #LABW10, so be sure to tag those posts, Untappd check-ins, and pics (and while you're at it, please tag those Instagram shots with #beerpaperla too)!

*John Verive is Southern California native and freelance writer dedicated to growing the craft beer scene in Los Angeles. He's a Certified Cicerone®, the founder of Beer of Tomorrow (www.BeerofTomorrow.com), and he covers the beer-beat for the Los Angeles Times. Find him on Twitter and Instagram at @octopushat and @beeroftomorrow.*



**Mikkeller**  
**DOWNTOWN LOS ANGELES**

**- 62 ROTATING BEER TAPS -**  
**- EXTENSIVE RARE BOTTLE LIST - COCKTAILS -**  
**- FULL KITCHEN TILL 11 PM - BEST BURGER IN LA-**

**330 W OLYMPIC BLVD - LOS ANGELES**  
**213-596-9005 - WWW.MIKKELLERBAR.COM**

**MONDAY TO FRIDAY FROM 5PM - SATURDAY & SUNDAY FROM 10 AM**



**LA GALAXY BREWERY TOUR**  
**STARTING AT \$90**

JOIN THE LA GALAXY AND LA BEER HOP FOR A BREWERY TOUR ON SATURDAY, JULY 7th



vs.



JULY 7th | 7:30PM

**STUBHUB!CENTER**

**PACKAGE INCLUDES:**

- ✦ STOPS AT SMOG CITY BREWERY AND STRAND BREWING CO
- ✦ A FLIGHT OF BEER AT EACH BREWERY
- ✦ DISCOUNTED BEER SPECIALS
- ✦ MATCH TICKET TO LA GALAXY VS. COLUMBUS CREW



FOR MORE INFO VISIT [LAGALAXY.COM/BEERHOP](http://LAGALAXY.COM/BEERHOP) OR CALL 323.928.2113

## WISHEFUL DRINKING

# Dinking Japanese for LA Beer Week

## By Tomm Carroll

One sign of Los Angeles' fast-growing reputation as a craft beer destination and a still-untapped (pardon the pun) massive market for better beer, other than its ever-increasing number of independent breweries (75 at last count), is the desire of non-local, craft-oriented businesses to set up shop here. San Diego's Karl Strauss and Modern Times have both launched brewpubs in our city limits, and Danish brewer Mikkeller opened the largest of its worldwide array of beer bars also downtown, all within the last 18 months.

Add to that international interest the Harajuku Taproom, which quietly opened in Culver City last fall. Not a brewery, but an izakaya (a casual Japanese gastropub serving small-plate dishes), Harajuku Taproom is the first US location of Japan's Baird Brewing, which owns a chain of six similar taprooms throughout the Land of the Rising Sun, and is named after the Baird izakaya in the eponymous

neighborhood of Tokyo's popular Shibuya district. Like its namesake, the LA location specializes in yakitori-style grilled meat and vegetables, and also features a dozen of Baird's year-round beers, plus seasonals and a few local guest handles, all fresh and tappu suru (on tap)!

Participating in its first LA Beer Week, Harajuku is holding a week-long Celebration of Japanese Craft Beer (ji-biiru) Monday, June 18-Sunday, June 24, with the kick-off event scheduled for Tuesday, June 19 starting at 6:00 p.m. Along with the regular offering of Baird brews, the celebration will include hard-to-find Baird beers such as the hoppy Dark Sky Imperial Stout and Yabai Yabai Strong Scotch Ale, sweetened with Japanese Korizato (rock candy), plus New Belgium's Bicycle Kick Kölsch — a multi-brewer international collaboration beer (with Baird representing Japan) in honor



Baird Brewing's Bryan Baird, left, and Harajuku Taproom LA's Adam Guttentag, right, with Baird's brother and father at the original Harajuku Taproom in Tokyo  
Photo Credit: Baird Brewing/Harajuku Taproom

of this summer's World Cup tournament — according to Harajuku proprietor Adam Guttentag.

Additionally, beers from other Japanese craft brewers like Coedo and Hitachino will be featured, and their West Coast distributor reps (pending availability) will be on hand to pour some bottled samples of their beers to guests. Also planned for the tap list is a Japanese-influenced beer from LA brewery Beachwood Blendery: Umeboshi sour ale, fermented in oak with plums and sea salt. Other local beers were being considered at press time. A special flight of mixed beers from several Japanese craft breweries will be offered as well.

And on the 19th, Guttentag — a longtime friend and supporter of Bryan Baird, a fellow American who founded Baird Brewing with his wife Sayuri in Numazu, Japan in 2000 — will discuss Baird beers and the brewery's ethos, and yours truly will give a brief talk, sharing an American's perspective about visiting Japan's beer bars and breweries, as well as judging international brewing competitions there.

Bryan Baird himself is in Japan and unable to attend the LA event, but he did agree to an e-mail interview about it, Harajuku Taproom LA and the state of craft beer in Japan. Following are some edited excerpts:

*Beer Paper: What are your thoughts on Harajuku Taproom LA holding this Japanese craft beer event as part of LA Beer Week? And did you see LA as the obvious stateside location at which to export your taproom concept?*

**Bryan Baird:** I am fully enthusiastic about this! Japan's craft beer scene is relatively unknown in the US, and I think events like this are great opportunities to promote Japan's craft beer, as well as the culture of its izakaya pub-restaurant scene.

Harajuku Taproom LA is not just about the name; it's about our original Harajuku Taproom (Tokyo) concept: lovingly crafted, world-class Japanese craft beer served within the context of an authentic Japanese izakaya. Demographically, LA is an ideal market in which to launch a movement campaign such as this.

*BP: Do you see the LA location as the first of several US outposts for Baird taprooms in the States?*

**BB:** Both Adam and our Japan Baird Brewing management team share an ambition to open several outlets in the US. I have never met an American who has visited Japan who doesn't love a good Japanese izakaya experience.

*BP: The inspiration for most of your beers seem to be nicely balanced US takes on the classic styles from the UK, Germany and Belgium. How do you decide to which ones you'll add a "Japanese touch?"*



BB: All of our beers are inspired by the Japanese cultural esthetic, which prizes simplicity and balance within the rubric of complexity. A similar esthetic exists more in European beer culture and tradition than it does in US brewing — craft included. For us, “Less is more.”

BP: While historically there are no indigenous Japanese beers, are there any uniquely Japanese styles that have developed?

BB: Yes, we believe our “fruited” ales and lagers — incorporating locally grown and in-season whole fruit (no processed extracts) — which are subtle and balanced, are very uniquely Japanese. We also brew a beer called Wabi-Sabi Japan Pale Ale that we believe is a completely Japanese take on the Pale Ale style. It is herbal, earthy and dry, and rendered that way through deft additions of locally grown, whole-root wasabi and green tea.

BP: When I was last in Japan in 2016, it seemed there were very few Japanese sour beers, and the ones I had tried were not very good. Has that changed at all?

BB: No. The market for traditional/classic “craft beer” still hasn’t taken strong root in Japan, so why would brewers jump full into sour beer brewing when they

are struggling to sell less exotic stuff? The brewing of excellent sour beer takes experience, time, capital and great passion. Remember, sour beers really didn’t start to gain traction in the US until the third decade of the craft beer renaissance.

