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## BORN TO BE WILD



If Abbey Road was the Beatles' cathedral, then Firestone Walker's Barrelworks is that to the Barrelmeister, Jeffers Richardson, and the Masterblender, "Sour Jim" Crooks. In fact, they call it their "Cathedral of Barrels" corridor and it is indeed a hallowed hall for any fan of wild ales.

I told David Walker of my Beatles of Beer/Abbey Road analogy and asked him which one would be Lennon and which McCartney. Mr. Walker, aka "The Lion," shot back with, "Jim Lennon and Jeffers Harrison...they are the Feral Two. Unruly, complicated, insubordinate, and great friends."

Left to ponder whether The Brewmaster, Matt Brynildson, is then McCartney, I asked him what the genesis of Barrelworks was, considering Firestone Walker was sailing along, winning best brewery at GABF multiple times, and making world class "clean beers." Why go to the wild side?

Walker countered with his characteristic British charm, "Barrelworks was a natural step, inevitable considering our history. Jim was being reckless with his experimentation in Paso and Buellton needed a raison d'être following our exodus to Paso. At the same time, Jeffers came in from the cold (Richardson had left brewing from 2006-2012 for a career in, WTF?, olive oil) and the planets aligned. (read our interviews with The Barrelmeister and The Masterblender beginning on page 12)

Jim Crooks and Jeffers Richardson

Photo Credit: Nick Gingold / Craft Media Solutions

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## PINTS &amp; QUOTES

# CELLADOR ALES BRINGS FANTASTIC FUNKY FERMENTATIONS TO THE SAN FERNANDO VALLEY

By John M. Verive

The biggest brewery in Los Angeles doesn't do tours and there's no public tasting room. While dozens of different beers are made, none of them are IPAs. The Anheuser Busch plant in Van Nuys dominates the landscape and is an inescapable reminder of the big beer's market dominance in Los Angeles. Now one of L.A.'s newest, smallest breweries is open just a mile away from the 95-acre AB brewery, and Cellador Ales makes beer that's antithetical to the lagers produced under the Budweiser, Natural Light and Kirin Ichiban brands.

Cellador Ales is obviously a different beast than the AB Goliath, but the new brewery is also different than most other craft breweries. You won't find stainless steel cylindroconical fermentation tanks of any size at Cellador's brewery in the SFV city of North Hills — nor for that matter will you find a brewhouse. Instead, all of the beer is fermented in oak barrels, and all of the wort brewed at neighboring San Fernando Valley breweries (largely MacLeods and San Fernando Brewing Co.). Founder Kevin Osborne is dedicated to mixed cultures and wood fermentation, and the young brewer is off to a hot start. Defying logic and odds, the initial releases from Cellador have been good — better even than expected given Osborne's pedigree and skills as a brewer, and a buzz in the beer community is building.

You may have tried Osborne's beer without even knowing it. Osborne was the featured homebrewer behind the recipe for Bruery Terreux Batch No 1731 — a brett-fermented hoppy session ale released in early 2016. I got clued in to Osborne by friends in the homebrewing scene a year ago, shortly after he'd signed the lease on the building just north of the Van Nuys Airport that now houses his collection of wine barrels and strains of microorganisms. They were excited about him opening a brewery, but I've learned to not share excitement over a homebrewer going pro until there's a (preferably commercial) beer from said brewer in front of me. There are too many false-starts and misfires during L.A.'s craft brewery land-grab; it's best to not count the beers before they're brewed. I'd soon have a taste of Osborne's beer that sparked excitement even in my jaded heart.

The beer was Stone Soup — a homebrewed table saison featuring a heavy dose of peaches from the famed Masumoto Family Farm in Fresno. I was interviewing Chris Quiroga — another local beer fixture who'd turned an attempt to procure fruit for The Lost Abbey's Yellow Bus into a side-gig brokering thousands of pounds of Masumoto fruit to brewers throughout Southern California (see "The craft beer project that grew from Masumoto Family Farm's peach trees" September 9th, 2016: [www.latimes.com/food/la-fo-masumoto-peach-beer-20160819-snap-story.html](http://www.latimes.com/food/la-fo-masumoto-peach-beer-20160819-snap-story.html)) — and he'd brought along a few bottles featuring fruit he'd provided brewers. One of the few homebrewers working with fruit from Masumoto, Osborne crafted Stone Soup — a mixed culture saison loaded with heirloom Sun Crest peaches. I'd never tasted a better expression of the peach in a beer. Round and bright with an undeniable peachy funk and a tannic structure that held the beer together, it drank like biting into a ripe peach. You could almost feel the peachy juices run down your chin. Suddenly I was eager to find out more about Cellador.

A few months later I was surprised to see bottles from Cellador at a local bottle shop. I normally wouldn't shell out \$12 for 375ml bottle of untried wild ale from a brand new brewery, but I broke my own rule for Cellador Firegold #1 — a "funky Farmhouse ale brewed with Mosaic and El Dorado, aged on oranges and orange peel." Fears that Stone Soup was fluke, or mostly driven by the character of remarkable fruit, were quickly allayed by Firegold. The beer found a balance between funky fermentation flavors, citrus zest aromatics and oak tannins, and as soon as my glass was empty I regretted buying only a single bottle. A visit to the opening weekend of the Cellador tasting room in January 2017 only deepened my interest as I sipped ++Good (a bitter farmhouse ale dry hopped with Mosaic) and Akimbo (another superlative use of Masumoto fruit, this time paired with a Nelson Sauvignon dry hop) among the barrels and chattering crowd.

Opening weekend featured more fruited brews, including Confuzzled (a blended sour with pineapple, mango and guava) and Firegold Blend 2 (featuring tangerines). Osborne says that fruit additions are a core aspect of his brewing philosophy. "We want to use seasonal fruit that's super fresh," he says. "We're excited about getting more berries, but it isn't really berry season."

During January 2016, Kevin Osborne and his wife and business partner Sara Osborne added nearly a dozen different fruits to barrels, including raspberries, buddha's hand, mandarinquats, the last of 2016's Masumoto Farms harvest, and even cherimoya (a.k.a. The custard apple). Sara Osborne was processing the latter fruit the day I visited to chat, and she carved through thick skins with knife and spoon and separated the soft flesh from the large black seeds by hand. The cherimoya was ripe, pear-like in flavor and cotton-candy sweet, and it was destined to meet a golden saison aging in fresh chardonnay barrels. The base beer was



Kevin and Sara Osborne of Cellador Ales.

Photo by Daniel Drennon

tart and frisky, white wine character cutting through pale malts. I'm anxious to sample that marriage of fruit and funk once it finishes conditioning.

Fermenting in oak with mixed cultures of yeasts and bacteria takes time. It can be five months or longer before a batch is ready to package, followed by more weeks of bottle conditioning before a beer is ready to drink. "Making all mixed culture beers fermented in wood helps us stand out as a brewery," he says, but it isn't fast or easy. "Our goal is balanced beer," Osborne says. "We're looking for tart but not puckering — we don't want to lose the grain flavors or the hop character or the fruit."

