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## SMOG SEVEN



Laurie and Jonathan Porter

Photo by Ryan Evans

By Daniel Drennon

This month, **Smog City**, one of the vanguard breweries in Los Angeles County turns an ancient, by LA standards, seven years old. Smog is co-owned and operated by the dynamic husband/wife team of Jonathan “call me Porter” and Laurie Porter. Laurie is also the President of the Los Angeles Brewers Guild. The future appears crystal clear at Smog City. (Read full cover story on page 11)

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## PINTS &amp; QUOTES

# DOWNTOWN L.A.'S NEWEST BREWPUB IS A GLIMPSE OF BEER'S BRIGHT FUTURE

By John M. Verive



Highland Park Brewery

Photo by John Verive

Highland Park Brewery has left the nest, flying from its first home in the Hermosillo Bar on York Boulevard and landing just a few miles down the Arroyo Seco in an unfrequented corner of Chinatown.

The new HPB brewpub — including an expansive tasting room, a larger production brewery, and space to continue to grow — duplicates the Hermosillo's winning formula of a great beer program, plus a simple food menu, plus an emphasis on hospitality, multiplied by a comfortable space that compels you to have one more pint. It's the new HQ for the HPB brand, but how does it compare to one of L.A.'s favorite beer bars?

*Space x (Beer + Food + People) = Winning formula*

## Space.

The first thing you'll notice when you visit the new location — across Spring Street from the expansive and underutilized Los Angeles State Historic Park, and just a few minutes walk from the Chinatown Metro station — is the patio. The Deco facade of the brewpub is buffered from the street by a fenced-in strip set with brick pavers. Picnic tables and reclaimed wood planters under string lights, propane heaters, and the stars. The sun sets behind the growing skyline while Gold Line trains trundle by. The crew unearthed long disused train tracks when they built out the patio. There's a metaphor there, I'm sure of it. New feet trodding along L.A.'s forgotten arteries.

As you step through the glass and iron doors you're faced with the most glaring (literally) of the many references to the Hermosillo in the design: the illuminated beer menu. Each offering is printed on a page of transparency and stuck onto the glowing marquee

above the line of draft faucets. It's a cheeky twist on the Hermosillo's signature overhead projector beer menu. A bright sign to expect something that feels familiar but that's not a simple replication.

In front of the marquee is the short side of the L-shaped bar, while the long side runs deeper into the space towards the brewhouse. Curved and angled, the bar is faced in red tile in nod to the Hermosillo's palate. Light spills in from the windows along the eastern wall and is soaked up by the dark concrete floor and the slate-black walls behind the bar. There's a midcentury lean to the space, with mod lines and a deliberate sparseness of decor, and the built-in banquette seating along the front of the room reinforces this vibe.

Another way the design recalls the Hermosillo is the subtle delineation of different zones within the space. Distinct, but not separated. At the Hermosillo you can sit at the bar or at a table as the fancy strikes you, but beyond that you can sit at the bar corner in the back by the cooler and the ring-game where it's darker and cooler on those languid sunny Sundays. Or you can grab a big booth along the side wall and hold court for hours, or grab a quick pint and sit at the rail beneath the windows opened out to York. In Chinatown it's much the same: there's the bar's two sides (sit on the long side for the best Instagrams), the front room with the banquette and scattered tables, and another area with cafe tables and a high rail beneath the windows near the brewhouse.

All this to say, it feels familiar and comfortable but not haphazard. A lot of thought went into the way the space flows and how it will be used, and it shows. The team took lessons learned from the Hermosillo and the Hi Hat (the pool-hall turned indie music venue sister bar just down York from the Hermosillo) and applied them to the blank slate and bare floors of a warehouse in Chinatown. It's Highland Park Brewery fully realized.



Nick pouring

Photo by John Verive



HPB Chinatown crew

Photo by Julie Verive



Media Preview

Photo by Julie Verive



HPB Taproom

Photo by John Verive

**Beer.**  
On the brewery side of the brewpub there is a 15-barrel brewhouse, a herd of fermentation vessels (both stainless steel and oak barrels), and room to grow. The original 7-barrel brewhouse that's shoehorned into the Hermosillo will continue cooking in parallel.

So how are the beers? Top notch, as expected. The first weeks of service have offered a mix of IPAs (hazy and classic), plenty of the signature funky mixed-fermentation ales (Twice Pinot saison made with Pinot Noir pomace was artful), and a veritable font of lovely lagers (including the new hop-driven pilsner 90 Hour Days that is being hailed as the next Timbo Pils). There is also wine, cider, and a guest tap list featuring friendly favorites such as Green Cheek and Cellarmaker. They'll fill crowlers and growlers, and HPB's limited retail sales will also move to Chinatown. In short - more of everything you love about Highland Park Brewing.

**Food.**  
Like the menu at the Hermosillo, the food offerings at the brewpub are mostly snack-y, share-y plates. Bites for the pints between the meals: tempura battered cheese curds, elote salad, Bub and Grandma's bread with beurre de barret; and a few larger options — tacos, a sausage plate. The menu is still developing as the staff finds their footing in the new kitchen, but as of yet no avocado toast is available.

**People.**  
The team behind the bar at the Hermosillo was a big part of why it was a great place to drink a few beers. Friendly faces are a huge x-factor in a bar's ambience, and the Hermosillo's crew was as quick with beers as they were with smiles. My early experience in Chinatown have followed suit, and there's an all-star team behind the bar. Lots of faces familiar from

L.A.'s other great craft beer spots. Oh look, there's Neza from Tony's Darts Away, or Kyle from Mega Bodega, or Nick from Southland Beer or Amy from Green Cheek. People who take beer and hospitality seriously and who're passionate about the scene.

**A Winning Formula.**  
After nearly four years of growing inside, and outgrowing, the cozy confines of the Hermosillo, Highland Park Brewery has developed into one of L.A.'s marquee brands. The Chinatown brewpub feels like a natural next-step for the HPB team, and the whole package demonstrates an astute attention to detail - from the beer to the staff to the space. It's exactly what L.A. needs more of: modern brewpubs built for beer lovers.

...and there are more on the way.