BP: Also, during my visits to Japan in the last several years, I found a lot of Japanese craft beer that contained diacetyl! — and was told that many Japanese like that buttery taste in their beer. Is that true?

(Continued on page 11)



Baird Brewing’s Bryan Baird, with Harajuku Taproom LA’s Adam Guttentag outside of Baird Brewing’s production brewery in Shuzenji, Japan  
Photo Credit: Baird Brewing/Harajuku Taproom

# LA BEER WEEK AT THE PROPAGATOR EVENTS

THURSDAY, JUNE 14  
LAGER LAUNCH CRAWL

SUNDAY, JUNE 17  
FATHERS DAY BRUNCH

TUESDAY, JUNE 19  
NEW BEER RELEASE

WEDNESDAY, JUNE 20  
PROPAGATOR BEER DINNER WITH  
BREWER EVAN PARTRIDGE  
(TICKETS AVAILABLE)

THURSDAY, JUNE 21  
BLENDING CLASS WITH  
BARRELWORKS’ JIM CROOKS  
(TICKETS AVAILABLE)

SATURDAY, JUNE 23  
VANILLA PARABOLA  
ON DRAFT  
(EXTREMELY LIMITED)





**PROVISIONS** -&- **PORTOLA**  
 AN UNCOMMONLY GOOD MARKET COFFEE ROASTERS

**CRAFT COFFEE • BEER • WINE**

*Serving breakfast, lunch and dinner*

[ProvisionsMarkets.com](http://ProvisionsMarkets.com)

143 N. Glassell Street



N. GLASSELL ST



**BREWERY AND TASTING ROOM**

[www.ChapmanCrafted.Beer](http://www.ChapmanCrafted.Beer)

123 N. Cypress Street



**OLD  
TOWNE  
ORANGE**



W. CHAPMAN AVE

E. CHAPMAN AVE



S. GLASSELL ST



**CRAFT BEER, WINE, SPIRITS  
AND COCKTAILS**

*Lunch, Dinner, Late Night • Brunch Sat & Sun*

[HavenGastropub.com](http://HavenGastropub.com)

190 S. Glassell Street



**WELCOMING NEW  
EXECUTIVE CHEF  
CRAIG BRADY**

(WISHFUL DRINKING continued)

BB: That's utter bullshit. Diacetyl is about poor brewing. The real problem with Japanese craft beer, as an industry, is too much mediocrity and too little excellence. That's why the industry here has barely grown in nearly 25 years.

BP: Do Japanese independent craft breweries play nice with each other, like their US counterparts — more collaborative than competitive? Also, what are their attitudes toward Japanese Big Beer?

BB: On a brewer level, there is much camaraderie in Japan craft beer. However, the vast majority of brewers are hired employees of companies whose primary business isn't even beer brewing. On a corporate level, there is very little cooperation and camaraderie among Japan's craft brewing companies. I don't think there is a strong and united Japanese craft beer industry feeling regarding the behavior of Japanese industrial brewers.

BP: Where do you see Japan's craft brewing industry going — in the next five, or ten years? It's a niche product,

for sure, but is that niche still growing?

BB: It is niche, it remains niche, and the word "craft" is beginning to be co-opted by big brewers in Japan, who are wielding it widely in application to the specialty beers they brew. There is no recognized definition of "craft beer" here. I'm not sure what this will mean for authentic Japanese craft brewers over time. I frankly don't know what the future of craft beer in Japan will look like several years out.

So drink it while you can! Celebrate the Far East on the Westside at the Harajuku Taproom ([www.hjtaproom.com](http://www.hjtaproom.com)) at 4410 Sepulveda Blvd., Culver City, 90230, on June 19 with some ji-biiru and yakitori, as well as omotenashi (Japanese hospitality). Check out the Harajuku Taproom's Facebook page (@harajukutaproomla) for the latest event information. Kanpai!

Award-winning beer writer Tomm Carroll has judged the International Beer Cup competition in Yokohama, Japan in 2015 and 2016. He also teaches a craft beer class at UCLA Extension (next course starts June 25; [www.uclaextension.edu](http://www.uclaextension.edu)). Contact him at [beerscribe@earthlink.net](mailto:beerscribe@earthlink.net).

THE MUSEUM OF LATIN AMERICAN ART PRESENTS

# CRAFT BEER FEST!

SUNDAY, JUNE 24, 2018

Come to MOLAA's Craft Beer Fest on Sunday, June 24th, 2018 and sample dozens of craft beers from your favorite local craft breweries and homebrewers. Ticket includes unlimited tastings, a commemorative festival tasting glass, and a live performance by LA-based psychedelic band Healing Gems.

DJ sets by Xica Soul and food for purchase by Los Sly Dogs, Macheen, & Chaskis Peruvian Seasoning.

<p><b>VIP Session</b> 2:00–4:00 PM</p> <p>Be the first to taste small batch beers/one-offs of your favorite breweries (tickets are limited).</p>	<p><b>GA Session</b> 4:00–7:00 PM</p> <p>Experience a selection of beers from a variety of brewers and homebrewers.</p>
--	---

ANGEL CITY BREWERY, BREWDOG, CONFESSION ALES, D.A.N., D'AVINE BREWING, NORWALK BEER CO., SCHULTZ, SOUTH CENTRAL BEER CO., THREE WEAVERS

**molaa**  
MUSEUM OF LATIN AMERICAN ART  
629 Alhambra Ave., Long Beach, CA 90802

Get your tickets at [molaa.org](http://molaa.org) or call (562) 437-1689 for more information.

# What beer can be.

CLAREMONT CRAFT ALES

PEPPER & PEACHES INDIA PALE ALE

ONE PINT / 473 ml

Available on draft and in 16oz cans throughout Southern California.

VISIT OUR TASTING ROOM IN CLAREMONT  
open Tuesday - Sunday

[www.ClaremontCraftAles.com](http://www.ClaremontCraftAles.com)

## COVER STORY

# OC Brewers Rule the World

## By Daniel Drennon

Thursday, May 3, 2018 in Music City, USA (#Nashville). Orange County brewers shock the world by winning twelve highly-coveted World Beer Cup medals. The WBC awards ceremony is attended by thousands of breweries from all over the world as the grand finale of the Craft Brewers Conference.

Like a Cinderella team in the NCAA basketball tournament, Tustin Brewing Company and Brewmaster Jerrod Larsen pulled the upset in the very first category of the night winning a Bronze for Clutch's American Wheat. TBC and Larsen later claimed the Gold medal for Portola Breakfast Stout, just nudging out Beachwood Huntington Beach and Brewmaster Julian Shrago, who claimed the Silver for Mocha Machine (along with three other medals).

Noble Ale Works in Anaheim, bad ass brewers Brad Kominek and Matt Fantz, grabbed Gold for Nobility in one of the most challenging categories of the night, Imperial India Pale Ale, which had 196 entries.

Bruery Terreux and Jeremy Grinkey, aka Sour Jesus, also nabbed a Gold for Train to Beersel in the Wood and Barrel-Aged Sour Beer category to complete OC's trifecta of Gold medals.