From what I've tasted of Cellador beers so far, the husband and wife team behind the brewery is on the right track, and judging from the L.A. beer fans buzzing about Cellador, they're building a full head of steam. If you love funky, complex and inventive beers, Cellador is one hype-train that you'll want a ticket for. The Cellador tasting room is currently open on alternating weekends (Check [www.celladorales.com](http://www.celladorales.com) to confirm the schedule.). You can also find limited release bottles (just a few hundred bottles of each beer are released) at local bottle shops mostly concentrated in the San Fernando Valley (try The Green Jug in TK, Valley Beverage in Sherman Oaks and Vendome in Toluca Lake).

*John M. Verive is dedicated to helping develop beer culture in Los Angeles, John is a freelance writer whose work appears in the Los Angeles Times, Craft Beer and Brewing Magazine, Draft Magazine and many places across the web. In Minding the Pints and Quotes, he digs through his beer-soaked notebooks for the little stories that might otherwise go untold.*



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## WISHFUL DRINKING

## CALIFORNIA'S CRAFT BEER ANCHOR

By Tomm Carroll



Anchor Brewing's original brewery on Pacific St. in San Francisco in 1906, before it was destroyed in the massive earthquake later that year. Courtesy of Anchor Brewing Co.

"Prince Phillip was here the other day to give a speech at a banquet," the maître d' of a San Francisco restaurant said. "His waiter asked him if he would like something to drink with his meal, and he replied, 'Yes, I would like a good local beer, please.' Naturally, we gave him an Anchor Steam, and he enjoyed it so much, he ordered another one!"

The maître d' continued: "I suppose that makes you quite proud. But...I wonder if you can see how proud we were to have a good local beer!" The patron he was addressing, of course, was Fritz Maytag, then owner of San Francisco's Anchor Brewing, who relayed this story in his Foreword to the 1993 book *California Brewin': The Exciting Story of California's Microbrewing Revolution* by Jack Erickson.

"Surely this is one of the most sophisticated and wholesome requests that a wise traveller can make," Maytag wrote, referencing the British Royal's thirsty inquiry. "And just think of all the places in California where such a traveller would feel welcome today...we are at the very center of a great brewing renaissance, which is spreading around the world, and we brewers and beer lovers are having the time of our lives."

Prescient words, and ones that are just as true now as they were when Maytag wrote them two and a half decades ago, in the nascent days of the "great brewing renaissance." And fitting that they came from Fritz as, under his stewardship (which began over 50 years ago), Anchor transformed from a failing, about-to-close West Coast regional brewery to a proto-craft beer producer that both foreshadowed and inspired countless other breweries (including Sierra Nevada Brewing) to a respected and viable player in today's craft beer market, where there are now more than 7,000 breweries alone in the United States.

As February is the month of San Francisco Beer Week (SFBW), it's only appropriate that we take a look back at the history of Anchor Brewing, which turned 120 years old last April:

**1849**  
A year after California becomes a state in the Union, German brewer Gottlieb Brekle arrives in San Francisco, drawn to Northern California by the Gold Rush.

**1871**  
Brekle buys a former billiards and beer saloon on Pacific St. for \$3,500, and turns it into a brewery, making "steam beer" — a hybrid style accommodating the lager-loving German immigrant brewers (and drinkers) while facing the reality that before refrigeration, it wasn't cold enough to ferment or store a lager in California.

**1896**  
Brekle's brewery is bought by German brewer Ernst Baruth and his son-in-law Otto Schinkel, Jr. They rename it Anchor Brewery. There were 26 other breweries in San Francisco at the time. This was the first of Anchor's six different locations in the city during its 120 years of existence.

**1906**  
Baruth and Schinkel both die suddenly. San Francisco's great earthquake destroys the brewery, which reopens the next year south of Market St. German brewers Joseph Kraus and August Meyer take over.

**1920-33**  
Anchor is closed and was not operational at all during the 13 years of Prohibition. After repeal, Anchor's steam beer is brewed again. A year later, the newly reopened brewery burns down. Kraus takes on a new partner, Joe Allen, and re-opens the brewery in a new location, very close to where Anchor is today.

**1959**  
With Kraus' death in 1952, and the ever-growing preference for dumbed-down and industrialized light lagers cutting into Anchor's sales, Allen closes down the brewery in July.

**1960**  
Lawrence Steese buys the brewery and re-opens it months later in yet another location close by, on 8th St. Allen is retained for continuity and tradition.

**1965**  
Anchor's sales continue to decline and Steese is ready to close the brewery down for good. However, upon learning that the brewer of his favorite beer was about to shut down, young Stanford graduate (and washing machine heir) Fritz Maytag buys a controlling interest in Anchor for \$5,000, and goes to work with Steese. At the time, the brewery was producing about 600 barrels a year of kegged Anchor Steam for a few local taverns and bars. By the next year, Anchor revamps the recipe and brews the first all-malt steam beer in the US.

**1971**  
One hundred years after Breckle founded his brewery, Anchor Steam Beer is released in bottles for the first time in the modern era, and sold in four packs, priced equivalent to mainstream six packs. Production was 2,100 barrels.

**1972**  
Anchor Porter is brewed for the first time, resurrecting a defunct style that was created in 18th century England, where it no longer exists. Following Anchor's lead, the UK's Fuller's London Porter and Samuel Smith's Taddy Porter are brewed again later again in the decade.

**1975**  
Inspired by Timothy Taylor's Landlord Pale Ale of West Yorkshire, England, Maytag and company create an American take on the style, incorporating the seldom-used US hop varietal Cascade. Liberty Ale, the first dry-hopped beer since Prohibition, is four times as bitter as Landlord, according to Maytag. Released in April to commemorate the bicentennial of Paul Revere's ride, it is reissued as Anchor's first Christmas beer in November. Anchor also brews Old Foghorn, the first US barleywine since Prohibition, releasing it the following year.

**1979**  
The brewery moves to its current location: a former coffee roastery on Mariposa St. on Portrero Hill. Anchor also begins sponsoring the annual California Homebrew Club of the Year Competition, and fetes the winning club with a party in the taproom. (Now the event is always held every February on President's Day Saturday, the closing weekend of SFBW. Last year's winner, celebrated this month, is Culver City-based Pacific Gravity Homebrew Club.)

**1981**  
Maytag is allowed to register "Anchor Steam Beer" as a trademark, presumably because no other brewery had used the name "steam beer" since the 1930s. That's why the style is now known as California Common.

**1984**  
The first American wheat beer brewed since Prohibition, Anchor Wheat Beer (now Anchor Summer Beer), makes its debut.

**1993**  
Anchor launches Anchor Distillery, becoming the first brewery in the world with an in-house distillery.

**2010**  
Forty-five years after taking control of Anchor Brewing, Maytag retires, selling it to former Skyy Vodka executives Keith Greggor and Tony Foglio of The Griffin group. Breckle's Brown, an all-malt single-hop brown ale, is released, commemorating the founder of the brewery in 1871 that became Anchor.