Highland Park Brewery Chinatown  
1220 N. Spring St. Los Angeles, CA 90042

Hours for now:  
Monday & Tuesday: Closed  
Wednesday & Thursday: 4pm-11pm  
Friday & Saturday: Noon to Midnight  
Sunday: Noon to 11pm

*John Verive is Southern California native and freelance writer dedicated to growing the craft beer scene in Los Angeles. He's is 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 @octopushtat and @beeroftomorrow.*

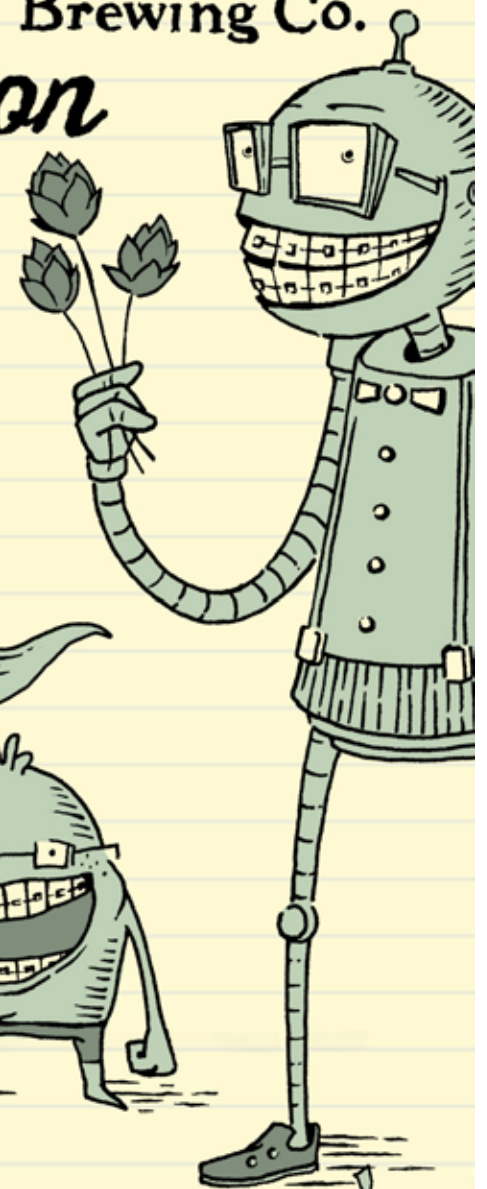
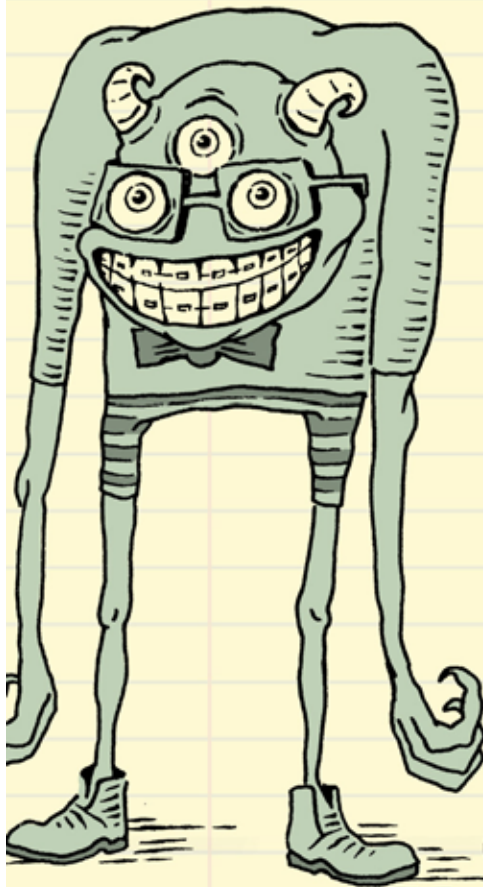
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## BREWER'S CORNER

# MAKING THE CASE FOR AN OFFICIAL CALIFORNIA IPA STYLE

By Brian Herbertson

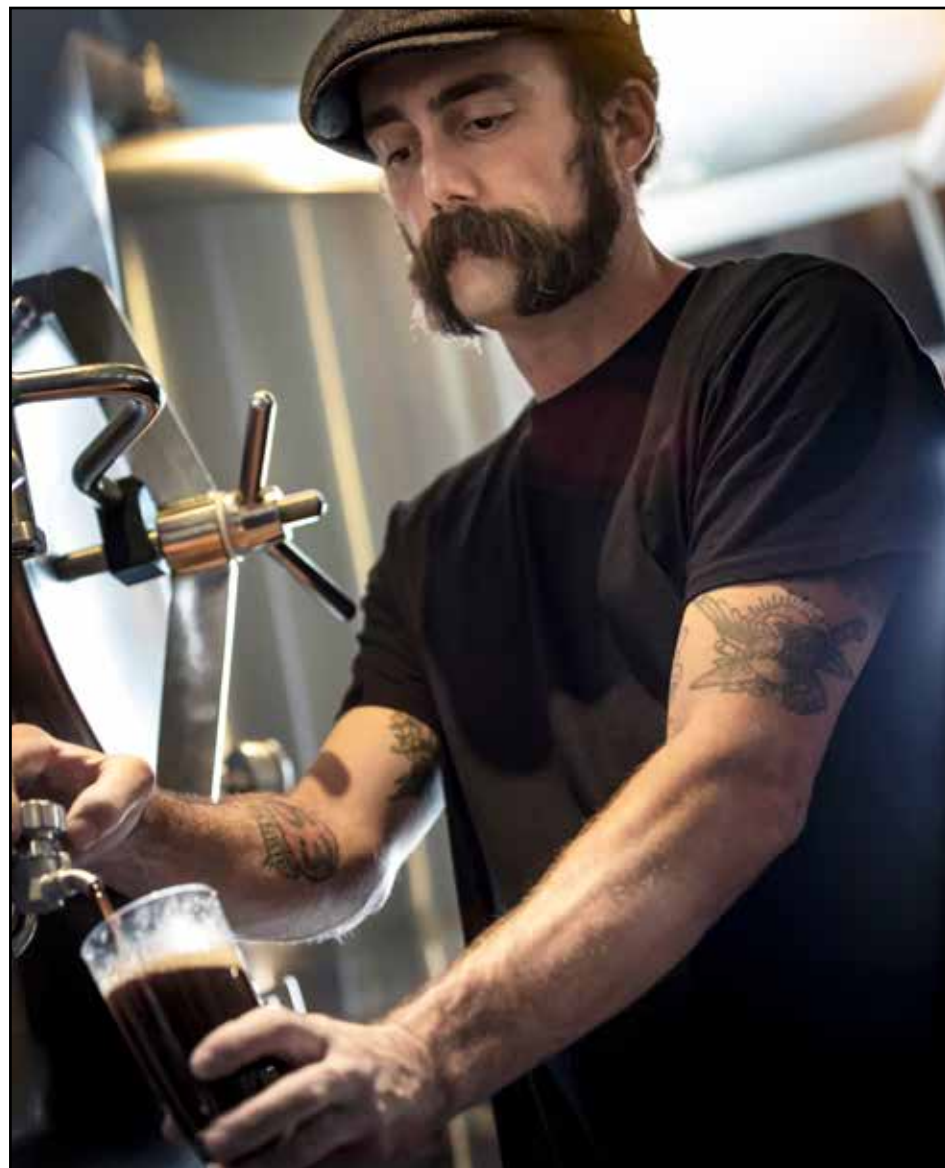
When I was asked to write this column, I was going to discuss how New England IPAs (aka hazy/juicy beers) should have their own style category. They've been around a while now, and it looks like they aren't going anywhere. The fad has evolved with enough traction and support to become a new style, and rightfully so. Now two days before my deadline, the Brewer's Association (BA) announced three hazy and/or juicy beer categories for pale, IPA, and DIPA versions. So back to the drawing board I went, but the BA's announcement made me think about the subcategorization of another bloated style, the original American India Pale Ale. The addition of the new hazy categories now begs the question, why hasn't the "West Coast" IPA, more accurately California IPA, been given its own category yet?