Orange County brewers kept up the momentum throughout the night by winning five Silver medals, led by Green Cheek and super-brewer Evan Price grabbing that spot in by far the most competitive category of the night, American IPA, with an astounding 377 entries. Getting #2 in IPA ain't no joke and Green Cheek's sublime Radiant Beauty pulled it off.

As mentioned above, Beachwood (Huntington Beach) nabbed the silver for Mocha Machine in Coffee Stout or Porter and also for Udder Love in the Sweet Stout or Cream Stout category. And while we are singing the praises of Orange County's artistry in brewing, let me give a well-deserved shout out to owner Jeff Duggan, as well as Head Roaster Adam Rizzo, at Portola Coffee Roasters. Portola collaborated with Tustin Brewing on the Gold medal-winning Portola Breakfast Stout but their wonderful coffee is also



*Evan Price of Green Cheek*

in Beachwood's Silver medal-winning Mocha Machine and Pablo Escobeer.

Another Cinderella story for the OC was relative newcomer Docent Brewing (brewer Brian Giesen) in San Juan Capistrano winning their Silver in the hotly-contested American-Style Pale Ale category with 182 entries. Consider the fact that they got nudged out by iconic Firestone Walker Brewing company, one of the most revered and award-winning breweries in the world. Brewmaster/Magician Matt "Merlin" Brynildson and his crew ONLY took home a measly three Golds and a Silver from Nashville this year.

Costa Mesa's Barley Forge won their Silver in the Field Beer category for The Patsy. BF owner Greg Nysten, when asked for a comment, replied, "Head of Brewing Operations Kevin Buckley-Volken is the genius behind The Patsy!" Well done, Kevin.

And then there were the four Bronze medal winners: Artifex from San Clemente, Hoparazzi from Anaheim, Brewery Rex from Fullerton (though they are still looking for an actual brewery location in the OC), and the aforementioned start-of-the-night

Bronze for Tustin Brewing.

Hoparazzi, owner Lisa Perez, grabbed their Bronze for Heat of the Night in the Chili Beer category. Brewery Rex and owner/brewmaster Tyler King got theirs for Raspberry Rickey in the Berliner-Style Weiss category.

Talk about a bookend story of ruling the world beer cup awards, Tustin's Bronze was the first category of the night. Artifex and Brewmaster Johnny Johur won Bronze for HoliDAVE in the American-Style Imperial Stout category in literally the last award of a two-plus hour ceremony. There were 101 categories of beer styles and OC won coming and going. We tip our Beer Paper ball caps to your remarkable performance in Nashville!

Other Regional World Beer Cup Medal Winners (alphabetical):

#### GOLD MEDALS:

Figueroa Mountain Brewing (Buellton) for "I Dunkled in My Pants."

Firestone Walker Brewing (Paso Robles) for "STIVO," for "DBA/Double Barrel Ale," and "C-Hops." (3 Golds)

*Photo Credit: Daniel Drennon*

Golden Road (Los Angeles) for "Mango Cart."

#### SILVER MEDALS:

Beachwood BBQ & Brewing (Long Beach) for "Pablo Escobeer."

Figueroa Mountain Brewing (Arroyo Grande) for "Red Rock."

Figueroa Mountain Brewing (Westlake Village) for "Stagecoach Stout."

Firestone Walker Barrelworks (Buellton) for "Krieky Bones."

MacLeod Ale Brewing (Van Nuys) for "Van ICE."

No Clue Craft Brewery (Rancho Cucamonga) for "Belgian Honey Blonde."

#### BRONZE MEDALS:

Beachwood BBQ & Brewing (Long Beach) for "Hoppa Emeritus."

Casa Agraria Specialty Ales (Oxnard) for "El Sur."

Institution Ale Company (Camarillo) for "Restraint."

MadeWest Brewing (Ventura) for "MadeWest Donlon."



Noble Ale Works getting Gold

Photo Credit: Daniel Drennon



Jerrod Larsen of Tustin Brewing

Photo Credit: Daniel Drennon



Charlie Papazian of the BA, Julian Shrago, Fauna Shrago, and Ryan Fields with Beachwood