**2012**  
The brewery launches Anchor California Lager, a re-creation of the state's historic Boca Brewing lager from the 1870s, as well as the Zymaster Series, traditional beer styles released seasonally.

**2015**  
Anchor opens a beer garden and taproom in The Yard at Mission Rock, near AT&T Park, home of the San Francisco Giants baseball team. Three fruit-flavored beers debut: Meyer Lemon Lager and Mango Wheat in cans, and Orange Splash Lager on draught — the latter brewed in collaboration with the Giants and served at the ballpark.

**2017**  
Liberty IPA, a completely different beer than the previous year's much stronger Double Liberty ale, is released in January.

Source: AnchorBrewing.com

*In Wishful Drinking, Tomm Carroll opines and editorializes on trends, issues and general perceptions of the local craft beer movement and industry, as well as beer history. Feel free to let him know what you think (and drink); send comments, criticisms, kudos and even questions to [beerscribe@earthlink.net](mailto:beerscribe@earthlink.net)*



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## LADYBEER

# FIVE L.A. BREWERIES TO WATCH IN 2017

By Sarah Bennett

A lot's changed in the last seven years, since the first three craft breweries of the modern era opened in L.A. County. There are now more than 60 brewpubs, production and nanobreweries here (and about 40 in Orange County and 30 in the Inland Empire), making 2017 yet another awesome year to be drinking craft in the Southland.

I've made it my journalistic duty to keep tabs on all of these beer makers, taking note of them as they dig drainage and ready the brewhouse for opening, then slowly sipping through each place as they start pouring and dial in their contributions to the local scene. (It's a tough job, I know, but somebody has to do it.)

Yet, for all the amazing new breweries that opened in 2016 (Homage, Brouwerij West, Unsung, Indie, ahem), there are even more coming down the pipeline for 2017.

Here's a small list of breweries to keep on your radar in the coming months, ones that promise quality, creativity, independence and community -- all hallmarks of killer craft beer. Consider these your best beer bets for the coming year. Here's to making it the best one yet.

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

Get ready for more old-world British ales thanks to Yorkshire Square, a brewpub that's opening soon in Torrance with L.A.'s original Anglophile brewer at the helm. Andy Black landed in SoCal in 2014 after interning in the U.K., where he learned how to make cask-conditioned ales in the traditional style. His recipes formed the early lineup -- pale ales, bitters, Scotch ales and more -- at MacLeod Ale Brewing Company in Van Nuys, which at the time was the region's only brewery dedicated to serving cellar-temperature British-style beers exclusively from casks. While MacLeod now makes some American beers along with tweaks on British styles, Yorkshire Square (the owner is a native of Leeds, in Yorkshire) will stick to tradition, focusing on northern English ales that are naturally carbonated, unfiltered and hand-pulled from casks.

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

No local brewery opening has been longer awaited than L.A. Ale Works. As L.A. craft beer lurched into existence, Pacific Gravity Homebrew Club standouts John Rockwell and Kristofer "Kip" Barnes began gypsy brewing their off-kilter German-style beers and launched a successful Kickstarter campaign that bought them a fermenter to stash at their contract brewery, but not their own facility like they were hoping for. Flash forward four years later and Barnes (now sans Rockwell, plus a new brewing team) is just weeks from opening L.A. Ale Works, a full production brewery and tasting room that will also be the city of Hawthorne's first brewery. The roggienbier, Thai tea-infused kolsch and other favorites from the brand's early days have given way to Goldilocks, a light kolsch-style beer, Blüme, a tart Berliner-weisse and an entire series of Space IPAs, a nod to Hawthorne's own Space X, whose galactic operations surround the new brewery.

**Verdugo West Brewing**  
156 W. Verdugo, Burbank; verdugowestbrewing.com

It's always sad to see a great brewer leave the industry just before his prime, which is what makes Chris Walowski's return to the scene all the more significant. Walowski, a chemist and scientist by trade, cut his teeth brewing at Ohana before becoming assistant brewer at Torrance's Smog City. He left to work in biotech for a few years, but returns to beer-lab work with Verdugo West, a new brewery launched by MCC



Mike Simms, Greg Bechtel, and Brian Herbertson

Photo courtesy of Simmzy's

Hospitality, owners of Market City Caffe and Juice Farm. Walowski was known for his barrel-aged sour experiments, fruited versions of which should be rolling out at Verdugo West soon. In the meantime, stop by the Burbank brewery and tasting room for pints of core brews like Trustworthy IPA, oatmeal stout What Plane? and Wax Wing, a blonde-style lager.

**The Brewery at Simmzy's Burbank**  
3000 W. Olive, Burbank; simmzys.com

Simmzy's in Manhattan Beach is known as one of L.A.'s first gastropubs, a beachside food haven with a well-curated taplist of California beer. Though the beachy concept was originally built as a place that Mike Simms (M.B. Post, Fishing With Dynamite) and brother Chris (Lazy Dog Cafe) could take their families, it's grown to include locations up and down the coast, from Huntington Beach to Venice. In Burbank, at the lone inland Simmzy's, Mike Simms is building another dream: a brewery. Greg Bechtel, Simmzy's former beer buyer and manager, returns as a partner, working with head brewer Brian Herbertson (formerly of Wick's) to create house beers that will be distributed to all five Simmzy's and then some.

**Firestone Walker - The Propagator**  
3205 Washington Blvd., Marina del Rey; firestonebeer.com

Okay, so Firestone Walker isn't technically an L.A. brewery, but hear me out. The Central Coast brand has made L.A. their adopted home over the last seven years, treating SoCal beer drinkers as bretheren and making the city one of its primary markets. They also dealt with three year's worth of L.A. city hurdles in their attempts to turn an old Sizzler in Venice into a brewpub and idea lab, a feat which finally came to fruition last year with the opening of The Propagator. Ben Maushardt (the brewery manager) along with Firestone Walker's innovation team (Matt Brynildson, Dustin Kral, Sam Tierney, etc) are already taking advantage of the pilot-sized system, using it to explore new styles, make throwback beers and do wort production for Barrelworks, Firestone Walker's sour facility in Buellton.

*Sarah Bennett is a freelance journalist covering craft beer and food for multiple publications, including L.A. Weekly and O.C. Weekly. Follow her on Twitter and Instagram @thesarahbennett.*





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## COVER STORY

# SOUR JIM

By Daniel Drennon



Jim Crooks

Photo Credit: Nick Gingold / Craft Media Solutions

Jim Crooks graduated from Cal Poly San Luis Obispo with a degree Food Science in 1997. He had always had a fascination for bread yeast and became well educated on the possibilities of what yeast could accomplish in bread. This led him to apply his knowledge to his interest in home brewing.