No other beer category has gone through as much change and evolution as the American IPA. In recent years, its offshoot styles such as the black IPA, white IPA, and now New England IPA have gained huge popularity. Black IPA gained its own category as American Black Ale a couple years ago. New England IPAs now have three new style categories. Yet still we jumble up West Coast IPAs with PNW (Pacific Northwest) and Midwestern IPAs, along with other variations from across the country. The average IPA brewed in SoCal is noticeably different from say, a Bell's Two Hearted IPA. The majority of brewers in Southern California have eliminated crystal malts in their grain bill all together, preferring a lean grist consisting of base malts almost exclusively, letting the hops do the talking. Whereas in the Midwest and PNW, they still enjoy a more balanced IPA with a bit more malt character. I remember some years back Stone laughed at their score sheets for "being too hoppy." Now one may argue that Stone IPA is the blueprint for the SoCal IPA. America is a vast, expansive land. Generally speaking, the larger the land area, the more regionally specific things can get. Look at all the different accents Americans can have depending on their location. This same theory can be applied to beer as well.

Breaking up the American India Pale Ale style would make judging easier, somewhat. Instead of 800 plus entries in one category, you could have a lower and more manageable number of entries across the spectrum of what an IPA can be.

The creation of new styles and guidelines also helps achieve some form of standardization, meaning brewers and judges now have a baseline from which to create and judge these beers. This gives the brewer a bit more of a target to shoot for. This helps everyone brew better beer, which means more quality beer out there for the consumer. Prior to these new hazy styles, brewers entering a hazy beer in the American IPA category could get docked points for appearance (too hazy/cloudy) and for inappropriate bitterness levels (too low going by the American IPA guidelines). This is mostly why you never see a hazy beer win an award in competition. Being judged using the original style guidelines set forth by the BA, these beers will lose points on the judges' scorecards almost automatically. Being docked points just for these factors, not including any other flaws or points not awarded is a real killer for any hopes of winning a medal. Similar expectations can be applied when considering judges coming from all regions of the country or even the globe for West Coast IPAs.

OK Herbie, you're so smart, how would you handle it? I firmly believe that there should be a California IPA category added, in addition to the American IPA style that exists. To me, California IPAs should be on their own rather than just having a "West Coast" IPA style. San Diego, LA, Orange County and Norcal regions are responsible for creating the West Coast IPA vibe and feel. In fact, they've mastered it. To say West Coast would to me include Oregon and Washington states, which I believe are more on their own or follow the already existing style far more closely than California brewers do, though many breweries up that way make great West Coast IPAs. It was really SoCal breweries at large, with breweries like Stone Brewing and Vinnie Cilurzo of Russian River (did you know he originally started in Temecula before



Brian Herbertson, Head Brewer at Simmzy's

Photo by Jeff Berting

going to Santa Rosa?) who created the West Coast IPA, or helped pave the way. If New England created a new style of beer deserving of its own category, then surely California breweries, who revolutionized the modern American IPA are deserving of their own category.

Even novice craft beer drinkers are able to discern the differences in grain bills and hop profiles when compared to California IPA. Though obviously there are breweries doing this beer style from other regions as well, the origin of a West Coast IPA will always be rooted in California, and not the West Coast in general.

So there, that's my basic argument for the creation of a California IPA style. Maybe there should be Midwestern and PNW IPA styles added as well, maybe not. But the evidence is quite clear, in both the beers and the facts. Hazy and Juicy beers are here to stay, but the West Coast IPA has been standing tall on its own for years. Let's give it the respect it deserves.

*Brian Herbertson is the Head Brewer for Simmzy's in Burbank, providing beer for all Simmzy's locations. He has won both local awards and a World Beer Cup medal in his career.*



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## COVER STORY

**SMOG SEVEN**

By Daniel Drennon



Team Smog City

Photo courtesy of Smog City Brewing

This month, Smog City, one of the vanguard breweries in Los Angeles County turns an ancient, by LA standards, seven years old. Smog is co-owned and operated by the dynamic husband/wife team of Jonathan “call me Porter” and Laurie Porter. Laurie is also the President of the Los Angeles Brewers Guild. The future appears crystal clear at Smog City.

I sat down with the Porters at their Torrance brewery to talk about where Smog City came from, where is it now, and where it is going (hint – expansion!).

**DRENNON:** *Tell me how you got here.*

**PORTER:** I was a homebrewer who turned pro brewer, BJCP judge, Cicerone, master negotiator, plumber, electrician, toilet plunger, brewmaster and mad scientist. (He laughs as Laurie pokes him to give the real details). OK. I made a name for myself in the LA area industry when craft beer was still in its infancy, I was VP of the Orange County Brewers Guild before it decommissioned itself (it recently relaunched), I loaned yeast to Patrick Rue when he was starting The Bruery, I collaborated with Julian Shrago before Beachwood Brewery even opened, I saw countless craft breweries try to stay afloat and close before the boom hit and I brought home five Great American Beer Fest Medals and a World Beer Cup since 2006. I guess I’ve been around awhile... 12 years as a professional brewer. See, Laurie’s smiling now!

**LAURIE:** My background isn’t nearly as colorful as Porter’s. I came from a photography background, ran my own grassroots word-of-mouth business for seven years, published a book on mystery writers, had a kid, spent two years as a stay-at-home mom and then launched into Smog City with Porter. Personally, I’ve always considered myself a catalyst. I’m great at recognizing people’s strengths or a business’s advantage or an industry opportunity and knowing the right person to

connect to that opportunity. Basically, I really enjoy coming up with big ideas and making things happen by connecting the dots. That’s kinda what I do at Smog when I’m not posting to our social media or buried in bookkeeping.

