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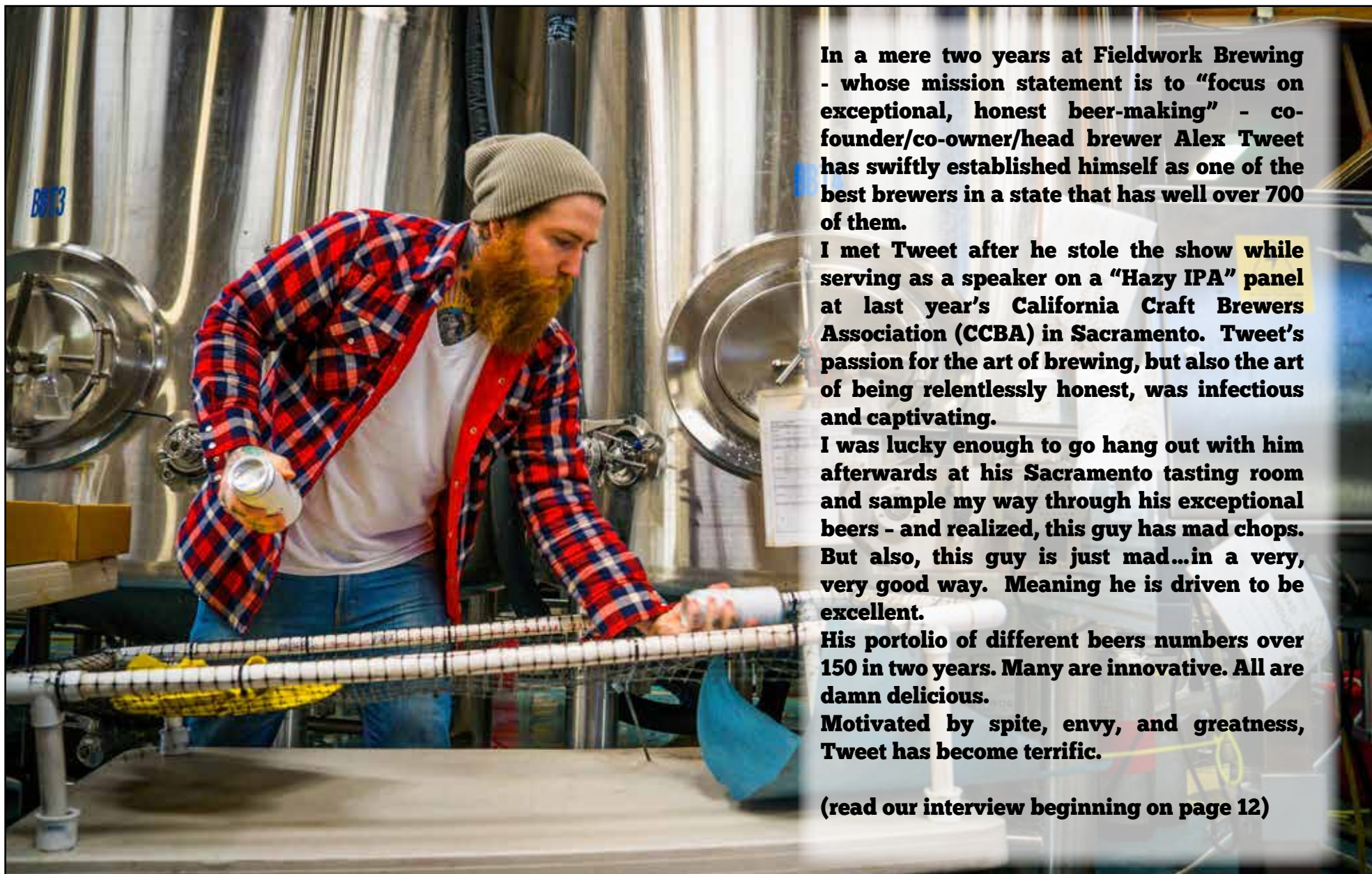
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CONFESSIONS OF A HOPAHOLIC



In a mere two years at Fieldwork Brewing - whose mission statement is to “focus on exceptional, honest beer-making” - co-founder/co-owner/head brewer Alex Tweet has swiftly established himself as one of the best brewers in a state that has well over 700 of them.

I met Tweet after he stole the show while serving as a speaker on a “Hazy IPA” panel at last year’s California Craft Brewers Association (CCBA) in Sacramento. Tweet’s passion for the art of brewing, but also the art of being relentlessly honest, was infectious and captivating.

I was lucky enough to go hang out with him afterwards at his Sacramento tasting room and sample my way through his exceptional beers - and realized, this guy has mad chops. But also, this guy is just mad...in a very, very good way. Meaning he is driven to be excellent.

His portfolio of different beers numbers over 150 in two years. Many are innovative. All are damn delicious.

Motivated by spite, envy, and greatness, Tweet has become terrific.