Jim began his career at SLO Brewing Co. in 1999 and was hired by Firestone Walker Brewing Company in 2001 as Quality Control Manager, overseeing all aspects of quality for the company. Over the course of 13 years, Jim managed the quality division as annual production grew from 12,000 bbls to over 100,000 bbls a year. In 2007, Jim began working on a side project creating Belgian inspired beers in one off fashion. The project, now called Barrelworks, was fully realized in 2012 when all operations where moved to a new location in Buellton, CA. Barrelworks is now home to over 1,800 wine barrels filled with beer in all different stages of maturation.

Jim has become known as “Sour Jim” and now holds the title of Masterblender and is responsible for all aspects of beer production at Barrelworks.

*Drennon: Tell me about growing up. What were you into? How did it shape you into who you are now?*

*Crooks:* I grew up loving food, but more specifically the processes involved in making meals. My parents were huge into boating, diving and sport fishing and from the earliest moments I can remember I was on my dad’s boat, usually with a fishing pole in my hands, trolling around the backside of Catalina Island or parked on a kelp paddy up by Point Dume. The excitement of catching a fish was and still is captivating, but seeing the process of taking that fish from hook to table was truly magical in my eyes.

A fascination with food processing led me into my pursuit to be chef. Beginning in my early teens I was fanatical about helping my mom cook in the kitchen while learning everything about grilling from my dad.

I entered into the Food Science program at Cal Poly San Luis Obispo with the intent to gain a more scientific understanding of food, but what I mainly learned is that combining water, malted barley, hops and yeast, you can make beer!

*Who were your favorite bands growing up?*

The Dead Kennedys, Fugazi, U2, Michael Jackson, Stevie Wonder, Neil Young, Radiohead, Miles Davis, Sade, and Spinal Tap.

*Who are your favorite bands now (if not the same)?*

Courtney Barnett, Califone, Fleet Foxes, MMJ, Andrew Bird, and Raffi.

*What were your favorite movies as a kid?*

Jaws, Mel Brooks’ History of the World Part 1, E.T., Rocky, Caddie Shack, The Pink Panther Series, and the James Bond movies.

*What are your favorite movies now (if not the same)?*

Close Encounters of the Third Kind, Aliens, Monsters Inc., Ghostbusters, and Silence of the Lambs.

*What is/are your favorite food(s)?*

Raw Fish and Shell Fish, Smoked Meats, Pickled Foods, Fresh Fruit, and Organic Short Grain Brown Rice.

(continued on page 14)



## COVER STORY

## JUST "JEFFERS"

By Daniel Drennon



Jeffers Richardson

Photo Credit: Nick Gingold / Craft Media Solutions

Before there was Matt Brynildson, there was Jeffers Richardson. Mr. Richardson was the original Firestone Walker brewer when the doors opened in 1996. A 1993 graduate of the vaunted UC Davis Master Brewer's Program and armed with a formidable poly sci degree from Cal, Richardson honed his craft as an assistant brewer at the Tied House Brewery & Café for three years before becoming Firestone Walker hire #1. Later, he spent seven years brewing for that nanobrewery in Chico, Sierra Nevada. After inhaling too much second-hand smoke in Chico, Richardson went in "search of adventure" by taking a job in, gulp, olive oil. Well. At least it was in Barcelona. Hard to argue with Barcelona over Chico (sorry, Chicoans).

After six years as an expatriate, Richardson "came in from the cold" as David Walker put it, and landed full circle back at Firestone Walker.

Now he is the ever-so-wise and worldly Barrelmeister at Barrelworks in Buellton. And if Mr. Brynildson is Merlin, the magician over the main production brewery in Paso, Mr. Richardson is no less a wizard over the wild ales program to the south.

*Drennon: Tell me about growing up. What were you into? How did it shape you into who you are now?*

Richardson: I grew up in Northern California. I was a normal kid. I liked playing in the dirt, sports, camping, skiing, music, travel, reading. I was fortunate enough to travel early and expand my appreciation for other cultures, cuisine and language. It made me curious. Being curious helped shape who I am.

*Who were your favorite bands growing up?*

Led Zeppelin, Weather Report, Throbbing Gristle, Frank Zappa, Pink Floyd, Santana, to name a few.

*Who are your favorite bands now (if not the same)?*

Childish Gambino, Earth Wind and Fire, Charlie Parker, John Coltrane, Daft Punk, to name a few.

*What were your favorite movies as a kid?*

Jungle Book, Planet of the Apes, Blazing Saddles...especially the campfire fart scene.

*What are your favorite movies now (if not the same)?*

Shawshank Redemption, This is Spinal Tap, The Man Who Would Be King, English Patient, and Life of Brian.

*What is/are your favorite food(s)?*

This is hard. I like so many different things. Cassoulet, Porchetta, Carnitas, Sushi (uni), ribeye steak, beer can chicken, bbq brisket, all greens, rice pudding, English toffee, Haribo Twins Snakes (gummy candy).

*Do you follow any sports and, if so, who are your favorite teams and/or players?*

I will apologize in advance, L.A., for the choices I'm about to list here. It will be evident that I grew up in the Bay Area: SF Giants (Buster Posey), Golden State Warriors (Klay Thompson), Liverpool F.C., English National Rugby Team, French National Football Team (after Team USA has been eliminated).

*If you could take a month off and do anything, what would you do?*


Turn off my phone, Travel, explore, eat, drink.

*Where would you travel?*

Patagonia, Japan, or Italy. That's the tip of the iceberg. I may need a few months off.


(continued on page 15)





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SOUR JIM (continued from page 12)

*Do you follow any sports and, if so, who are your favorite teams and/or players?*

Los Angeles Lakers! 1979-2010 with Magic, Kareem, Worthy, Rambis, Bryant, Fisher, O'Neal, Madsen, and Divac.... Growing up in Los Angeles, the Lakers have always been my team.

*If you could take a month off and do anything, what would you do?*

Hike Spain's Camino de Santiago and then I'd spend a few weeks surfing the Spanish coastline.

*If you could host a dinner party with any three people in history, who would they be and why?*

John Belushi for the laughs, the Buddha for the enlightened conversation, and Prince for the tunes.

*Who and/or what inspires you?*

These days I would have to say that I am most inspired by my children's honesty. To get just a glimmer into a child's perspective of the world is such a magical and enlightening moment.

*Between talent and work ethic, which is more important?*

Talent.

*If you had to describe yourself in one word or phrase, what would it be?*

Continually striving to be present.

*If you weren't a brewer, what would you be?*

An eagle...or a dolphin.

*Speaking of being a brewer, let's talk a bit about that. How did you get into brewing wild ales?*

From 2001 up to mid 2013 I held the title of Quality Control Manager (at Firestone Walker). My main job revolved around managing the quality side for clean single strain *Sacchromyces* beers being produced at the Paso Robles location. Much of my blending background started while working to blend production beers to meet physical and sensory specifications such as color, IBU, or ABV as well as flavor and aroma. We also had the ever-changing flavors coming from the Firestone Walker Barrel Union, which at times encompassed up to 40 American Oak barrels of different toast levels, all of which were blended together after a 6-day primary fermentation. The Union definitely open up my eyes to what flavors could be derived from American oak and relatively short contact time with beer.