**DRENNON:** *When/where did you two meet and how long have you been married?*

**LAURIE:** This October, Porter and I celebrate 12 years of marriage and 17 years since we got together. It’s hard to believe, time has flown by! We started dating at the end of our senior year of college in Philadelphia and I told Porter that I was moving to California with or without him. I did invite him to come and luckily he decided California sounded “as good as anywhere”, so a year later on July 2nd, 2002, we met at LAX. Personally, I’ve always felt that I did a great service to California craft beer by bringing him here. Or maybe CA craft beer is what got us into this mess in the first place!

**DRENNON:** *When did you get the idea to open your own brewery, how/why did you choose the name Smog City, and why Torrance (LA County)?*

**PORTER:** It was before I got the job at Tustin Brewing Company (TBC) that we knew we would open some sort of brewery of our own. We actually scouted locations for brewpubs and small production facilities beginning in mid-2009. Tustin became an experimental lab for me once the house beers were dialed in and I brought home the 1st GABF Gold Medal for Blonde Ale (our son, Emmett, was one-month old). The owner gave me a lot of creative freedom that laid the groundwork for many of the beers that evolved into a few that we still brew today. The four years at TBC gave me a chance to take the production experience from BJ’s (where I brewed before) and creative freedom of a homebrewer to really hone my skills as a brewer and the experience of training another brewer from scratch.

**(CONTINUED ON PAGE 12)**



Laurie Porter

Photo by Natalie Obermaier

The name Smog City was one that we considered, abandoned, and then came back to many times. We wanted a name that gave us a regional identity. When you look at the logo you see the California coastal cypress with its roots morphing into a silhouette of the L.A. skyline. It shows that we're a California brewery with our roots in L.A. Initially, we were worried about the negative connotations of the word Smog but ultimately decided it was a powerful and memorable name and that one day we could turn the idea on its head by being conscious of our impact on the environment and how we use natural resources. We began our partnership with 1% for the Planet as our first major initiative toward this goal.

DRENNON: *For any major accomplishment, and to be sure, opening your own brewery qualifies, we usually owe a major debt of gratitude to those who helped us along the way. Who is that for you guys?*

PORTER: I'd have to thank Jason Jeralds at TBC for helping us get our brand out the door in the beginning. I'm not sure he understands how helpful that was to our fledgling little brewery and I hope that if he reads this, he'll know how much we appreciate what he did. Thanks Jason!

LAURIE: Porter and I have obviously different answers to this, as we should, so I'll speak for myself only. Through my engagement with the CCBA (our state association) I've met so many incredibly successful and wonderful people. To name a few that have had huge impacts on me (all of them would never know, so you're blowing my cover) and have acted as mentors and inspirations would be: Tom McCormick, David Walker, Cyrena Nouzille, Acacia Coast, and of course my parents, who uproot themselves from Florida a few months a year to come help out and whose belief in Porter and I knows no bounds. Plus their babysitting is first rate. All of these people get me excited and keep me focused and have impacted our direction in one way or another and to them, I am so very thankful.

DRENNON: *(to Porter) When did it hit you, I just wanna be a brewer, and what did you do to pursue that goal?*

PORTER: I'm not sure it really "hit me", but I do remember when I decided to enroll in the American Brewers Guild which set me on the path away from the print/graphics world and into years of low paying, hard labor, brewery grunt work. It was at the Magic Castle in Hollywood (of all places) talking with Laurie and her parents about my frustrations at work when I was asked "what is it that you want to do?" My answer was, "Make great beer and share it". That was a turning point.

LAURIE: For sure, it was the first time he homebrewed! I saw the lights turn on in Porter in a way I had never seen. It was the perfect cohesion of creativity, engineering and science. I never thought we'd find ourselves here 14 years later but I knew he'd found something really special.

DRENNON: *(to Laurie) I know you guys have a super strong relationship and, also, partnership so how did you support making the dream a reality?*

LAURIE: (laughing) Well, I allowed him to put carboys (homebrew fermenters) at the foot of our bed and in our bathroom and, oh right, the back hallway and the kitchen as well. Honestly, I didn't really feel like it was ever a sacrifice. I love the homebrewing community and we were the most popular house on the block. Plus we always had excellent beer to enjoy! Okay, all joking aside, I feel I bring a compliment to his skills and talents. We've always been great partners in everything we do and running

Smog City isn't any different. Since college we've worked together in numerous jobs, with varying levels of skill and stress involved and we always seamlessly trusted and helped one another - accomplishing the task better than if we had done it alone. From the start, I knew we'd one day run a business together I just didn't know what business that would be.

DRENNON: *What were the biggest obstacles you faced and how did you overcome them?*

PORTER: In hindsight, the biggest obstacles to get Smog up and running were based not on the questions we asked but on not knowing WHAT questions to ask. This may sound strange, but even now when I talk to people that want to open a brewery, I can always tell how serious they are by the questions they ask. You are not going to get the right answers if you don't know the right questions to ask. I guess that boils down to a lack of knowledge and getting through things like city permits, equipment failures, and hiring the right people are overcome by being resourceful and staying scrappy. Overcoming an obstacle makes you better at overcoming obstacles, especially when they're repeated.

DRENNON: *What do you consider to be your biggest accomplishments over your first seven years?*

PORTER: Well, we're still here... so that's pretty big. But really, getting the doors open to our own brick and mortar brewery, gaining the trust and support of our customers, and growing our team of excellent employees are in the top five things we are most proud of. Looking forward, maintaining the high level of quality and creativity we're known for and continuing to grow a thriving business is on the top of our list.

DRENNON: *You were the 13th brewery to open in LA County. Now there are 75. What contribution do you feel Smog City made in the early stages of the LA craft beer scene?*

LAURIE: When we launched Smog in 2011, this will be hard to believe, but bars and restaurants were still dubious when a salesperson (or owner) said "local beer" or "craft beer". Alongside all the other L.A. craft founders, we had to break down that barrier by offering consistently fantastic beer and changing their existing bias. All of these new breweries have a different set of challenges, excellent beer and a scrappy mindset is no longer enough. The market is getting more saturated and competitive breweries are more sophisticated. They must have the whole package out of the gate to get a seat at the table and I don't envy them for that.