(read our interview beginning on page 12)

Alex Tweet

Photo Credit: Suni Sidhu (@instapint)

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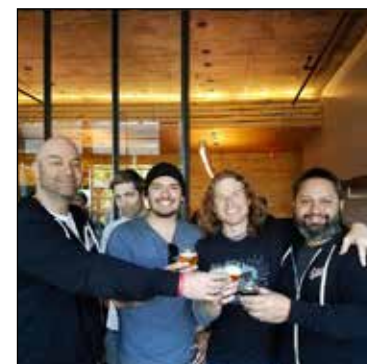
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BREWER'S CORNER

A BREWER'S BEER!

By Evan Price



Evan Price

Photo credit: Vito Trautz

As a brewer, I'm around beer almost every single moment of my day to day life. At work every morning, after my coffee has worn off, I walk around to the fermentation vessels and taste through the progress of each batch of beer. At the end of my work days, the team and I have a beer together and work out the kinks in our process. At every beer festival, tap takeover or beer dinner that I'm involved with, I am beer in hand and spreading the good word of all things beer. With all of these drinking moments that are part of my day to day life, I have to do my best to keep my head above water and maintain composure but, truth be told, I'm a lightweight! I really can't drink that much. I guess when I compare how much I can drink to guys that are almost twice my size, I'm never gonna be able to keep up. Either way, the best way to get around all of this is continuing to find lower alcohol craft beers that do not disappoint.

The search for a well made session beer is always at the top of my list when I attend (almost) any gathering. The issue that I find is that the lower in abv that a beer is, the more the flaws are able to jump out of the glass. From personal experience, I know it doesn't take much to mess it up either. These beers are some of the most difficult to make as a brewer, and not enough credit is given to that. As a beer dips below 4.5% alcohol, the body is almost always affected. Without careful considerations from the brewer, it can become too light bodied and watery. The easier path to take is brewing a beer that is above 5% alcohol because the brewer can rely on the alcohol to help give more body to the beer. Some people in this industry are looking for the beers that are the highest in abv to drink, the strongest, most intense barrel aged beers that they can get their hands on. I love those beers too, but there's no way I could drink those every day at work.

In an article for Draft Magazine, Joe Stange explained "The Session Gap", which is the huge difference one can experience in intoxication levels between drinking a 5% abv beer hour by hour versus a 4% abv beer. Most of us would never suspect that such a small change in ABV could make such a difference! The article helped me realize the importance of choosing lower ABV beers in most situations. With that in mind, below are some of my favorite session beers from some of my favorite breweries in the LA area. If you find yourself in a drinking session, consider choosing one of the excellent beers below instead of diving into pint after pint of Double IPA. Then you will help keep the 'Session Gap' at its lowest point.

Highland Park Brewing - Refresh - 4.8% abv

Brewer Bob Kunz uses Weyermann floor malted pilsner malt from Germany to create a little bit more character and body in the beer, and then adds just enough bitterness to give it a snappy finish, without being too bitter. He goes with Hallertau Mittelfruh hops for that classic German noble hop character (earthy, herbal), but then adds a bit of pizazz with Hallertau Blanc, which adds a nice citrusy, lemony character. The beer is then fermented with ale yeast at lower fermentation temperatures in order to create a beer that is super clean in character. As a testament to the deliciousness of this beer, Bob says, "it's pretty much the only beer we always have on, everything else rotates."

Chapman Crafted Beer - Hello Again - 4.8% abv

Brewer Brian Thorson is no stranger to brewing a kick ass lager from the time that he spent brewing at Trumer Pils, and it shows with this masterpiece! Brian uses a reverse osmosis water filtration system to strip away nearly all of the dissolved solids from his Orange County brewing water and then is able to add back in the desired brewing salts. With this technique, he's able to create a very clean base to the beer so that he can showcase all the German ingredients. The result is a beer that is light bodied and refreshing, but without being watery. During my daily walk around Orange, I often stop in for a 10-ounce glass of this delicious beer or a growler fill. When I asked Brian about this beer, his answer was "I know things about pigeons." Still not sure what that means.

Eagle Rock Brewery - Solidarity - 3.8% abv

Back in 2009, brewer Jeremy Raub wow'd the entire brewing scene with this 3.8% abv Dark Mild. He was so proud of this session beer, that it was the first beer he brewed on his used Alesmith system. Jeremy creates body in this beer through the use of English Maris Otter malt, caramel malt, roasted malt, and then leaves the hopping at an absolute minimum to allow the roast malt to create the balance. This beer is explosive with richness and character and is still one of the most impressive beers I've tasted at such a low alcohol content.

Three Weavers - Stateside - 4.5% abv

When asking brewer Alexandra Nowell about why she started making this session beer, her response was, "because I like drinking beer in large quantities without getting hammered!" With Stateside, she starts with a base of Simpsons Golden Promise and relies on a high mash temperature rest in order to create enough long chain sugars so that the ale yeast will not ferment them out. This technique leaves the beer with enough body to then layer in lots of American hop character in the kettle and in dry hopping. Citra, Simcoe and Centennial hops create a beer that smells great and remains crushable!