From 2008 till about 2012, Barrelworks was just a concept idea existing in physical nature with 40-50 inoculated souring wine barrels that I had amassed and stored in the back of a non-temperature controlled parts warehouse at the brewery in Paso. At this point Barrelworks (more commonly known as Skunkworks during this phase) was a creative outlet for the curiosity I had for using *Brettanomyces* and LAB bacteria in barrel beers. Many of the prototype beers first produced during these early years would later become the center of the Barrelworks catalog. Beer such as Agrestic Ale, SLOambic, Bretta Weisse, Lil Opal and Sour Opal existed as a singular barrel or two showing signs of some proof of principle.

*How is brewing wild ales different from other brewing?*

Many of our breakthrough moments have come purely by chance of experiment; achieved by asking the question, "what if?", and then having the gall to blend it together. We are firm believers in synergy. In that relationship the approach to wild ales brewing is not much different than the approach to clean beer brewing. It's best to start with an idea of what you want and then let the creativity flow forth. If you are stringent about eliminating variables and questions in the beginning of the process you will have a much easier time understanding and interpreting the result from your hard work. I've never approached a blend with the intention of hiding an off flavor or aroma in the base beer. In our process, we only move ahead with blending beers that possess positive attributes. This is very similar to our approach with brewing clean beers. In the world of wild/sour beers, a barrel giving an off flavor or aroma might just need more time in the barrel, a bump, a new inoculation, or in the cases that it possesses the evil ethyl acetate aroma, it just needs to be dumped.

*Rudy at Rodenbach once told me that it takes at least 25 years to brew a great sour. How do you respond to that?*

As American wild ale producers, we are fortunate to have the likes of Rodenbach, Cantillon and Drie Fontenein, to name a few Belgian beer makers, to aspire to. If Rudy says it takes 25 years to make an exceptional sour beer then I believe him. We are years away from fully understanding the venture we have taken on at Barrelworks and can only say that we march forward with a passion for honesty and understanding.



JUST "JEFFERS" (continued from page 13)

*If you could host a dinner party with any three people in history, who would they be and why?*

First of all, are we dining in or eating out? If the latter, who's paying?

Winston Churchill—his life story reads better than fiction, his own books are monumental, and his long service and leadership of Great Britain during WWII is well documented. He would be an entertaining, witty guest with a keen sense of history and perspective. Ken Kesey—I would like to ask him if he was on acid when he wrote the first few chapters of "Sometimes a Great Notion". One of my favorite books. Amy Schumer—Too much testosterone without a witty attractive woman who would add levity to the evenings topics.

*Who and/or what inspires you?*

I'm motivated by beauty in the world, my fiancé, my son, and if I can have a beer while enjoying it all....BOOM!

*Between talent and work ethic, which is more important?*

Both. They are not mutually exclusive. Next question.

*If you weren't a brewer, what would you be?*

Architect. If I had any drawing talent at all, I may have gone in that direction. It offers many of the things that satisfy me about brewing: A melding of the analytical and creativity.

*Speaking of being a brewer, let's talk about that a bit. How did you get into brewing wild ales?*

I stumbled into it 25 years ago while attempting to make my first home brew lager - it didn't go as planned. More seriously, my journey began with an appreciation for such beers over 30 years ago while bartending in Brussels. I had a crash course in wild/sour beers while serving them as an ignorant American punk. Part of my daily "lesson" was to drink the returned beer I had poured incorrectly. The Belgians take their styles, glassware and proper pour very seriously. Tasting the "rejects" and developing a liking for Lambic really turned me on to acidic beers, and I have had a fondness for such beers ever since. From a brewing perspective, it was teaming up with my partner Jim Crooks that really threw me into the creation of such beautiful beers. Being exposed to his brain is a fascinating thing. Once down that rabbit hole, there's no turning back. David Walker once remarked, "We put Jim and Jeffers into a petri dish to see what would grow." That metaphor seems apropos. What grew was the Barrelworks.

*How is brewing wild ales different from other brewing?*

The brewing of wild ales is not so different than the brewing of our other beers. We may tweak the bitterness and O.G. and malts some, but the real difference takes place in the cellar. The use of mixed cultures (I like to call them microfloral "cocktails"), use of both stainless steel and oak barrels/foeders, temperature, primary and secondary (as well as bottle conditioning), maturation, and lastly, but definitely not "leastly", blending by taste and smell, are what differentiates wild ales from "clean" ales/lagers. That last factor, blending, is the culmination and crux of the art of making Barrelworks wild ales in my opinion. It opens up a wide spectrum of possibilities and layers for creating complex and balanced beers. Jim can elaborate more on this question.

*Rudy at Rodenbach told me that it takes at least 25 years to brew a great sour. How do you guys respond to that?*

I would agree specifically, that Rudy is right about Rodenbach beer. It probably would take 25 years to master the art of creating that wonderful Flanders Red. There is a rich tradition in Europe of nurturing apprentices who will eventually take over the trade. It's a slow moving, detailed and methodical process. I wish we had something like that here. In the U.S., more often than not, we have to throw ourselves into the deep end of the pool and learn to swim. Generally speaking, it takes time to master anyone's profession and craft. How long, I don't know. For example, we spend a lot of time tasting our beers throughout the process, taking copious notes. When the beer is ready, the goal is to blend a beer with balance, complex flavors and depth, as well as settling on the right amount of acidity. We have been at it regarding the Barrelworks for four years, and I believe we can always improve. We are just beginning to learn how to perfect our craft. But we have received positive feedback for our efforts thus far, so I think we are on the right track. Ask me this question again in 21 years.

*Which American breweries are doing wild ales that you respect?*

Wow, there are many. Right off the top of my head: SARA, Monkish, Smog City, Lost Abbey, Rare Barrel on the west coast. Mike Mraz (Mraz Brewing in El Dorado Hills) is making some fun wild beers. Jester King is always exciting. Side Project's Cory King is making remarkable beers in St Louis. I'm in love with Trillium Brewing in Boston, and everything JC is doing there, and really enjoy Wicked Weed. Among the American Craft brewery pioneers of this style, Russian River, New Belgium, Allagash all make kick ass standard bearers that I admire that have definitely influenced me. These guys are my idols. My apologies in advance for the many excellent brews and breweries I missed during this thought.