Photo Credit © Brewer's Association



Docent Brewing snags a Silver

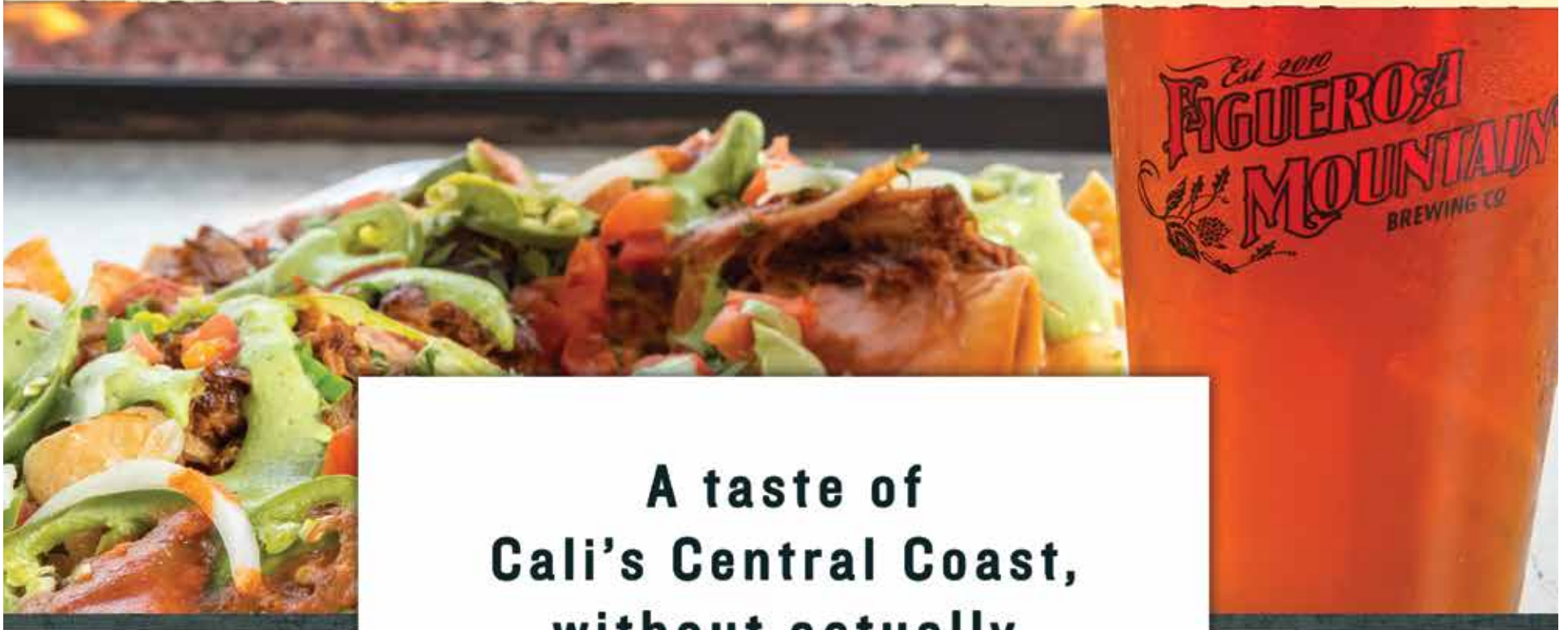
Photo Credit: Daniel Drennon



Artrifex with their Bronze

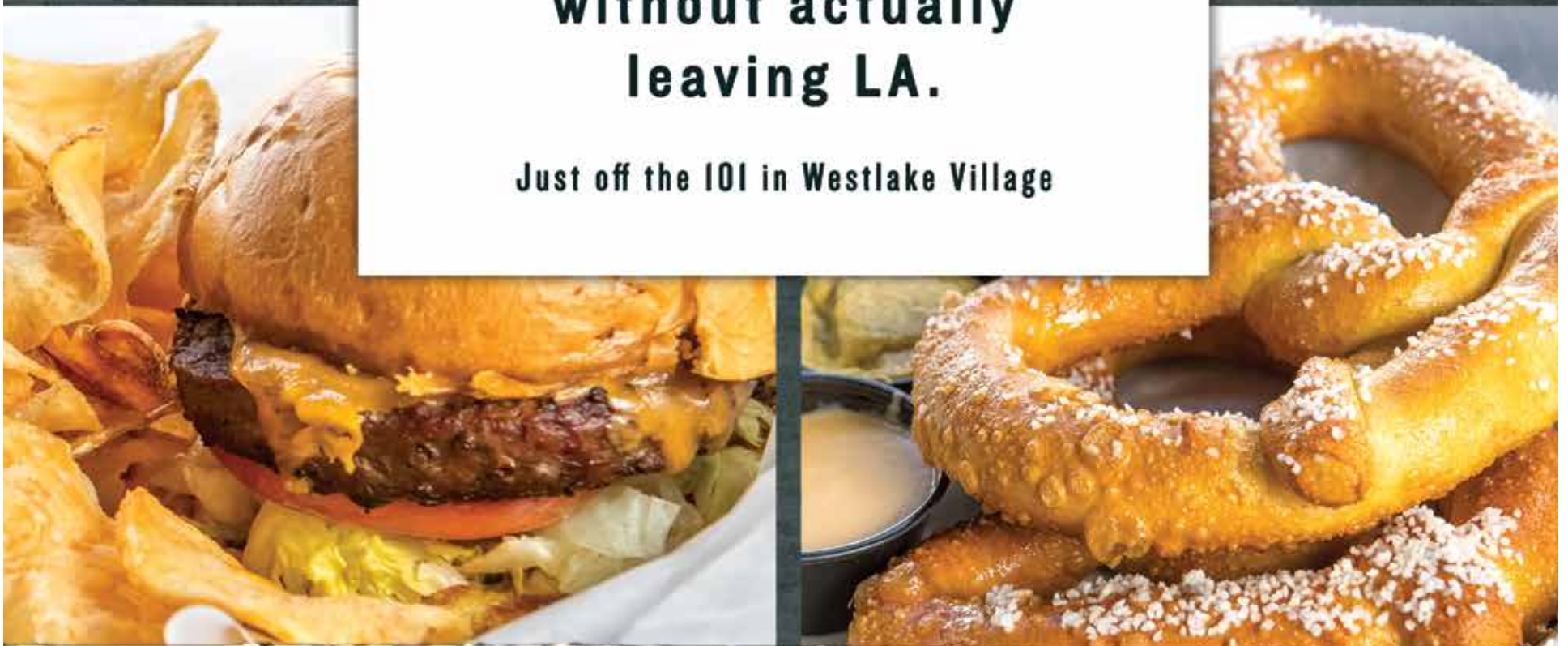
Photo Credit © Brewer's Association

*Est 2010*  
**FIGUEROA MOUNTAIN**  
BREWING CO



**A taste of  
Cali's Central Coast,  
without actually  
leaving LA.**

**Just off the 101 in Westlake Village**



**Visit our Westlake Village location for gastropub  
fare and award-winning beer brewed onsite.**

30770 Russell Ranch Rd. in The Shoppes - @figmtbrew & @figmtbrewWV  
Happy Hour M-F, 3-6P \$4 draft selections & app discounts - Taco Tuesdays \$12 beer + 2 tacos

**BREWER'S CORNER**

# What We Talk About When We Talk About Yeast

By Joe Kurowski

Remember that movie *Dead Poets Society*? It was about a bunch of prep school kids set emotionally and intellectually free by their exuberant English professor played by Robin Williams. Prior to Robin Williams coming in, a straight-laced, stoic, stuck-in-his-ways teacher was trying to teach poetry to these kids. He looked like he'd shake his cane at the neighborhood rabble rousers to get off his effing lawn. In this particular scene, the old professor is explaining how to rate the caliber of poems. He rattles off about meter, rhymes, structure and stanzas from a dusty, worn textbook. In short, he explains how to rate and measure poetry, but misses the most critical and unmeasurable attribute: the beauty and individuality of the art.



Joe Kurowski of White Labs

Photo Credit: White Labs

As a brewer at a yeast company, I can relate to that old professor. We have a catalog of 500+ yeast strains and can list the measurable traits for every single one of them: phenotype, genetics, attenuation, metabolites, ester production, alcohol tolerance, flocculation and pitch rates. By listing these traits, we can distinguish gross differences; like between an ideal strain for ales or a good Belgian yeast strain. We're essentially differentiating between Shel Silverstein and Shakespeare. It doesn't take a brewing scholar. But somehow the list of traits must be incomplete because the sum of all these parts doesn't equal the whole. In the brewing industry, in the way we talk about yeast, we are missing something. We're missing the part that says what makes this strain good.

This is a difficult concept to discuss. Yeast is a living, single-cell organism. Life is complicated, even when you're dealing with it one cell at a time. Some qualities in yeast are obviously desirable: high viability, free of contaminants. But there are much less measurable things, too.

One of my European colleagues likes to emphasize the pronoun 'she' for yeast. 'She' because by definition, all yeast cells are mothers and daughters. As living, adapting organisms, we cannot always measure her behavior. She gets moody and doesn't like some environments, while going too fast in others. All of this behavior, whether measurable or mysterious, reminds us that we are making a living food product. We are trying to make a tasty beer. Our list of

quantifiable traits won't tell us if she will make a tasty beverage, only if she can.

It's up to the brewer to set up the yeast strain in a proper environment for her to work as desired. Perhaps that's why some brewers refer to their job as yeast wranglers. They are only there to guide these strains into the proper environment, the golden fields of liquid barley for free-range yeast. Each little gal roams with her own personality. Some of them are finicky and others are hardy. The hardy ones are who you want to choose for your house strain. The one you always want bubbling away in the brewhouse. You know you rely on her in a tough spot; pushing her through umpteenth generations a delayed pitch left in the cone on a 10% beer over Memorial Day

weekend. She's a workhorse. That's probably the best compliment given to a strain of yeast. It doesn't matter if the majority of the brewery's lineup are ales, lagers or Belgians, you always want to find that brewery workhorse.

Of course, brewing is a mix of hard science and soft touches. That's the nature of yeast; her personality imprinted on the whole process. Brewing is manipulating enzymes, cell structures and metabolic pathways through engineered stainless steel vessels, pipes and pumps in temperature controlled environments; through hard science, biological, chemical and mechanical systems. Brewers control these parameters to let the yeast take it away and make beer that we are looking for a sensory perception, taste.