Evan Price is a recently unemployed brewer and also recently became the proud papa to twin boys. Evan has brewed professionally at Noble, TAPS, and got his start at BJ's Pizza! He has high hopes of re-emerging on the local brewing scene...soon.

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LA BEER NEWS

MINDING THE PINTS AND QUOTES IN L.A.

By John M. Verive

Belly Up At: Mikkeller Bar DTLA

Downtown L.A.'s new flagship beer destination is not just an extension of the popular global Mikkeller brand, it is another sign that beer culture in Los Angeles is thriving. After over two years of development, bureaucracy and construction, famed Danish itinerant brewer Mikkel Borg Bjergsø and partner in the U.S. Mikkeller Bars Chuck Stilphen have turned a dilapidated tire shop into a nearly 8,000 square foot haven for beer lovers.

Mikkeller is best known for boundary-pushing beers brewed around the world, and the brand operates a beer bar and a retail bottle shop in Denmark. In 2013, Mikkeller Bar San Francisco opened in the pre-gentrified Tenderloin neighborhood and quickly became one of the Bay Area's most lauded beer venues by serving up Mikkeller's funky, wild and sometimes outlandish brews alongside snacks, sausages and more composed plates. Now, the Mikkeller Bar team is joining the growing fray of beer businesses in Downtown Los Angeles, further cementing the region's clout as a beer destination.

The ambitious restaurant and bar — with an attached cafe, the Kaffebaren, offering coffee, snacks and more beer — is an important outlet for the beer made at Mikkeller's San Diego brewery. Head Brewer in San Diego, Bill Batten, spent 12 years making some of California's best beers at AleSmith, but now under the Mikkeller brand Batten is released from the stylistic constraints that AleSmith operates so well under. Expect big hops, uncommon ingredients, and wild flavor combinations from the Mikkeller house beers, alongside guest taps for some of SoCal's best breweries with an ambiance to match. High ceilings, modern lines and lots of wood bring a taste of Danish design flair to Olympic Blvd, and over 50 taps — divided into four different serving temperatures — ensure that there are a few brews that you'll want to sample on every visit.



Alexandra Nowell of Three Weavers Wins Bistro Gold

Photo by Conor Hunter

Shopping List: Award Winning Double IPAs

As San Francisco Beer Week got underway in mid-February, the 17th annual Bistro Double and Triple IPA Festival drew a crowd to Hayward, California to sample hoppy concoctions from dozens of California breweries. While beer festivals and competitions are common events in craft beer culture, few have the clout (and the history) of The Bistro's festival. "It might not be the most well-known competition among beer drinkers," says Three Weaver's brewmaster Alexandra Nowell, "but among brewers it's a big deal."

Two L.A. beers finished at the top of the 67 double IPAs entered in the festival.

Gold Medal - Three Weavers Brewing - Knotty

A dense double IPA that matches the deep tropical flavors of Mosaic, Simcoe and Ekuanot hops to the earthy spice of rye, Knotty took the gold medal at the Bistro competition. Knotty is currently draft-only, but Nowell says 22-ounce bottles will debut in March, with a move to a 12-ounce format this summer.

Silver Medal - Eagle Rock Brewing - Sum

Introduced at the brewery's 7th Anniversary party, Sum won the silver medal in the competition, and the brew returns to Eagle Rock Brewery's taproom and draft accounts in March. The brewery also plans to can the resinous and pungent Summit-driven IPA later this spring.

In Photos: Cooperation and collaboration are brewing in Boyle Heights

For Dry River Brewing's Naga Reshi, every brew day is a collaborative brew day. Lacking a production brewhouse at the Boyle Heights brewery, Reshi handles wort production at the nearby Indie Brewing Co. It's an arrangement that works well for both Indie Brewing (the year-old brewery doesn't yet have the fermentation capacity to run the brewhouse every day) and Dry River Brewing (who is dedicated to all oak fermentation and only needs to brew about once a month), but it is a *modus vivendi* not without its challenges. Namely, how do you move a couple hundred gallons of sterile wort from Indie's brewery to Dry River's? The answer (with a forklift) is simple in concept but can be tricky in execution.

The day I stopped by the Boyle Heights breweries in early February, there was a third brewer also pitching in. Travis Tolson from North Carolina's Wicked Weed brewpub, who worked under Reshi at Alaska's Kodiak Island Brewery, was in town to brew the west coast version of a Dry River / Wicked Week collaboration beer called Calilina. Tolson worked as a cellarman during the year Reshi spent brewing in Alaska, and the two became close friends and worked well together.

"Naga [Reshi] really sparked my growth as a brewer," Tolson says. "He's a brewer, and a person, who I really look up to."

"I'm so proud of him," Reshi interjected. "He's killing it in Asheville!"