*Why do you bristle at beers being called "sours"?*

Bristle? So this must be the question where I have an opportunity to get up on my soapbox and preach. To pretend that the term "sour" to describe a broad category doesn't exist is like pissing in the wind. The term is used generically to describe a category. It's widely accepted, so I must accept it. My issue, however, is that I don't think it does justice to the entire category we are calling "sour". It only describes one aspect of what we sense: Taste. And then it only describes one of five (soon to be six) tastes. That seems pretty limiting, given the broad spectrum of wild beers. In addition, the term implies that the beer better be pretty damn sour. I can't tell you how many times someone has told me that the brett'd beer like Lil Opal they are tasting isn't sour. My response: "You're right." The look I sometimes get is best described as, "then why do you call it a sour?" I don't, I prefer calling it a "wild ale", which of course will stir up an entirely different discussion and argument about that definition. In my humble opinion (and you know what they say about opinions and assholes...), we try to tell a story with our beers. What is the malt telling us? The hops, the yeast and other microflora, the barrels, the abv, the fruit (if any) and carbonation level? There should be synergy between all the components that create a beer. If any one of them is out of whack, it overwhelms the others. To each their own, but for me, the term sour implies one thing....sour. In the case of kettle sours, I think the term applies. These are light, crisp and sour beverages that are primarily focused on acidity. I think they fit the definition of sour. Food for thought.

*If you had to describe yourself in one word or phrase, what would it be?*

"Jeffers"



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## PROFILE

# SOUTHLAND BEER

## A HIDDEN GEM IN KOREATOWN

By Allison Foley



Tim Sturm and Orchid Mazurkiewicz

Photo by Allison Foley

So two librarians walk into a bar.... Haven't heard this one before? Tim Sturm and Orchid Mazurkiewicz likely have a million times. They walked into Southland Beer in October 2015 and haven't looked back since.

Sturm and Mazurkiewicz were originally librarians by trade. They met 20 years ago when they worked at Arizona State University. They became great friends, but lost touch after they moved, Tim to Sacramento and Orchid to LA. Upon reacquainting, as Orchid tells it, "love blossomed." Tim visited LA frequently and the two eventually moved in together. Orchid urged him to find something he could really get passionate about, instead of another library job. "It was very clear to me at that point that the thing he was most passionate about was beer," says Mazurkiewicz.

A visit to City Beer Store in San Francisco five years ago inspired their future business. Sturm remembers thinking, "I'm not a brewer but I wanna do some-

thing with craft beer. But what? This idea of a bottle shop and tap room combined is kind of a cool idea, and I don't remember anyone doing that before City Beer." Sturm and Mazurkiewicz recall looking around the room and thinking, "We could do this in Los Angeles!" They didn't originally imagine themselves in Koreatown, but living nearby in Mid City, they soon realized that "We really liked the neighborhood, it's just so vibrant and exciting. The more we thought about it, we thought this could really work, and that Koreatown could use more craft beer."

Five years from the day that idea first popped into their heads, Koreatown finally got more great craft beer (Beer Belly has been a beacon for craft beer in the community for over five years), as Southland Beer tiptoed onto the scene in October 2015. "We were so desperate to open because we didn't have any money left," Mazurkiewicz explained. Two would be regulars stopped by to see if Southland had



officially opened yet. They were told “give us an hour and a half! When we opened, we only had two beers on tap, no bottles in the cooler, and we really didn’t announce it but just quietly opened,” Sturm tells us. Five or six people came in by just walking by. Another patron posted on Instagram that they were finally open. They had wanted to wait another day, but the word was out. The next day six beers were featured on tap and a few bottles started to show up in the fridge. Tim says, “it just kinda grew from there.”

Word of mouth, a great social media presence and fun events continue to be a wonderful source of attracting new fans to the space. A coffee beer and donut pairing featured on Thrillist had Sturm and Mazurkiewicz making four more trips back to the donut shop. Southland Beer also owes its continued success to their excellent staff including their 3rd partner Brendan Gormley and their diverse clientele, a few of whom have turned into staff members.

The staff and clientele certainly make for a chill and relaxed environment. The sleek and simple backdrop adds to that ambience. The room is lit with cozy, warm lighting and dark grey walls. This allows the mismatched stools, varnished long communal table and awesome art from The Single Hop Project to take the center stage. Along with the beer of course!

Sturm says his passion for beer has “always been there” while Mazurkiewicz is newer to appreciating the spectrum of flavors craft beer has to offer. She says her earlier beer memories were Heineken in college, but Sturm convinced her she just hadn’t experienced good beer yet. “I realized if the relationship was going to work, there were two things I needed to embrace with enthusiasm. Craft beer and English soccer,” exclaims Mazurkiewicz. As for Sturm, he recalls asking his dad on his 21st birthday “where do you go for good beer?” We feel like 21 year olds asking their dads this today in Los Angeles would list Southland Beer as one fine option. Regarding the tap list, Sturm says, “We approached it as a consumer would. We did a lot of thinking on the customer’s side of the bar and what we like and don’t like about beer bars. One of the things that really brings a beer nerd back is the rotating taps. They can check online “what did they tap this week? I haven’t been in for five days, is there anything new?” You’re kind of obsessively checking. And then of course the anticipation when you walk in “are they going to have something really great?” To that end, rotating taps were an absolute must.

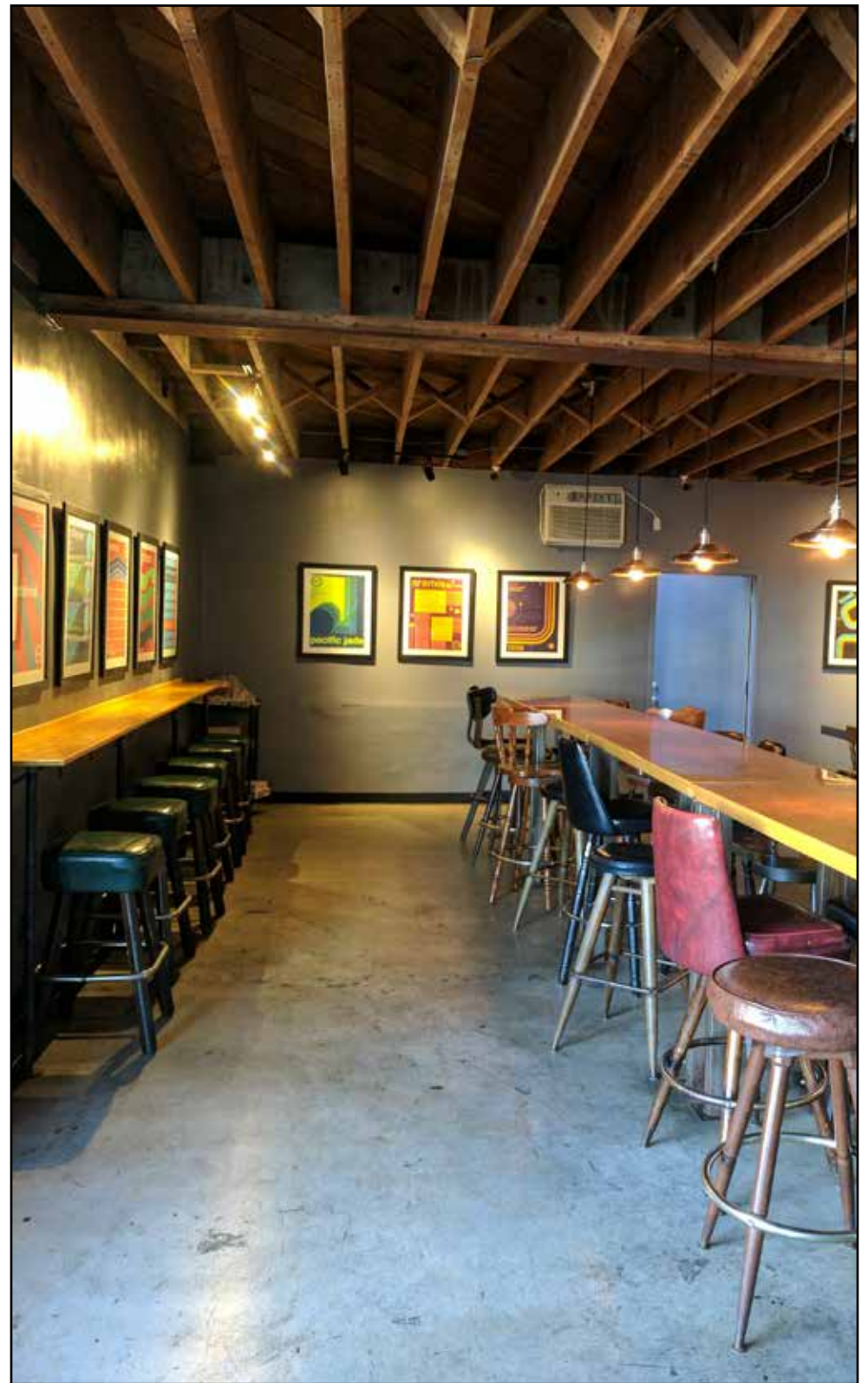
As far as which beers make the cut, Sturm emphasizes, “we are largely local, but the bottom line is just good beer. It’s a mix of both local breweries we know and trust and it’s also a lot of beer that I personally like, beers which I think are good and that people should know about. I will bring in imports if I really like them and I think they’re good.”