DRENNON: *(to Laurie) As President of the LA Brewers Guild, briefly tell us how important "unity" is to the battle between corporate beer and independent breweries.*

LAURIE: If our industry wastes time attacking each other or breaking each other down, we let the big guys win. Our message gets diluted. Our voices are heard through our cohesiveness and I think we can't lose focus on that. Additionally, as ambassadors of the craft beer industry, we must continue to educate the consumer so that they can make good choices. Whether it's knowing quality beer or supporting independent breweries, they can't be expected to know unless we do our part in educating them. That's why I love our taproom, it's that opportunity to have a direct connection to people that gets me all excited!



Laurie and Jonathan Porter

Photo by Ryan Evans

DRENNON: *California is now over 900 breweries. Do you see any danger to “the consumer pie” being sliced too thin?*

LAURIE: I think there is still room to grow but it's a fact that if breweries keep opening in saturated areas, we will begin to see taproom revenues spread out over more and more breweries and that will slow growth. Our customer base is not growing as fast as the breweries are and that's got to be a consideration when selecting a location. Luckily, I don't see an end to the taproom culture, it's just too rewarding to the customer to consume the product where the product is made and meet the people behind it.

DRENNON: *You are big on “giving back” with your commitment to your “1% for the Planet” partnership as well as hosting fundraisers for the Aquarium of the Pacific and then there's the award-winning (GABF Silver 2015) Kumquat Saison which you've been brewing in partnership with Food Forward for three years now. Tell us why community is so important as a Smog City philosophy.*

LAURIE: Yeah, our philosophy has always been to dig deep into our local community whether through partnerships, our taproom culture, or our retail impact. We believe that by putting down deep roots in all these forms, the loyalty and support will follow organically.

For instance, our partnerships with 1% for the Planet and Food Forward are our way of saying “we're more than just a business, we're part of the social fabric”. We want to give back where we can and we do this through our Pints with Purpose events on Thursdays at the brewery and our annual collaboration beer, Kumquat Saison, with Food Forward (which is releasing April 1st this year). All of our partnerships and collaborations are thoughtfully chosen and speak to who we are as a company.

DRENNON: *You are expanding your flagship facility in Torrance and adding an outdoor patio. You already have a satellite tasting place at the very cool Steelcraft location in Long Beach. Tell us about that and also your plans to expand even further.*

LAURIE: Our outdoor patio can't get open soon enough...thanks for asking. We should have it open by mid-April at the latest and it's going to add a whole new dimension to the Smog City experience. I've always said that living in California is largely about the amazing weather and it's a shame to sit inside. The patio will fulfill this California reality nicely so that our customers can enjoy Smog beers outside finally!

Oh gosh, yeah - I try to keep my head down and focused on short goals and milestones to avoid getting overwhelmed but 2018/2019 will be big years for us. We are working on a satellite taproom at the Glendora Public Market on Arrow Hwy. Located in an old red brick Wonder Bread factory, complete with a food market, live music and wide open communal spaces. It's such a fantastically modern concept and I think Glendora is ready for it...I know we are.

Also, in May alongside the production space expansion, we'll be launching six-packs of our four year-round beers: Little Bo Pils, Smog City IPA, Sabre-Toothed Squirrel and Coffee Porter. We're especially excited because this will be the first time Angelenos can get Little Bo and IPA in bottles! The switch to six-packs will make us more accessible. Single bottles tend to excite the existing craft beer fans but six-packs will open us up to the larger audience that buys beer differently and probably aren't hosting bottle shares. Hopefully, we've hooked the craft lovers already and they'll come along for the ride as we expand our reach.

DRENNON: *Do you have a ceiling to the growth and why are you doing it the way you are?*

LAURIE: Well, when we max out the brewery in Torrance, we won't have anywhere else to go. We have four walls and they can't get any further apart so this expansion is about it for us. Smog City will reach around 12,000 bbls over the next 3-5 years and honestly, if we want to keep growing beyond that we must be crazy. I'm looking forward to some mellowing out time in the future, although I have no clue when that will come. I just want them to be brewery driven not industry driven.

DRENNON: (to Porter) *You are one of the final hold-outs on jumping into the haze craze pool. What is your take on the style and, dare I say, the hype surrounding it?*

PORTER: Well, we've still never made Black IPA, Gose, Berliner Weisse and other styles that were very popular for a short period of time either. I'm not saying that we won't ever make a Hazy IPA, but we're not really trend followers and I'm just not a fan of the style. I think there's a lot of interpretations of these beers being brewed and not having a clear definition of what they're supposed to be is confusing to consumers.

The BA (Brewer's Association) just released style guidelines and I think that may help brewers make decisions and then inform consumers so they know what to expect

when they see Hazy IPA on the chalkboard. As for the hype, I don't get it. These beers can be made quickly and repeatedly, so what's the rush to “get it before it's gone” when that brewery has two or three more batches of similar beers waiting for you to take your \$22 for a four-pack of cans to Fed Ex so they can roll in the canning line again?

DRENNON: *If you could sum up your first seven years at Smog City, what is the take away?*

PORTER: The things that attracted me to running a brewery were more than just the art and science of making great beer. It's the never-ending quest for knowledge and understanding in a huge swath of practical and scientific areas like microbiology, plumbing, electrical, sensory perception, engineering, hospitality, accounting, marketing, and many others that impact our business on a daily basis that present a constant challenge I enjoy (well, not so much accounting- I leave that to Laurie). I think the first seven years were a good lesson in all the things the business of a brewery is... besides making beer.

LAURIE: Smog City is like having a kid and that kid has 26 more kids and those kids have an entire taproom of kids and each one has its own specific needs. And I mean this in the best possible way, it's challenging and gratifying at the same time...every day is a new day and it definitely keeps you on your toes. Just like being a new parent, I've never felt another time in my life when I had to learn so much so quickly and on the fly as I have over the last seven years. You try to predict what will happen next, plan for the next phase and then when you get there you hustle to adjust to the reality cause they never line up. Am I alone here?

I once asked David Walker (of Firestone Walker Brewing) if it would ever get easier? Or that perhaps I'd feel like I had more control? He smiled at me and said, “It only gets worse but you learn to accept it and trust it more.” That was three years ago and I certainly relate to that sentiment now more than ever!

DRENNON: *And my favorite final question...between talent and hard work, which is more important?*

PORTER: Time to get cerebral! They're both important. Talent implies a potential innate ability that can't be acquired through learning. Hard work can bridge the gap where one may not possess an aptitude but can develop a learned skill to compensate. Never stop learning. Never think you know enough or more than anyone else. Be humble. If you have talent, use it to your best ability but you'd better work hard just in case that isn't enough.