That is the brewer's relationship with her. It is controlling what we can and relying on replication to control the loose relationships with perception, aroma and taste. The brewer has to be able to read those primary traits to choose the strain of yeast, then use tools to manage her environment to her liking. And even with modern equipment, cell counters, PLCs, temperature controllers, flow controllers and everything else that engineers have come up with over the years to tighten the process, it is still a process based on history and tradition. Brewers basically do things as they had written them down for the past couple hundred years, carrying on with the

(Continued on page 17)

**Hours:**

Wed: 4-9 pm  
 Thurs: 3-9 pm  
 Fri: 3-9 pm  
 Sat: 2-9 pm  
 Sun: 1-7 pm

**Weekly Events:**

- ◆ Vinyl Night
- ◆ Trivia
- ◆ Live Music
- ◆ Food Trucks
- ◆ Happy Hour

www.timelesspints.com ♦ 562.490.0099  
 3671 Industry Ave. Lakewood, CA 90712

**VERDUGO WEST**

**BREWING CO.**

**BURBANK**

**CA**

**15 Taps | Food | Cans and Growlers**

M-T: 4pm to 10pm | F-S: 12pm to 10pm | S: 12pm to 8pm

156 W. Verdugo Ave. Burbank CA, 91502  
 verdugowestbrewing.com

LA

BEERWEEK



**HOPS + FRUIT = JUICY AF**  
4 PACKS ON SHELVES NEAR YOU SOON!

FIESTA@EL SEGUNDO  
MACHEEN TACOS  
& MICHELADA BAR  
FRIDAY, JUNE 22

*El Segundo*  
BREWING COMPANY  
ELSEGUNDOBREWING.COM



(BREWER'S CORNER continued)

blessing of our brewing forefathers.

The brewer's yeast strain and the environment you've created with hops, salts, grains and water, live together to become the beer. The artistry is in both the process and the ingredients. It is a soft power to now make this beer taste as the brewer expects. In the fermenter, it's a slow game and often relies on the patience and handling of the hosting yeast wrangler. And with the right talents and tools, the brewer can craft the beer envisioned. You can manipulate the environment to hit the specifications of the look, aroma and taste of the beer by changing the temperature, time and procedure. By knowing the strain of yeast in the fermenter, you get to know what moves will help, like "re-circ'ing" or head pressure, depending on how the yeast is acting. The brewer has to control the hard parameters to control the yeast.

That is the balanced relationship between brewer and yeast. The brewer has to control what they can to get that yeast to work. It is a balance of ingredients, process and strain selection throughout the brewhouse. Controlling the parameters when you can but understanding the process of living

yeast. The brewer needs to know her moods and when to use finesse, knowing when to rely on your house strain. So if you ever come across someone talking yeast, have a greater appreciation if you hear, "Yeah, she just worked through that beer. What a workhorse."

*Joe Kurowski is the senior brewing manager at White Labs. He has his Bachelor's Degree in Biochemistry from the University of California, San Diego; completed the University of California, Davis' Master Brewers Program; and also holds a diploma in brewing from IBD. White Labs is an international company headquartered in San Diego, California that provides pure liquid yeast, fermentation products, services, analysis and education to professionals and enthusiasts alike.*



**DRINK OUR BEER ~ CRAFT YOUR OWN**

Est. 2016

**Zy MURGY**

*Nano-brewery offering house beers on tap and LA's only brew your own destination.*

Brew Works & Tasting Room  
22755 Hawthorne Blvd.  
Torrance, CA

[www.zymurgybrewworks.com](http://www.zymurgybrewworks.com)  
310-791-1015



**FULLY CUSTOM PRIVATE LABEL HEADWEAR**



We pride ourselves on the same foundations as craft brewers, a constant dedication to being genuine, reliable and standing out. We want to bring to you, first-class customer service, industry leading custom design and manufacturing capabilities that traditionally are only available to larger brands.

**UNMATCHED FLEXIBILITY IN THE INDUSTRY'S LOWEST MINIMUMS**

- 48-Piece Minimum per Style
- 12-Piece Minimum per Fabric/Color
- 30-Day Production + Up to 5 Days Freight
- FREE Artwork Setup
- FREE Interior Private Label

To See All Our Fully Custom Headwear & Apparel Visit:

[PUKKAINC.COM/BREWERIES](http://PUKKAINC.COM/BREWERIES)

Follow Us @PUKKAINC



**VENTURA PROFILE**

# MadeWest Brewing Takes Home a Medal at The World Beer Cup®

By Erin Peters

When Founder and Head Brewer Mike Morrison along with Co-Founder & CEO Seth Gibson started the concept of MadeWest Brewing about six years ago, they were thinking about something pretty small.

Fast forward to Spring 2018. The award-winning brewery serves their quality beers in 14,000 square feet of industrial space in Ventura. MadeWest opened its doors in January 2016 and was the fifth brewery to open in Ventura. They are projecting to produce 4,000 barrels this year. The 3,000 sq. ft. taproom is abundant with open space and the outdoor patio boasts distant views of the Channel Islands.

Morrison and Seth Gibson are Ventura natives and lifelong friends. Morrison homebrewed for about a decade before opening. He got valuable pointers from the Ballast Point team in San Diego.

*Peters: You were a home brewer in San Diego for eight years, correct? What did you take from that experience that's*

*helped grow MadeWest?*

Morrison: Yep, and I brewed for a couple years in Ventura as well while we were planning out the brewery. As a home brewer, I always brewed each batch to be better than the last and I think that has helped grow MadeWest. I want to be sure we are always putting out the best possible beer we can.