With good beer, it’s important to pair good food. A food journalist friend helped cultivate the menu which is filled with artful snacks as there isn’t a full kitchen. Sturm’s secondary love to beer is cheese so it makes sense that Southland Beer’s menu features a full cheese board and a beer and cheese pairing option. “It’s so similar to beer in many ways and it’s just such a great pairing with beer,” says Sturm. In the future he’d like to include several different cheese boards on the menu and perhaps make it a bigger part of the operation. Mazurkiewicz says, “We were aware early on of the limitations of our menu, but we were also really aware that we wanted it to be really good food. Everything we offered, we wanted to be really proud of it.” This means the menu features more than just free peanuts and popcorn, although more gourmet and seasoned pistachios and Orchid’s Famous Popcorn are menu items.

So, Southland has top notch beer and food. What’s next? Orchid would like to finally “get a damn sign,” as they’re a little tough to find with only door signage at present. They are planning to expand the bottle shop area as well, adding another fridge. Sturm is just excited about his fine-tuned tap list, saying “It’s got to be the most satisfying thing for me to hear people give kudos on the beer list. Makes you think we’ve got to be doing something right.”

Southland Beer 740 S Western Avenue, #112, Los Angeles, CA 90005  
www.southlandbeer.com

Allison Foley is a SoCal beer nerd, bottlesharer, and proud member of Untappd. Find her under DearlyBeerloved to stalk her beer consumption habits.



Southland Beer

Photo by Allison Foley

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## NEW TRENDS IN IPAS

# AN INTERVIEW WITH JEREMY RAUB FROM EAGLE ROCK

By Erin Peters

Like IPAs? You aren't alone.

According to the Brewers Association, IPAs accounted for less than 8 percent of the craft beers sold in 2008. As of August 2015, 27.4 percent of beers sold were IPAs.

According to the 2016 Craft Brewers Conference, by the end of 2017, the IPA category is projected to have grown to one-third of the nation's total volume of craft beer.

I spoke with Jeremy Raub, one of the founders of Eagle Rock Brewery about upcoming trends in the hoppy category.

*Peters: What are some of your favorite hops to brew with and why?*

Raub: I guess the 'why' is a little bit easier to answer. It's basically the flavor profile and the aroma. The flavor profile of the hops would be why we would choose certain hops more than others, you know?

*What do you think of the experimental hops that are coming out and have been out?*

I like some of the ones that we've tried brewing with here, or that we tasted in beers from other breweries that are using experimental hops. The thing is, once a hop goes into production and it's out of that experimental realm, once it's being grown on more acreage, and more of it is being grown and processed, we've noticed over the years that certain varieties of hops with different growing conditions have different characteristics.

So, the experimental hops are really fun, but I feel like anytime you're using those, you just have to accept that you may not be able to get that same character again when that hop goes into big production. They're fun to use, for sure. It's fun to see what possibilities there are. And as far as hops that I personally like, I tend to like some of the more classic West Coast American hops, like the Centennial, Amarillo, Chinook, those classical hops, where the aroma and flavor characteristics tend to be more like grapefruit peel and pine needles, in that realm. And I do like some of the newer school hops, or whatever you want to call them, the newer varieties that have been developed. Citra, I really like that hop – we use that a lot here. Mosaic, although I've noticed when we've used it, there's been a wide variation of flavor and aroma characters. But I tend to like what that hop can contribute. Eldorado I really like; we've been using that more recently. That's a really nice, bright citrus character, like lemon.

*Do you think the overall growth in the industry and better drinkers' palates have affected the popularity of IPAs?*

You know, I think it has. It's a tough question to answer because there are multiple parts to it. I think that people's palates, the general drinking public's palate, have expanded. More of the base has expanded and also people's adventure-seeking behaviors have expanded too. New beer lovers will migrate towards wheat beers and wits, and then they start to get into pale ales and IPAs; then their love for hops kind of becomes cemented. From there, they go into maybe sour beers, and more funky, more challenging flavors.



Jeremy and Milo Raub

Photo Credit: Charlie Essers

The other part of that question, or the other answer is that I feel like the popularity of beers, craft beers, has played a role for sure. I've seen this from a personal point of view. I've seen people go into bars for a certain IPA, like 'Hey do you have Pliny on tap?' 'No, sorry we don't.' 'Okay, well, I'll just have a Bud Light.' You've probably experienced that. So, I feel like the other answer to that question is that it's the popularity of craft beer in general and the popularity of IPAs, the style, it's almost like...

*Like a coolness factor?*

Yeah, like a coolness factor that's sort of like, people know the brand, they know the style. When we opened up seven years ago, people would come in here and say, 'Give me your hef.' Because that was what you did. You could go up to any



bar and say 'Give me your hef.' And then you would be presented with somebody's Hefeweizen. Maybe you didn't care whose it was. Your flavor palette was getting adjusted, to be able to discern those things. But now people come up to a bar and say 'Give me your IPA.' And now people are ordering that as a style, as a brand basically, instead of saying, 'Give me the Populist or the Good Green IPA,' all these different local IPAs that are vastly different if you compare them side by side, but to the uneducated consumer, it's like - 'Oh, IPA.'