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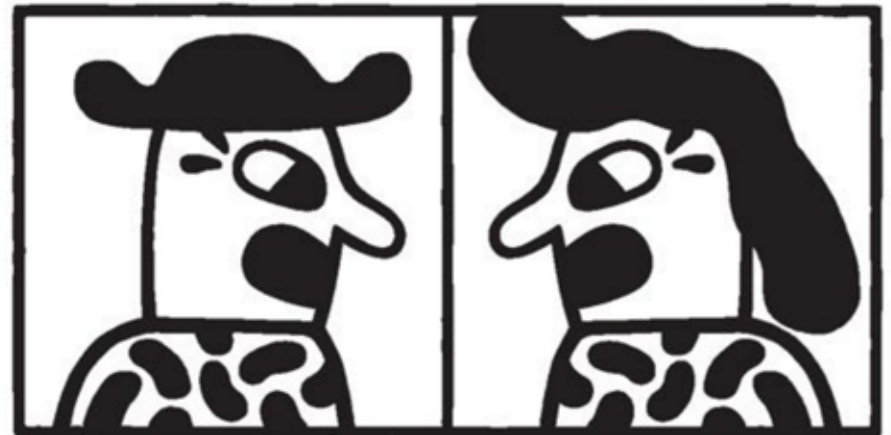
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## WISHFUL DRINKING

## A LOT IN COMMON

by Tomm Carroll



Josie Becker, Brent Knapp, Kush Hall, Dave Childress and Andy Link

All Photos by Annie McElwain

As any craft beer fan who's been paying attention can tell you, launching an independent brewery, especially in LA County, is not a quick process from conception to completion. So, you can imagine my pleasant surprise when I learned last year that one of students in the first "Overview of the Craft Brewing Renaissance" course, which I taught at UCLA Extension two years ago this spring, would be one of the co-owners of a new South Bay brewery opening in early 2018.

The student was Brent Knapp, who was working on his business plan when he took the class. And the brewery is Common Space Brewery in Hawthorne, which had its grand opening (including ceremonial ribbon-cutting) this past March 1, kicking off four days of festivities at the massive, 24,000-square-foot space, including a taproom. This marks the city's second brewery, after Los Angeles Ale Works, which debuted a little over a year prior, just across El Segundo Blvd. from Common Space.

"From first conversation to opening the brewery took about two-and-a-half years," revealed co-founder and CEO Knapp when we sat down on Common Space's 1,000-square-foot patio/beer garden with head brewer Kushal "Kush" Hall for this interview. "Things worked out remarkably well," Knapp added, crediting the business-friendly attitude of Hawthorne. "They basically gave us a green light: Go find your space, get your plan together, and we'll help you open a brewery. To have that sort of support made it so much easier. We couldn't be happier to be here, with SpaceX and all the other development happening."

Knapp continued: "We were also really fortunate to have Kush fall into our lap [through a recommendation from Three Weavers Brewing's Alexandra Nowell]. He was moving back to LA from San Francisco [where he had been director of brewing operations at

Speakeasy Ales & Lagers], and the whole team [including co-founders Ryan Filippini and Dave Childress] kind of all fell in together."

"When I met with these guys, I had a list of the things I wanted," said Hall, a native of Claremont. He only wanted to work for a start-up, be part of building the facility as well as the company culture, train all the people, make all the beers, and work with people he respected — as a partner. With all those boxes on his wish list checked, he was in. "It was a perfect match. We were very well aligned with the things we wanted; hit everything spot-on..."

And speaking of spot-on, that is one of Hall's goals for Common Space — to perfect his takes on the beer styles. Despite the 30bbl brewhouse, coupled with four 30bbl and two 60bbl fermenters, about two-thirds of the brewery's initial batches were done on a second, 4bbl pilot system. "We're out of most of our beers brewed on that little system in two weekends," he acknowledged. "That was the intention; we could blow out a batch pretty rapidly. The long-term goal is to brew on the little system once a week, and have it primarily for R&D."

Hall conceded that he's "still in the loose, experimental phase" of brewing. "That's why we haven't really named any of our beers yet," he explained. "We'll name them when we get to a recipe and we're trying to dial it in. Right now, we're just exploring the styles and trying to make bigger adjustments each time we brew."

One beer that Hall calls "our first home-run recipe" is the crystal-clear Jasmine Rice Saison 008, a silky, smooth, sessionable 5.5% abv ale that drinks like an herbal lager and was a standout at the brewery's opening events. "It was a shot in the dark; I'd never brewed

**(CONTINUED ON PAGE 16)**



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with jasmine rice before,” he admitted. “It’s kind of like a puffed rice, partially cooked. I really like the texture of it and the smooth, soft finish. We upped the rice in the second small batch, and I’ve got to wait to see how it tastes clarified. Right now, it’s very yeasty and hazy, but it is starting to taste very rice-y; it has a finish almost reminiscent of a sake. I need to see how it tastes with the carb on it.”

One look at Common Space’s tap list will attest that the brewery intends to produce a wide assortment of styles: Pilsner, IPA, Saison, Helles, Coffee Stout, etc. “A lot of breweries just do ales, and lagers occasionally, but we really want to have at least a Pilsner and a Helles or a lighter lager year ‘round, and a Märzen and a Vienna Lager ready for Oktoberfest,” Hall said. “I see the lighter lagers as good challenges to make sure our process is good; you can’t hide the flaws.” The head brewer also loves hoppy beers, “so we’re definitely gonna brew a lot of different IPAs,” he adds. “I like dank, throwback IPAs and lighter, easy-drinking IPAs. We’ve got a Double IPA at 120 IBUs coming up for the hopheads asking for that big, crazy IPA.”

And Hall and fellow brewer Andy Link (a former colleague at Speakeasy and most recently a brewer at Beachwood) just brewed their first hazy IPA, a Mango Sticky Rice IPA. “I’m open to anything as long as I think it has some value,” he explained. “I’m not interested in using syrups or hop oils — shortcuts to something we can do in a little more raw fashion. We used mangos, rice and coconut — fairly raw materials to build something. I’m interested in hazy IPAs where most of the haze is coming from early dry hopping, biotransformation and the grains that we use; I don’t wanna use intentional pectin or add flour. It’s more about process and less about what kind style we do or don’t wanna do.”

Extolling the benefits of brewing a style of beer one doesn’t particularly like to drink, Hall challenged Link — who is not a fan of hazy IPAs — to write a recipe that he’d like for the one they would brew. “For the 4bbl batch, we took six pounds of shredded dry coconut and threw it in the mash; it added a flavor in the beer that is surprisingly staying through fermentation really well,” Hall explained. “We used really, really fruity hops and English ale yeast to get the fruit notes up. Bitterness seems really low; all of our hops went in at the whirlpool and during dry hopping. Everything we’re doing on this beer is kind of wacky for us; it might not come out good. But we get to try something that crazy without it turning out to be a big deal. It’s liberating with that little system.”