The camaraderie between the two brewers was unmistakable. They communicated about their tasks with looks and gestures and saved their words for a jocular running commentary and retelling of their personal history. In short order the brew — a multi grain saison that would be



Naga Reshi of Dry River, Travis Tolson of Wicked Weed and James Mancuso of Indie

Photo by John M. Verive

infused with blueberries and lemongrass green tea — was knocked out and transferred into a cube-shaped plastic vat called a tote.

Then it was time for the tricky bit. Tolson used a pallet jack to carefully position the 2,000 pounds of cooled wort onto the loading dock at Indie Brewing while Reshi hopped in a battered Toyota forklift and carefully picked up the tote and backed the forklift out onto Sunrise Street — an uneven and pitted stretch of L.A. road bisected by disused streetcar tracks. "Anything can happen out there," Reshi says, even though he's only out on the road for around 100 feet. The intersection of Sunset and Anderson is particularly sketchy, but Reshi navigated the route — in reverse — without incident.

With the tote of saison wort safely parked on the sidewalk outside Dry River's space, the two brewers racked the brew into Dry River's designated primary fermentation barrels with enough live yeast from Dry River's last batch to kick off fermentation of the fresh wort almost before the transfer was complete. After a week or so in the barrels, the beer is racked into different wine barrels dosed with blueberries and tea, along with Dry River's house culture of microbes, for a lengthy conditioning. The beer should be ready to bottle in a couple of months, and if all goes well after more weeks of a final bottle conditioning, Calilina should be available in late autumn.

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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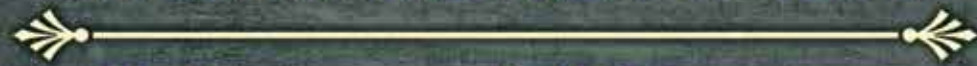
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DRINK YOUR WAY THROUGH DOWNTOWN SANTA ANA WITH THIS CRAFT BEER CRAWL

By Sarah Bennett

The last few years have brought major changes to downtown Santa Ana, a quaint spread of brick-lined streets, fruit carts and quinceañera dress shops that is quickly becoming a drinking and dining destination for people from across all Southern California.

And while it's true that the influx of new restaurants and bars has been at the expense of the Mexican dive bars that once dotted this urban landscape, Santa Ana now boasts an impressive lineup of modern restaurants, cocktail bars and quality new-wave neighborhood dives that are drawing an entirely new audience into the historic district (including the children of immigrants who once dominated the town).

Nowhere are these new offerings more prevalent than along Calle Cuatro, aka 4th Street, where the majority of the city's craft beer bars lie along a short few-block stretch. This beer crawl starts you in the newly rebranded East End and heads west. It can be done in reverse or in no particular order at all. Cheers!



Owner Jon Sanchez at Native Son Alehouse

Photo by Sarah Bennett

Native Son Alehouse
305 E 4th St #200
nativesonale.com

Sometimes, all you need to make a killer craft beer bar is a wall of good taps and a bitchin' patio. Two-year-old Native Son Alehouse proves this with a minimal concept that includes pouring rare, local beers from a prime second-floor location overlooking Calle Cuatro. Seating consists of some basic pizza parlor tables and chairs and a small food menu includes mostly fried finger foods. All the focus here, then, goes into the beer program, which includes 27 taps of all kinds of fresh suds, from Noble Ale Works' latest hoppy experiment to The Bruery's barrel-aged weirdest. Stop by Thursday nights this month for the bar's annual ode to March Madness, aka Thirsty Thursday, where two breweries bring their finest and duke it out for the necessary votes to win the whole draw.

Playground
220 East 4th Street
playgroundtsa.com

Every city needs a chef that understands the power of craft beer as a culinary complement on par with wine. Jason Quinn is that for Santa Ana. A darling of the OC food scene since his Lime Truck won the second season of The Great Food Truck Race in 2011, Quinn's Playground is a forever evolving petri dish of chef-driven whimsy, rotating both its daily a la carte dinner menu and 15 craft beer taps with near-daily frequency. Since it opened in 2012, Playground has been an early adopter of flavorful beers built for food pairings, and to this day stocks local favorites like Beachwood, Chapman Crafted and Eagle Rock, not to mention the 60-deep bottle list that tells you this is not the place to order wine with your meal.

Alta Baja Market
201 E 4th Street
altabajamarket.com

If one business is acting as a bridge between old and new Santa Ana it's Alta Baja Market, a community-minded specialty grocer inside 4th Street Market founded by two local food activist entrepreneurs with a serious sense of place. At Alta Baja, owner Delilah Snell is selling hard-to-find foods, drinks and goods from both sides of the U.S.-Mexico border, celebrating the bounty of a region that stretches from Southern California to the American Southwest to Mexico. Yes, this includes micheladas made with the Modelo on draft, but it also includes craft beer, making it the only place around to buy bottles from some of Baja's finest breweries -- like Wendlandt, Fauna and Insurgente -- which you can drink on site or take home for later.