*Do you have an overall philosophy in brewing IPAs? Has it changed or morphed over the years?*

I think that generally speaking, our overarching philosophy of brewing anything here, including IPAs, is just balance. So, obviously an IPA is going to be tipped more towards the hop profile - bitterness, aroma, and those kinds of aspects. So, yes, you want to have those flavor characteristics amplified, but you need to balance those out so that the beer itself is enjoyable.

I don't know if you've ever tried making hop tea, to try out a new variety of hop. You just take hop pellets and put them in hot water and strain off the solids and drink it. It's terrible! It's super bitter and hard to really get an idea of what that hop is going to do in a beer. Because you need balance, you need sweetness. Balance it out so you can actually taste what those components are. You do need to have balance, otherwise you are just drinking hop water, pretending that it's cool, because we all know it's not. So, that would be our overall philosophy, and that hasn't really changed.

I think what has changed is people's collective palettes and flavor preferences, even in the last five years in L.A. So, we try to make sure that we're first and foremost being balanced and staying true to our philosophy, but then also doing it in the context of the market that we have to sell beer in and stay alive in. We need to evolve.

*What do you love about IPAs?*

I love that kind of brisk character that hops can give you, that slight bitterness, the slight dryness, the tannic quality, and the really nice fruit and citrus notes, and then the pine notes and floral notes. That's what makes me crave an IPA -- having that sensation of being refreshed in that way.

*Erin Peters is a Southern California craft beer writer. Follow her at @TheBeerGoddess on Facebook, Instagram & Twitter.*



Jeremy Raub at Eagle Rock 7th Anniversary

Photo by Julie Verive

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## FEATURED LISTINGS

Alpine Village  
833 W Torrance Blvd, Torrance  
alpinevillagecenter.com

Barbara's at the Brewery  
620 Moulton Ave #110, Los Angeles  
barbarasatthebrewery.com

Beachwood BBQ  
131 1/2 Main Seal Beach  
BeachwoodBBQ.com

Beer Belly  
532 S Western Ave, Los Angeles  
www.beerbellyla.com

Bierstube German Pub & Restaurant  
1340 S Sanderson Ave, Anaheim  
thephoenixclub.com

Blue Palms Brewhouse  
6124 Hollywood Blvd, Los Angeles  
bluepalmsbrewhouse.com

Brew Kitchen Ale House  
10708 Los Alamitos Blvd, Los Alamitos  
brewkitchenalehouse.com

City Tavern  
9739 Culver Blvd, Culver City  
citytavernculvercity.com

City Tavern  
735 S Figueroa St, Los Angeles  
citytaverndtla.com

Cooper's House of Brew Masters  
4823 Paramount Blvd,  
Lakewood

Far Bar  
347 E 1st St, Los Angeles  
farbarla.com

Flights Beer Bar  
5119 W El Segundo Blvd, Hawthorne  
flightsbeerbar.com

Haven Gastropub  
190 S Glassell St, Orange  
havengastropub.com

Haven & Portola  
143 N Glassell St, Orange  
havengastropub.com

Hot's Kitchen  
844 Hermosa Ave, Hermosa Beach  
hotskitchen.com

La Sirena Grill  
3931 Portola Parkway, Irvine  
www.lasirenagrill.com

Linx Artisan Sausage and Craft Beer  
238 Chapman Ave Orange  
linxdogs.com

Monrovia Homebrew Shop  
1945 S. Myrtle Ave  
Monrovia CA  
MonroviaHomebrewShop.com

Naja's Place  
King Harbor Marina  
Redondo Beach  
najasplace.com

Pitfire Artisan Pizza  
401 Manhattan Beach Blvd  
Manhattan Beach  
pitfirepizza.com

Public Beer Wine Shop  
121 W. 4th Street, Long Beach  
publicbeerwineshop.com

Ragin' Cajun Cafe  
525 S Pacific Coast Hwy  
Redondo Beach  
ragincajun.com

Richmond Bar & Grill El Segundo  
145 Richmond St, El Segundo  
richmondbarandgrill.com

Riley's  
5331 E 2nd St, Long Beach  
rileyson2nd.com

Select Beer Store  
1613 S Pacific Coast Hwy,  
Redondo Beach

Spring Street Smokehouse  
640 N Spring St, Los Angeles  
sssmokehouse.com

Stout Burgers & Beers  
1544 N. Cahuenga Blvd  
Hollywood  
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 Stuffed Sandwich  
1145 E Las Tunas Dr, San Gabriel, CA  
stuffedsandwich.com

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

Tortilla Cantina  
1225 El Prado Ave, Torrance  
tortillacantina.com

Unrestricted Brewing (homebrew supply)  
24002 Via Fabricante #502, Mission Viejo  
unrestrictedbrewing.com

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



# Directory

## LA 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

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

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

Cosmic Brewery  
20316 Gramercy Place, Torrance  
www.cosmicbrewery.com

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  
3065 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

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

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

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

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

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

Strand Brewing Co  
2201 Dominguez St, Torrance  
strandbrewing.com

Sundowner Brewery  
30961 Agoura Rd, Westlake Village  
malibusundowner.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

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

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

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

Evans Brewing  
2000 Main St, Irvine  
evanslager.com

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

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

Hoparazzi Brewing Co.  
2910 E La Palma Ave, Anaheim

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

Legends Craft Brewery  
1301 S Lewis St, Anaheim, CA

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 Brew Co  
19191 Lawrence Cyn, Silverado  
Towneparkbrew.com

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

Valiant Brewing Co.  
2294 N Batavia St #C, Orange  
valiantbrewing.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

3 Iron Brewing Co.  
898 Via Lata #A, Colton  
3ironbrewing.com

Aftershock Brewing Co.  
28822 Old Town Front St #108,  
Temecula  
aftershockbrewingco.com

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

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

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

Brew Rebellion Brewing  
13444 California St, Yucaipa  
brewrebellion.com

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

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

Craft Brewing Co.  
530 Crane St, Lake Elsinore  
craftbrewingcompany.com

Last Name Brewing  
2120 Porterfield Way, Upland  
lastnamebrewing.com

Electric Brewing Co.  
41537 Cherry St, Murietta  
electricbrewco.com

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

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

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

I & I Brewing  
5135 Edison Ave #1, Chino  
iandibrewing.com

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

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

Route 30 Brewing Company  
9860 Indiana Ave, Riverside  
route30brewing.com

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

Wiens Brewing  
27941 Diaz Rd, Temecula  
Wiensbrewing.com

Wild Donkey Brewing Co.  
2351 W Lugonia Ave, Redlands  
facebook.com/DonkeyPunchBrewery

## BREW PUBS

Heroes Restaurant & Brewery  
3397 Mission Inn Avenue, Riverside  
heroesrestaurantandbrewery.com

Lou Eddie's Pizza  
28561 Highway 18, Skyforest  
LouEddiesPizza.com

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

Wicks Brewing Company  
11620 Sterling Ave, Riverside  
wicksbrewing.com



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