If that crazy hazy IPA does make it onto the brewery’s tap list, it should be available around the time you are reading this article. And even if it isn’t, Common Space should be on your “brewery-to-do’ery” list if you haven’t yet visited — not only to check out the beautiful facility, but to try Kush’s stash of classic and experimental brews, always veering toward perfection.

Award-winning beer writer Tomm Carroll next teaches “A Class of Beer: An Overview of the Craft Brewing Renaissance” at UCLA Extension June 25-July 30; for more information, visit [www.uclaextension.edu](http://www.uclaextension.edu). He can be contacted at [beerscribe@earthlink.net](mailto:beerscribe@earthlink.net).

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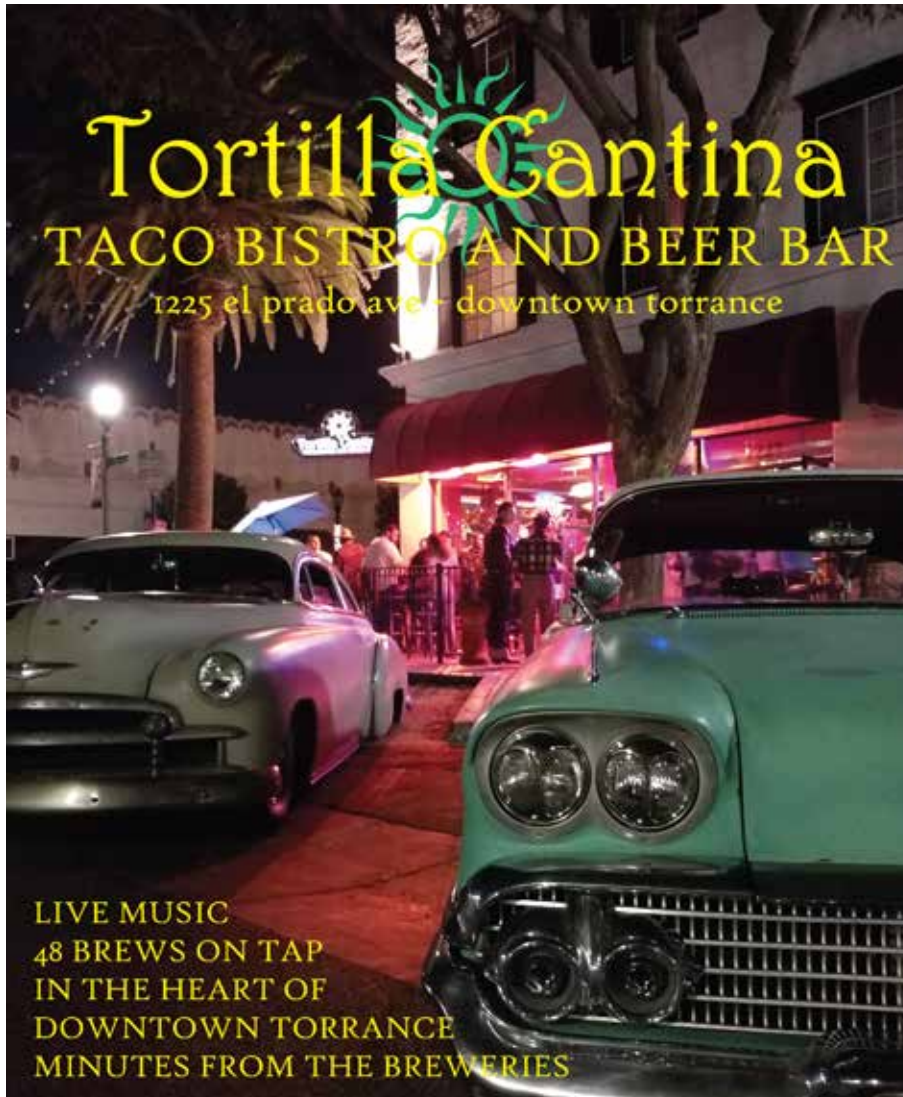
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## HOMEBREWERS

# HOMEBREWING, BEER-LOVING LADIES & COMMUNITY IN THE VC

By Erin Peters



Daughters of Ninkasi enjoy some brews at Casa Agria in Oxnard.

Photo courtesy of Casa Agria

Charles Papazian once said, “The best beer in the world is the one in my hand.”

And what’s better than gathering together with like-minded people, learning and appreciating how your local beer is crafted?

Making that fine bottled beverage yourself makes you drink your beer a little slower and make those big toasts even more special. Homebrewing is the lifeblood of the craft beer industry. Most professional craft brewers and founders attribute their origins to this ancient and now, world famous, beverage.

The relationship and synergy between the homebrewers and craft brewers provides strength and support to the continued growth of craft brewing and homebrewers continue to be on the frontier of innovation and creativity.

There are an estimated 1.1 million homebrewers in the U.S. as of December 2017, and last year homebrewers produced more than 1.4 million barrels of beer—equaling 1% of total U.S. beer production. Because the craft beer industry largely started with home brewers, the pros typically feel it’s important to help out homebrewers who are just getting started.

And your local beer club is a perfect way to meet and hang out with fellow craft beer lovers.

In September, 2016, Ventura County native and beer lover, Geri Rex started a female only craft beer club at Poseidon Brewery in Ventura, by simply asking eight female beer drinkers if they would be interested. With a resounding ‘yes,’ Daughters of Ninkasi was born.

Their mission is to bring women together to educate, advocate and explore new beers, while giving back to their local community through local charities. As a small business owner herself, Rex appreciates and advocates for drinking local and giving back.

Liné Donnelly is Rex’s longtime friend and fellow beer drinker who serves as the club’s Vice President.

“Geri approached me and she knew that I enjoyed beer and we were both interested in a lot more than just the drinking of it. My husband brews and her husband brews and we

have a lot of friends who brew, so we were like, ‘this could be a wonderful opportunity just to bring like-minded women together in the county that have an interest in the craft beer industry and have us come together to educate ourselves and to talk about the various aspects of the craft beer community.’”

Rex agreed, “We want it to be more than just a drinking club of course. We want it to be about brewing, science, tasting and philanthropy.”