*Peters: How would you describe your brewery to someone who's never been there?*

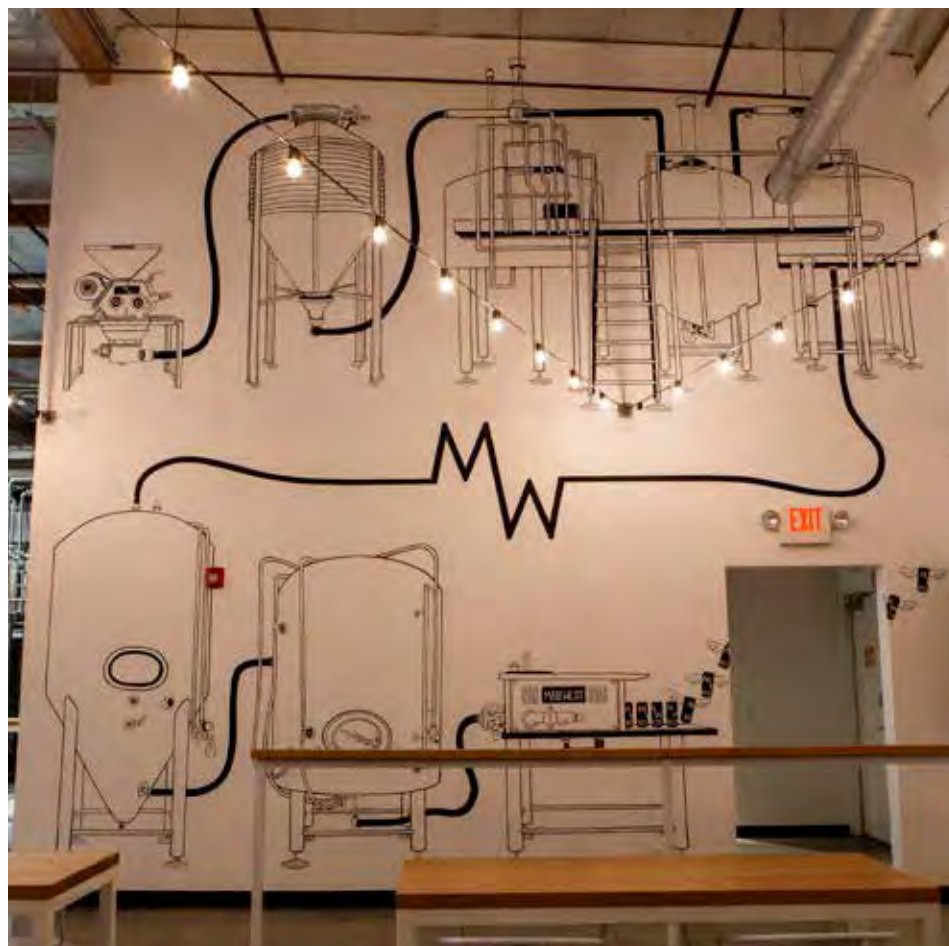
Morrison: Clean and simplistic with no frill. A bar top separates the brewhouse from the tasting room and there are a couple hand-painted black and white murals by our graphic designer. The interior space opens out to a patio with a view of the Channel Islands that makes for killer sunsets. We have rotating food trucks 7 days a week and live music Thursday to Sunday. It's a good atmosphere. Come check it out.

*Peters: What's your philosophy on craft beer?*



MadeWest making great beer

Photo Courtesy of MadeWest Brewing



MadeWest Tasting room

Photo Courtesy of MadeWest Brewing

**IRONFIRE BREWING COMPANY**

**TASTING ROOM HOURS**  
 Tues-Fri. 3-8PM  
 SAT. 12-8PM  
 SUN. 12-6PM

42095 ZEVO DR. UNIT 1  
 TEMECULA, CA 92590  
 WWW.IRONFIREBREWING.COM

**GUNSLINGER GOLDEN ALE**  
**51/50 IPA**  
**THE DEVIL WITHIN IIIPA**  
**NUHELL IPL**  
**6 KILLER STOUT**  
**VICIOUS DISPOSITION**  
 IMPERIAL PORTER  
 + SEASONALS AND SPECIALTIES

**ALL KILLER NO FILLER**

**BREWYARD BEER COMPANY**

**We brew Californian Lagers, Steam Beers, Commons, Belgians & Weissbiers...and we're kinda weird**

906 Western Ave,  
 Glendale, CA 91201

**Taproom Hours:**  
 Wed-Fri 4:30-11pm  
 Sat 1pm-11pm // Sun 1pm-6pm

@BrewyardBeerCo

**State BREWING Co**

**NOW OPEN**  
Gardena, CA

**ADDRESS**  
1237 W 134th St  
Gardena, CA

**@STATEBREWINGCO**

**HOURS**  
Tues-Thurs: 4pm-10pm  
Fri: 2pm-11pm  
Sat: 12pm-11pm  
Sun: 12pm-8pm

Morrison: Craft Beer to me is all about the passion shared by both the makers and the drinkers for this unique, innovative beverage we love to enjoy. It builds community and connects people like nothing else.

*Peters: In 2016, you started distribution with Stone Brewing. How has that changed or helped your reach and brand?*

Morrison: Stone distribution has been solid and they do an excellent job. It's great to be with an independent distributor and within a portfolio of awesome breweries. Joining their team has opened a lot of doors for us and it's been cool to see our beer up and down the coast of Southern California. We're definitely brewing a lot to keep up with the demand, and we just brought in two more 90-barrel tanks to help with that.

*Peters: You recently took home a bronze for your Donlon IIPA, in the Imperial India Pale Ale category. Tell me about your and the brewery's reactions when you first heard the news. How did you first hear about it?*

Morrison: We were shocked. Everyone enters hoping they take home an award, but the fact that we actually did was

pretty rad. It was very humbling to win amongst so many amazing breweries that enter that category. Unfortunately, we had to leave the award ceremony early to catch our flight. We were streaming the awards live when Seth yelled Donlon! I actually didn't believe him because I honestly forgot we had entered that beer. I was pretty giddy, once I knew it was no joke.

*Peters: You've been in business for two years now. What's been the biggest surprise, learning lesson or hurdle and proudest moment?*

Morrison: The biggest surprise is how much time you spend fixing and maintaining equipment. Every day is a new adventure. Brewing is the easy part. Troubleshooting, diagnosing, and repairing are draining, but somehow it all ends up working out. [The biggest learning lesson is to] Be wise with where you choose to cut costs. [Our proudest moment was] The World Beer Cup award was pretty epic; but the positive response we continue to receive from our community really makes me feel good.

(Continued on page 20)

Small Business of the YEAR 2018 District 66 and proud partner of 1% for the Planet

**SMOG CITY**  
Brewing Co.

**1% FOR THE PLANET**  
MEMBER

**Smog City in 6 Packs!**

Ask your local retailers for Smog City Beer

Smog City is an independent brewer-owned and operated craft brewery located in Torrance, CA

Follow us @smogcitybeer

(VENTURA PROFILE continued)

**Peters:** Tell me more about your beer delivery options. How does one order with you and what are the additional costs?

**Morrison:** We just launched our online store and we're now shipping beer directly to your door. You can buy all of our core beers and specialty releases too. We ship the beer in a custom cold packed insulated box and deliver anywhere in California within 1-2 days. It's super easy to order, you get play by play tracking via email or text message, our site is very user friendly, and we have great customer service. The coolest thing is that it gives our customers outside of Ventura a chance to get their hands on our beer, especially the small batch stuff

that you can't find in stores or bars.

**Peters:** Where can people find the Pizza Port "Hazy Lines" collaboration? Any more collaborations coming down the pike (or breweries you'd like to collaborate with)?

**Morrison:** Unfortunately, it's sold out. It was available in our taproom and web-store for a short bit, but it sold out fast. There was a small batch that went with Stone, so there is a chance it's floating around on tap or at a bottle shop somewhere. We were really stoked on the way that turned out and it was pretty sweet to brew with Pizza Port! For current collaboration plans, we're in the process of locking down dates with Fieldwork and Kern River...super pumped!

**SUNBATHER**  
KETTLE SOURED, SINGLE HOP ALE  
FEATURING MOSAIC HOPS

AVAILABLE FRIDAY,  
JUNE 1<sup>ST</sup> AT 4:00PM  
ONLY AT ANGEL CITY BREWERY

216 ALAMEDA ST. DOWNTOWN LA  
ANGELCITYBREWERY.COM

© 2018 ANGEL CITY BREWING COMPANY, LOS ANGELES, CA. ENJOY, BUT DON'T OVERDO IT.  
MOSAIC IS A REGISTERED TRADEMARK OF HOP BREEDING COMPANY



Canning line

Photo Courtesy of MadeWest Brewing

**Peters:** What are some of the craft beer trends you like that are out there and why? And how about your favorite hops or experimental hops?