Mission Bar
302 N Main St.

Santa Ana's latest craft beer addition is another mix of old and new. Owner Anthony Pecos was an L.A. craft beer fixture with years of experience managing and buying beer for Mohawk Bend and Tony's Dart's Away. But he didn't parachute into OC with a high-volume, L.A.-style craft beer bar. Instead, he purchased the shuttered Mi Caminito -- inventory of Tecate cans and all -- and left much of the bunker-like dive bar decor intact, re-opening as Mission Bar in January with one glaring addition: 36 gleaming craft beer taps. With Pecos' flair for conversation combined with his expert curatorial skills (think: Alesmith Speedway Stout, Beachwood Alpha Supreme and Houblon Chouffe all at very cheap prices), Mission Bar is already popular among the young locals (and even some of Mi Caminito former regulars), proving that you can still be a neighborhood dive and serve quality beer.



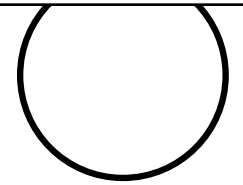
The Good Beer Company

Photo courtesy of The Good Beer Company

Good Beer Company
309 W 4th St.
thegoodbeerco.com

Downtown Santa Ana's only brewery is also one of OC's best, making tart, funky, sour and all-around interesting farmhouse-inspired beers out of a historic building on the mellower side of La Cuatro. Slip into Good Beer Company's hidden storefront brewery (it's next door to the Starbucks on the backside of Irenia's building) and you'll be instantly welcomed by soaring ceilings of exposed wood and the smell of used oak barrels, all of which are stuffed with the bacteria-filled keys to beers like Hoppy Oro, Painted Lady and Siesta. New blends from the brewery's mixed-fermentation madness are released frequently, and even if you're not a part of their membership club The Stable, you can still fill growlers and buy bottles of everything from fruited one-offs to their Lacto-loving saisons.

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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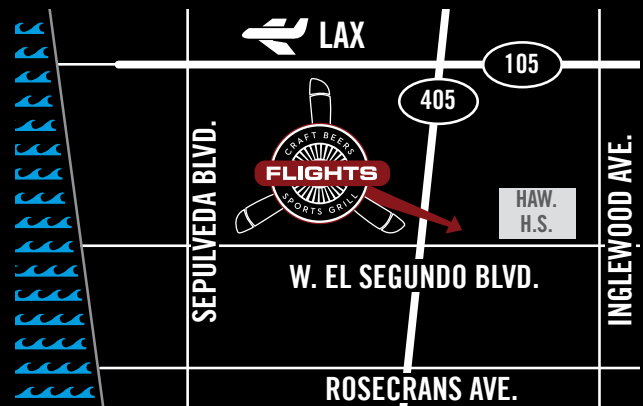
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COVER STORY

CONFESSIONS OF A HOPAHOLIC

By Daniel Drennon

In a mere two years at Fieldwork Brewing - whose mission statement is to “focus on exceptional, honest beer-making” – co-founder/co-owner/head brewer Alex Tweet has swiftly established himself as one of the best brewers in a state that has well over 700.

I met Tweet after he stole the show while serving as a speaker on a “Hazy IPA” panel at last year’s California Craft Brewers Association (CCBA) in Sacramento. Tweet’s passion for the art of brewing, but also the art of being relentlessly honest, was infectious and captivating.

I was lucky enough to go hang out with him afterwards at his Sacramento tasting room and sample my way through his exceptional beers – and realized, this guy has mad chops. But also, this guy is just mad...in a very, very good way. Meaning he is driven to be excellent.

His portfolio of different beers numbers over 150 in two years. Many are innovative. All are damn delicious.

Motivated by spite, envy, and greatness, Tweet has become terrific.

He has already achieved far more than he expected; his first GABF medal (with many sure to follow), constantly struggling to keep up with demand, and he and his Fieldwork Brew Crew will party hard for their 2nd anniversary on March 31st, where one of Tweet’s favorite bands, The Brothers Comatose, will play at the UC Theater in Berkeley.

I sat down with Tweet at his very cool Berkeley brewery and tap room during San Francisco Beer Week. Here is what I learned about who he is, how he got here, and where he’s going.

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

ALEX TWEET: I was pretty fortunate to grow up in San Diego in the 80’s. My dad was a union Iron Worker and my mom was a special needs educator; which made for the best parenting balance anyone could ask for. My dad would teach us how to build things, fix things, and grow things, while my mom was extremely nurturing and supportive. Seems kids nowadays tend to be allergic to hard work, so I’m pretty lucky to have grown up in a house where Saturdays transitioned straight from cartoons to shoveling horse manure or loading bricks whether we liked it or not.

How and when did you discover craft beer?