They returned to Poseidon Brewing in March to support International Women’s Day with a Pink Boot Collaboration Brew Day. They hold the Pink Boots Collaboration Brew Day every year on International Women’s Day and invite breweries and individuals across the country to come together and brew with the Pink Boots Brew Blend of hops. Proceeds from the sales of this collaboration brew goes towards scholarships for their members.

Ninkasi is the ancient Sumerian tutelary goddess of beer. And the original Daughters of Ninkasi was founded in the late 1800s to promote better understanding of beer’s historical significance to hearth, home and civilization. This group of women brought the restorative powers of malt to the sick and elderly.

Today, Rex and Donnelly are bringing Ventura County craft beer awareness, advocacy and education to their community. They have about 25 members (and growing) now and a larger social following.

“It’s a new place to make friends, too,” shared Rex.

“It’s helped a lot of women not be afraid of going in and picking some beers and just showing up,” Donnelly added.

Their next topic will focus on the nuances and tips of beer tasting. And their next event in April will be enjoying the Pink Boots beer that the ladies brewed in March.

Heading south and celebrating the DIY spirit for over four decades is the famous Maltose Falcons. America’s oldest homebrewing club resides in Woodland Hills, poised perfectly between Ventura and Los Angeles, just about 15 miles south of Thousand Oaks. The Maltose Falcons were founded in 1974 by Merlin Elhardt, which is four years before homebrewing became legal. The club was active in 1978 in efforts to legalize homebrewing and were



Drew Beechum leads the Grand Hydrometer beer tasting during a monthly meeting at the Falcons' headquarters at the Home Beer Wine and Cheese Making Shop. Photo by Matt Myerhoff

invited to the initial signing of the Bates bill to legalize homebrewing in California. The club is sponsored by John Daume who for the last 35 years has ran a home winemaking shop. The Falcons have been Anchor Brewing's California Homebrew Club of the Year eight times - 1989, 1994, 1996, 1999, 2004, 2007, 2010 and 2014.

I spoke with Matt Myerhoff, who is on the Board of Directors and handles publicity and their longstanding Doug King Memorial Homebrew Competitions.

"The competitions are a big part of that, because it supports people improving their brewing processes, their recipes, the quality of what they're making and that's something that's very important, not just because it helps other people who are brewing beer as hobbyists, but because if you look at every craft brewery in America, there's at least one homebrewer in every single one of those places," shared Myerhoff.

Monthly meetings cover everything from the basics of home brewing, beer tasting, brewing history and chemistry to brewing a Belgian Dark Strong Ale using real Westvleteren 12 yeast.

While technically the club resides in LA County, they have and are happy to do collaborations with breweries in Ventura County. The homebrew competitions have also been sponsored by various breweries in both counties like Five Threads Brewing in Westlake Village and Los Angeles Ale Works in Hawthorne.

Myerhoff also started the annual all women brew session that brews on a 40-gallon system.

"The connection between home brewing and the craft beer brewers is really important. Especially in a place like L.A. County, where we're in a beer renaissance right now. We now have 75 breweries in L.A. County. And 10 years ago, that was like 20, or even less. That connection is a really strong one and one that operates in both directions. We regularly see members of our club getting hired to work as brewers and they'll come back to the club and bring new recipes...and some of them go off and start breweries...so that's a really cool feeling of community that comes from the home brewing world. The other part is, it's really important for homebrewers to support home brewing shops, the brick and mortar shops, because they're suffering...we really wouldn't be where we are without the Home Beer Wine and Cheese Making shop."

Bonus? Members get a discount at the homebrew shop. The Falcons next meeting is Sunday, April 8 at 11:00 AM at the Home Beer Wine and Cheese Making Shop in Woodland Hills.

Erin Peters is a beer writer that has been enticing beer drinkers for nearly 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.



The Daughters of Ninkasi brew with Enegren Brewing on brewing day



The Founding Board of the Maltose Falcons (1974): Merlin Elhardt, Don Buchannon, Rick Hoppe, John, Unknown and Jim Gustanski



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stoutburgersandbeers.com

Stout Burgers & Beers  
11262 Ventura Blvd  
Studio City  
stoutburgersandbeers.com

Stout Burgers & Beers  
111 N. Santa Monica Blvd  
Santa Monica  
stoutburgersandbeers.com

The BrewHouse  
31896 Plaza Dr #D  
San Juan Capistrano  
thebrewhousesjc.com

The Public House by Evans Brewing  
138 W. Commonwealth Ave., Fullerton  
evansbrewco.com

The Stuffed Sandwich  
1145 E. Las Tunas Dr, San Gabriel, CA  
stuffedsandwich.com

Tortilla Cantina  
1225 El Prado Ave, Torrance  
tortillacantina.com

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

Zpizza Tap Room  
5933 W. Century Blvd, Los Angeles  
zpizza.com

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www.flightsbeerbar.com

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# Directory

## LA County

### BREWERIES

Absolution Brewing Company  
2878 Columbia St, Torrance  
absolutionbrewingcompany.com

Alost 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, CA 91722  
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  
commonsace.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

Figuroa Mountain Brewing Co  
30770 Russell Ranch Rd  
Westlake Village, CA  
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 Street  
Los Angeles, CA 90023  
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, CA

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

Los Angeles Ale Works  
12918 Cerise Avenue, 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 Ave Tibbitts, 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

Rob Rubens Distilling & Brewing  
909 E. El Segundo Boulevard, El Segundo  
424.277.1134  
rubensspirit.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, CA 90247  
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 Street, 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 Street,  
Old Towne Orange, CA  
chapmancrafted.beer

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

Docent Brewing  
33049 Calle Aviador 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

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

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

Old Orange Brewing Co.  
1444 N. Batavia St, Orange  
oldorangebrewing.com

Phantom Ales  
1211 Las Brisas St, Anaheim  
phantomales.com

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

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

Brewbakers  
7242 Heil Ave, Huntington Beach  
brewbakers1.com

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

Newport Beach Brewing Company  
2920 Newport Blvd, Newport Beach  
newportbeachbrewingcompany.com

Ocean Avenue Brewery  
237 Ocean Ave, Laguna Beach  
oceanbrewing.com

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

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

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

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

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

### Inland Empire

#### BREWERIES

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  
chinovalebrewery.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 Drive  
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 Route  
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 Road, Unit E/F, Corona  
skylandaleworks.com

Solorio Brewing Company  
9395 Feron Blvd., Suite K  
Rancho Cucamonga, CA 91730  
soloriobrewing.com

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

Stone Church Brewing  
2785 Cabot Drive, 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, CA  
tapsfishhouse.com

Wicks Brewing Company  
11620 Sterling Ave, Riverside  
wicksbrewing.com

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