**Morrison:** I'm always a fan of trying something new, as long as it tastes good. We wouldn't have the delicious beer we have today if we were confined to brewing classic styles. Mosaic is always fun. We brewed a light lager recently that I dry hopped with Mosaic and it turned out great. I'm looking forward to doing more of it.

**Peters:** What do you love about the craft beer industry?

**Morrison:** I've always loved the comradery of the brewing industry. So much of what I've learned is from other brewers being so open and willing to share their knowledge and I love to do the same.

**Peters:** What are your thoughts on the Ventura/VC beer scene now, compared to say, five years ago?

**Morrison:** There wasn't really a scene before. There was one production brewery, but now there's a solid crew of us and there are some great beers coming out of Ventura.

**Peters:** What other breweries do you look up to or admire and why?

**Morrison:** Fieldwork, Faction, and Fall to name a few that have all helped me out along the way. Not because they all start with F.

MadeWest plans to keep core beer production growing organically and continue to increase one-off tasting room beers and small batch can releases.

*Erin Peters is a beer writer that has been enticing beer drinkers for a decade. Focusing on Southern California, she's uniquely poised and knowledgeable, having lived in seven So Cal cities including San Diego and Los Angeles. She's since returned home to Ventura County. She is the founder of thebeergoddess.com and her twitter feed is @thebeergoddess.*



MadeWest Brewing

Photo Courtesy of MadeWest Brewing

# KICK-OFF LA BEER WEEK

WITH



&



FEATURING  
THE OFFICIAL RELEASE OF

“MY PLACE”

Collaboration Hoppy Lager

“OR YOURS”

Collaboration Hazy IPA

FRIDAY  
JUNE 15



STARTS  
AT 5:00P

OVER 25 BEERS ON TAP  
INCLUDING:



Two Tortugas Belgian Quad  
(2018 Gold - LA International Beer Competition)

Fear of the Tart Oak Barrel-Aged Sour Stout • Show Pony Barrel-Aged Saison with Peaches  
Wild Ride Barrel-Aged Sour Red Ale with Raspberries • Whiskey Barrel-Aged Red Trolley Ale • Whiskey Barrel-Aged Porter

MEET THE BREWERS AND TOURS + KEEP THE PINT NIGHT

DRINK GOOD BEER. BEER FROM HERE.



KARL STRAUSS LA BREWPUB • 600 WILSHIRE BLVD

(213) 228-2739 FOR RESERVATIONS • \$3 VALIDATED PARKING • KARLSTRAUSS.COM



# BREWERY DIRECTORY

## LOS ANGELES COUNTY

### BREWERIES

**Absolution Brewing Company**  
2878 Columbia St, Torrance  
absolutionbrewingcompany.com

**Alosta Brewing**  
692 Arrow Grand Cir, Covina  
alostabrewing.com

**Angel City Brewery**  
216 S. Alameda St, Los Angeles  
angelcitybrewing.com

**Angry Horse Brewing**  
603 W. Whittier Blvd, Montebello  
angryhorsebrewing.com

**Arrow Lodge Brewing**  
720 E. Arrow Hwy, Unit C, Covina  
arrowlodgebrew.com

**Arts District Brewing**  
828 Traction Ave, Los Angeles  
artsdistrictbrewing.com

**Boomtown Brewery**  
700 Jackson St, Los Angeles  
boomtownbrew.com

**Bravery Brewing**  
42705 8th St W, Lancaster  
braverybrewing.com

**Brewyard Beer Company**  
906 Western Ave, Glendale  
brewyardbeercompany.com

**Brouwerij West**  
110 E 22nd St, San Pedro  
www.brouwerijwest.com  
**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

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

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

**Figueroa 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

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

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

**Indie Brewing Co.**  
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

**King Harbor Waterfront Tasting Room**  
132 International Boardwalk,  
Redondo Beach

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

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

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

**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**  
1580 W San Bernardino Ave, Ste H  
& I, Covina  
revbrewingco.com

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

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

**Scholb Premium Ales**  
2964 Columbia St, Torrance  
drinkscholb.com

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

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

**Smog City Steelcraft**  
3768 Long Beach Blvd, Long  
Beach  
steelcraftlb.com

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

**Strand Brewing Co**  
2201 Dominguez St, Torrance  
strandbrewing.com

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

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

**Timeless Pints**  
3671 Industry Ave, Lakewood  
timelesspints.com

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

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

**Verdugo West Brewing Co.**  
156 W Verdugo Ave, Burbank  
verdugowestbrewing.com

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

**Zymurgy Brew Works and 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

**Bonaventure Brewing**  
404 S Figueroa St #418, Los  
Angeles  
bonaventurebrewing.com

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

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

**Downey Brewing Company**  
10924 Paramount Blvd, Downey  
thedowneybrewing.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

**Kinetic Brewing Company**  
735 W Lancaster Blvd, Lancaster  
kineticbrewing.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

**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

## ORANGE COUNTY

### BREWERIES

**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

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

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

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

**Evans Brewing**  
2000 Main St, Irvine  
evanslager.com

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



**South Coast Metro Brewery**

Large, open, 6,000 sf space ideal for restaurant, brewery or distillery. Modern industrial chic - a one-of-a-kind space. High visibility with 70' of street frontage facing MacArthur Blvd. Traffic counts upwards of 57,000 vehicles per day.



**Grange Hall 39 | Buena Park Mall**

Artisan culinary collection located next to Krikorian Theatre. This mix of unique food vendors in a food-hall setting is projected to open in Fall, 2018. On-site beer/wine sales & consumption. Operating hours from 7am-4am.



**Downtown Fullerton Restaurant**

Perfect location on Harbor & Commonwealth near Fullerton College & Cal State Fullerton. Highly sought after retail corridor. Neighbors Slide Bar & Old Spaghetti Factory, as well as many other local favorites.

**714.446.0600**

[www.SNVanguard.com](http://www.SNVanguard.com)

**SALES | LEASING | MANAGEMENT**

All SVN® Offices Independently Owned and Operated

REF# 01840569

**Green Cheek Beer Company**  
2294 N Batavia St #C, Orange  
[greencheekbeer.com](http://greencheekbeer.com)

**Gunwhale Ales**  
2960 Randolph Ave a, Costa Mesa  
[gunwhaleales.com](http://gunwhaleales.com)

**Hoparazzi Brewing Co.**  
2910 E La Palma Ave, Anaheim

**Laguna Beach Beer Co**  
29851 Aventura Ste C-E, Rancho Santa Margarita  
[lagunabeer.com](http://lagunabeer.com)

**Left Coast Brewing Company**  
1245 Puerta Del Sol, San Clemente  
[leftcoastbrewing.com](http://leftcoastbrewing.com)

**Lost Winds Brewing Company**  
924 Calle Negocio Suite C, San Clemente  
[lostwindsbrewing.com](http://lostwindsbrewing.com)