In 1997, I was 16 and my cousin had just graduated from UCLA and moved to San Diego. I’d convince her to buy me beer, and every time I’d give her enough to get me a 40 oz and she’d come back with some nice import beer. Then one day she gave me a Sierra (Nevada) Pale Ale and my mind was blown. A year later I was a freshman in college and doing my first project on owning a brewery.

What breweries and/or specific beers inspired you?

Terry Hawbaker is one of the most inspirational brewers for me. When I first had his beers from Bullfrog in Williamsport, PA about ten years ago, I knew he was changing the game. Those are still some of the most unique and amazing beers I’ve ever had. Now he’s at Pizza Boy Brewing constantly making innovative beers with illogically delicious flavor profiles. On the hoppy side I’d say Tim Sciascia at Cellarmaker. Lots of brewers get showered with hype, but I honestly don’t think there’s another brewer that actually exceeds the hype. I’ve had some hoppy beers from him that can only be described as elegant. Yeah he makes hop bombs, but the thoughtfulness of the body, sweetness, bitterness, aroma and flavor are always so damn well put together.

How and when did you decide you wanted to be a brewer?

I knew at 17 that I wanted to run a brewery, but at that time I still thought beer was only made by giant factories and/or elves in Germany. Three years later, still well before the homebrewing boom of the early 2010’s, a neighbor of mine showed me his homebrew set up and I couldn’t get over how cool the whole process was to me. It was another decade after that till I finally got the opportunity to brew professionally.



Brewer Josh Olenberg-Meltzer and Alex Tweet

Photo courtesy of Fieldwork

What was your first brewing job?

I was super lucky to get to slide into Ballast Point as a brewer during the midst of their first inflection point of growth. I think they were making about 35k barrels of beer a year when I started. Everything was still kind of shoestring, they were trying to finance expansion which meant as brewers we were doing all of the wort production, cellar work, centrifuging, and helping with packaging. Then things took off and when I left a couple years later we were making over 80k barrels a year and positions and processes were much more streamlined. I owe everything to Yuseff (Cherney) and James (Murray) from Ballast Point for bringing me on with zero experience and investing in me.

What are your thoughts on the Ballast Point sale and the implications for their status in the craft beer world – are they still craft?

I get asked about Ballast Point more than anything else in this industry probably. I think most people have a really bad understanding of Ballast Point post-acquisition whether it be positive or negative. I try to give people the same spiel every time. I totally understand if people opt not to buy Ballast Point anymore since they aren’t independently owned. In some ways I think it’s a good thing, but the thing people don’t know is how amazing the people that make the beer at Ballast Point are. I still talk to many of them regularly. I like telling the anecdote about this past GABF. It was my first time there representing Fieldwork, and I was walking up the stadium-like seating by myself trying to find somewhere to sit when I hear the sound of a dozen day drinking Ballast employees call out to me. They had me sit with them, and just like old times, we razzed the brewers we

knew who won, put down some cans, and cracked jokes that would make HR cringe. I didn't hear our name (Fieldwork) get called out for our medal, but I heard everyone from Ballast erupt in excitement. My original mentor in brewing, James Murray, turns around and lets me know that I had won my first medal. The entire team from Ballast was more excited for the win than I was. That's who Ballast Point is, they are awesome people. I'm super pumped to be collaborating with them this summer on a large scale batch to celebrate the 25th anniversary of Home Brew Mart which is where I learned how to homebrew.

You mentioned James Murray at Ballast. Anyone else you consider to be a mentor or who inspired you?

Far too many to list. But Yuseff from Ballast taught me to always be humble and respect the forefathers of beer that paved the way for us. Colby (Chandler) from Ballast mentored me a lot with how to truly dial in a beer and extract flavors from fruit/spices/vegetables/herbs/etc. James Murray taught me how to never let anything get in your way of production, how under any condition to troubleshoot and keep on schedule, and how to manage everything from your facility to the people inside of it. Earl (Kight) at Ballast taught me so much about the business side of the industry and has always been generous with his time and experience. Then there are a lot of my peers now who constantly inspire me and educate me; people like Tim & Connor from Cellarmaker, Jay & Alex from Rare Barrel, Rodger Davis from Faction, the crew at Modern Times, etc.

Tell me about Fieldwork Brewing Company, how did it happen?

After my time at Ballast Point, I left and helped open up Modern Times in San Diego which was a great experience that taught me two important things: That I love building things from the ground up, and that I never wanted to own my own brewery. After a super successful first year at Modern Times, I started getting a lot of inquiries if I wanted to open my own brewery and I shrugged them all off, but then my friend Barry Braden who owned a craft beer bar in my neighborhood finally broke me down, so I went against my word. He and I moved up to the Bay Area, and now we own a brewery and neither of us ever get to sleep.

Do you, Fieldwork Brewing Company, have specific goals?

Our only goal is to never outgrow our quality. We've dumped plenty of beer which resulted in us not filling all of our orders, but it's an important part of our business model. I don't foresee us ever opening a larger production facility. We're happy with where we are at. I guess our only goals would be to always make better beer, donate more to charity, constantly improve compensation and benefits, support diversity in the industry, and keep all of our regulars happy.

What do you love about brewing?

I love everything about brewing. I can't tell you how often someone tells me that being a brewer is their dream, then when they realize how hard the work is and how little of it is creative they give up on their dream. I LOVE it, I love graining out, I love weighing out batches, I love milling grain, I love cleaning out my vessels, I love all of it. Nothing else I'd rather be doing. Unfortunately I'm now in a proper Head Brewer role which means I rarely ever brew any more. Most of my day is spent in my car, on my computer, or on my phone. It's pretty lame, I miss brewing a lot, hoping one day I can promote one of my guys to be my boss so I can go back to being a shift brewer. Getting to write the recipes and processes is rewarding, but nowhere near as rewarding as that feeling you get when you finishing rinsing your brewhouse at the end of the night.

What do you hate about brewing?

The only thing I really hate is how so many people in the industry are so worried about what other people are making. Like they can't sell their beer or promote themselves without shitting on what other craft breweries are making. I'd rather put my energy into making my beer better and learning my trade better, not worrying about someone else's product.

What do you do when you aren't brewing?

I don't do anything. I live on a creek in a really quiet part of Berkeley so I tend to just keep to myself and hang out with my dog and my lady at home. Once it warms back up a bit, we'll probably get back to doing more camping and fishing. Until then it's just dog treats and Dateline NBC reruns.


Do you have a brewing philosophy?

I'd say I have too many. When people ask me what kinds of beers I make, I always say I make beers people accidentally drink three of. That starts with brewing with huge aromas. I want people to smell my beers being poured from eight seats away at the bar. Big aromas like that taunt you to constantly want to smell your pint of beer, and if it's all the way up to your nose you're going to sip it. That's where we do what I call neo-balancing; keeping bitterness low but also keeping malt character low, the goal being that people will keep sniffing and keep drinking and put down a pint way faster than they intended. It's kind of my antithesis to the traditional balancing of beer which was heavy in malt character so it required fairly high levels of bitterness to even out.

Why did you decide on Berkeley and also your tap room location in Sacramento?


Berkley made perfect sense to us; the idea of opening yet another brewery in San Diego made no sense to us, the Bay Area was seriously lacking in their brewery per capita ratio, and we both had ties to the bay (me going to college and Barry was raised there). We wanted to be west of the hills for climate reasons as well as accessibility, and 10k square foot buildings aren't easy to come by. When Barry sent me the address of a potential building and I saw it was just two blocks from the legendary (924) Gilman I was already sold. After touring the building and seeing its redwood barrel-truss roof I was salivating to sign the lease. Our satellite tap rooms are usually in markets that are under-served for beer (Napa, Monterrey, and San Mateo), but Sacramento was kind of a passion move. We knew of the great beer culture there,

(interview continues on page 15)



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(CONFESSIONS OF A HOPAHOLIC continued from page 13)

we knew of the farm to table history, we knew it was a town that appreciated local and quality, but we didn't expect to fall in love with the town. The people remind me a lot of people from San Diego, just great hospitable attitudes, a really hard working town, the customer service everywhere is great. We didn't have much of an option, Sacramento is the bees knees.

Where do you see yourself and Fieldwork in ten years?

I have no idea for myself, I hope I have trained and empowered my staff well enough to take the reins from me. As for Fieldwork, we decided recently we don't want to grow too much. Right now we're making about 12k barrels a year. We can handle 18k out of our facility quite easily, maxing out at 25k barrels if we want to really push it. So I just don't see much changing, our two latest tasting rooms go online in a couple months, maybe open up a location with a pilot system, other than that I think we just keep doing what we're doing. We're making beer that sells out really fast and can control the freshness and quality of it by being 100% self distributed and pouring most of it ourselves from our taprooms. Changing that would have to result in a change in quality. I'm not about that.

Let's get back to getting to know you as a person, not just a brewer. Who were your favorite bands growing up?

My taste in music growing up was horrible. The first albums I ever bought were MC Hammer and Paula Abdul. However, when I was 12 the modern resurgence of punk was finally hitting a point where it was reaching suburban homes, which instantly got me hooked on bands like NoFX, Rancid, Face To Face, The Descendents, Bad Religion, swingin' Utters, etc; and that's never really changed, only that I listen to a lot more diversity alongside it now.

Who are your favorite bands now if not the same?

My taste has matured a lot, I'd say my favorite band that no one out here has heard of is Quiet Hounds who are a killer indie band from Atlanta, then The Brothers Comatose who are actually playing our 2nd Anniversary party on 3/31 at the UC Theater in Berkeley, sorry for the shameless plug, and without a doubt Sturgill Simpson who's the new king of country; but also some old music that I never appreciated when I was younger like Neil Young, John Prine, Hank Williams Sr., Desmond Dekker, Van Morrison, and Otis Redding... ..lots of soul music now.