**Network Brewery**  
824 Carnegie Ave, Santa Ana  
[networkbrewery.com](http://networkbrewery.com)

**Noble Ale Works**  
1621 S Sinclair St #B, Anaheim  
[noblealeworks.com](http://noblealeworks.com)

**Old Orange Brewing Co.**  
1444 N Batavia St, Orange  
[oldorangebrewing.com](http://oldorangebrewing.com)

**Phantom Ales**  
1211 Las Brisas St, Anaheim  
[phantomales.com](http://phantomales.com)

**Riip Beer Company**  
17214 Pacific Coast Hwy, Huntington Beach  
[riipbeer.com](http://riipbeer.com)

**Stereo Brewing**  
950 S Via Rodeo, Placentia  
[stereobrewing.com](http://stereobrewing.com)

**The Bruery**  
715 Dunn Way, Placentia  
[thebruery.com](http://thebruery.com)

**The Good Beer Co.**  
309 W 4th St, Santa Ana  
[thegoodbeerco.com](http://thegoodbeerco.com)

**Towne Park Brewery**  
1566 W Lincoln Ave, Anaheim  
[towneparkbrew.com](http://towneparkbrew.com)

**Unsung Brewing Company**  
500 S Anaheim Blvd, Anaheim  
[unsungbrewing.com](http://unsungbrewing.com)

**BREW PUBS**

**Huntington Beach Beer Company**  
201 Main St, Huntington Beach  
[hbbeerco.com](http://hbbeerco.com)

**Newport Beach Brewing Company**  
2920 Newport Blvd, Newport Beach  
[newportbeachbrewingcompany.com](http://newportbeachbrewingcompany.com)

**Ocean Avenue Brewery**  
237 Ocean Ave, Laguna Beach  
[oceanbrewing.com](http://oceanbrewing.com)

**Pizza Port San Clemente**  
301 N El Camino Real, San Clemente  
[pizzaport.com](http://pizzaport.com)

**Stadium Brewing**  
26738 Aliso Creek Rd, Aliso Viejo  
[stadiumbrewing.com](http://stadiumbrewing.com)

**TAPS Fish House & Brewery**  
101 E Imperial Hwy, Brea  
[tapsfishhouse.com](http://tapsfishhouse.com)

**TAPS Fish House & Brewery**  
13390 Jamboree Rd, Irvine  
[tapsfishhouse.com](http://tapsfishhouse.com)

**Tustin Brewing Company**  
13011 Newport Ave #100, Tustin  
[tustinbrewery.com](http://tustinbrewery.com)

**INLAND EMPIRE**

**BREWERIES**

**Area 51 Craft Brewery**  
7123 Arlington Ave #A, Riverside  
[Area51craftbrewery.com](http://Area51craftbrewery.com)

**Black Market Brewing Co.**  
41740 Enterprise Cir N #109, Temecula  
[blackmarketbrew.com](http://blackmarketbrew.com)

**Brew Crew Inc.**  
11626 Sterling Ave #G, Riverside  
[brewcrewinc.com](http://brewcrewinc.com)

**Brew Rebellion Brewing**  
13444 California St, Yucaipa  
[brewrebellion.com](http://brewrebellion.com)

**Chino Valley Brewery**  
1630 E Francis St #J, Ontario  
[chinovalleybrewery.com](http://chinovalleybrewery.com)

**Coachella Valley Brewing Co.**  
30-640 Gunther St, Thousand Palms  
[cvbco.com](http://cvbco.com)

**Dragon's Tale Brewery**  
8920 Vernon Ave #122, Montclair  
[www.dragonstalebrewery.com](http://www.dragonstalebrewery.com)

**Escape Craft Brewery**  
721 Nevada St #401, Redlands  
[escapecraftbrewery.com](http://escapecraftbrewery.com)

**Euryale Brewing Co**  
2060 Chicago Ave #A-17, Riverside  
[euryalebrewing.com](http://euryalebrewing.com)

**Garage Brewing Co**  
29095 Old Towne Front St, Temecula  
[garagebrewco.com](http://garagebrewco.com)

**Hamilton Family Brewery**  
9757 Seventh St #802, Rancho Cucamonga  
[hamiltonfamilybrewery.com](http://hamiltonfamilybrewery.com)

**Hangar 24 Brewery**  
1710 Sessums Dr, Redlands  
[hangar24brewery.com](http://hangar24brewery.com)

**Inland Empire Brewing Company**  
1710 Palmyrita Ave #11, Riverside  
[iebrew.com](http://iebrew.com)

**Ironfire Brewing Co.**  
42095 Zevo Dr #1, Temecula  
[ironfirebrewing.com](http://ironfirebrewing.com)

**Last Name Brewing**  
2120 Porterfield Way, Upland  
[lastnamebrewing.com](http://lastnamebrewing.com)

**La Quinta Brewing Co.**  
77917 Wildcat Dr, Palm Desert  
[laquintabrewing.com](http://laquintabrewing.com)

**No Clue Brewing**  
9037 #170 Arrow Rt, Rancho Cucamonga  
[nocluebrew.com](http://nocluebrew.com)

**Old Stump Brewing Co.**  
2896 Metropolitan Pl, Pomona  
[oldstumpbrewery.com](http://oldstumpbrewery.com)

**Packhouse Brewing Co.**  
6421 Central Ave #101-A, Riverside  
[pbbeer.com](http://pbbeer.com)

**Refuge Brewery**  
43040 Rancho Way, Temecula  
[refugebrew.com](http://refugebrew.com)

**Ritual Brewing Co.**  
1315 Research Dr, Redlands  
[ritualbrewing.com](http://ritualbrewing.com)

**Rök House Brewing Company**  
1939 W 11th St #A, Upland  
[rokhousebrewing.com](http://rokhousebrewing.com)

**Skyland Ale Works**  
1869 Pomona Rd Unit E/F, Corona  
[skylandaleworks.com](http://skylandaleworks.com)

**Solorio Brewing Company**  
9395 Feron Blvd Suite K, Rancho Cucamonga  
[soloriobrewing.com](http://soloriobrewing.com)

**Sour Cellars Brewery**  
9495 E 9th St Unit B, Rancho Cucamonga  
[www.sourcellars.com](http://www.sourcellars.com)

**Stone Church Brewing**  
2785 Cabot Dr Suite 160, Corona  
[stonechurchbrewing.com](http://stonechurchbrewing.com)

**Strum Brewing**  
235 S Campus Ave, Ontario  
[www.strumbrewing.com](http://www.strumbrewing.com)

**Thompson Brewing**  
9900 Indiana Ave Suite 7, Riverside  
[thompsonbrewing.com](http://thompsonbrewing.com)

**Wiens Brewing**  
27941 Diaz Rd, Temecula  
[Wiensbrewing.com](http://Wiensbrewing.com)

**BREW PUBS**

**TAPS Fish House & Brewery**  
2745 Lakeshore Dr, Corona  
[tapsfishhouse.com](http://tapsfishhouse.com)

**Wicks Brewing Company**  
11620 Sterling Ave, Riverside  
[wicksbrewing.com](http://wicksbrewing.com)

# CAN IT BE?



A FLAVORFUL CRAFT BEER THAT'S UNIQUELY EASY TO DRINK.  
IT'S TRUE—FIRESTONE LAGER.

## APPEARING MARCH 2018