What were your favorite movies as a kid?

God, I was lucky to grow up in the 80's. There was a recipe for making movies that reached out to the youth that just can't be replicated nowadays. The Goonies, Real Genius, The Breakfast Club, St. Elmo's Fire, Stand By Me, The Lost Boys, Heathers, Say Anything, One Crazy Summer; pretty much anything by John Hughes. Then, being a San Diego native, I have seen Top Gun literally thousands of times.

What are your favorite movies now if not the same?

I embarrassingly rewatch all of those movies from the 80's regularly. My taste is pretty boring now, anything that makes me think, makes me feel, or makes me laugh I'll happily watch. I wish I could, but I just can't get behind the super hero movies or stuff like Transformers; it strikes me as mindless entertainment which isn't my style.

What is/are your favorite food(s)?

Based on my waistline I'd say everything; but according to my debit card I'm a Thai and Baja junky. After traveling through Northern Thailand a while back I fell in love with Northern Thai cuisine. Every time I am in Los Angeles, even if just driving through, I stop at Spicy BBQ on Santa Monica in Thai Town. My God, that is one of my favorite places to eat in the entire country.

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

I grew up watching boxing with my dad, in the heyday of guys like Tyson, Hagler, Hearns, Sweet Pea Whitaker, and Duran. It's cool seeing boxing making a slight comeback. Showtime's Saturday night fights have been unbelievable lately. As for boxers, I love Canelo Alvarez; gotta stick with the ginger. I'm also a diehard Tottenham supporter regardless of how hard that's been over the last decade and a half or so. I'll actually be at White Hart Lane in North London catching a match when this interview makes it to the printer.

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

I've traveled all over the world already...still lots of places I still want to visit, but before that I'd love to rent a van and drive across the country. Never done that and would be

cool to get to vacation with my dog since I'd rather be hanging out with him anyways. Skip the breweries and just go camping and fishing every day.

If you could take a month off and travel anywhere in the world, where would you go?

That's almost impossible to choose, but Croatia has been at the top of my list for a decade now. I would love to spend a month on the Dalmatian Coast with my dog, eating blue fin tuna and drinking shitty lager.

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

I'd have to bring Audrey Hepburn as my date since she's hands down tied for the prettiest woman in history of time, sorry babe. Probably Mark Twain as well...he seems like he'd be beyond compelling to be in a conversation with, he had a great balance of wit and adventure. Lastly, I'd have to pick this guy Clint who I went to high school with. Dude was a total dick and picked on me every day in woodshop class. I'd love to beat the piss out of him while Twain narrates the whole thing.

Well, at least Clint would take his beating in good company. Who and/or what inspires you?

I'd love to say that I draw inspiration from the people around me, or the music I listen to, but really I'm mostly just motivated by spite. Definitely spite.

Between talent and work ethic, which is more important?

There's zero substituting either. That's like asking if having eyes or hands is more important to being a good baseball player. I wanted to be a good guitar player so bad growing up, I would practice every day for hours a day, and after a decade, even on my best day I still sucked. You just can't learn talent, but on the flip side, if you have that talent but open a brewery unwilling to put in the 10-16 hours a day 7 days a week that it takes to run a brewery, you'll just be another Johnny Manziel.

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

I'd probably be married, with a normal career, a family, a nice car, a house, annual vacations, a respectable salary, and a normally functioning liver.

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

It's better to fart on the toilet than shit your pants.



Hugo - Director of Canine Relations

Photo courtesy of Fieldwork

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HOME BREW REVIEW

IF YOU WANT SOMETHING DONE RIGHT, DO IT YOURSELF: GIVING BREWING A SHOT

By Allison Foley



Mmm...Hops!

Photo credit: Mario Fernandez

For someone who does at least one or more craft beer related thing each day, it was a shock to myself and my beer nerd friends that I hadn't brewed my own beer before. If I'm not talking about or writing about beer, I am drinking, evaluating, rating and cataloguing it for my own reference. As much as I know about craft beer, I was starting to feel like I didn't have cred without experiencing firsthand the science behind the process. Zymurgy Brew Works in Torrance changed all that.

It was 4:30 on a Monday evening and Zymurgy was closed to the general public. I had the undivided attention of Brewmaster John Garcia and Zymurgy's owner, Bill Baker. I was finally able to put all my excuses to rest. (I don't have time, homebrew supplies are expensive, don't have a garage or backyard to brew in, etc.) A setting like this one proved to be ideal for a first-timer. Zymurgy provides the legit brewing equipment, they set up before you get there and clean up after you leave. So this gave me time to focus on the process itself, which I found wasn't too challenging. The mission was to create a Belgian Saison, which is my dad's favorite style, so I hope to give him a fair share of the finished product. As a beer journalist, I have spent time in many a brewery, taking tours, hearing about the brewing process and seeing the equipment. I've taken a few classes where the process was also demonstrated, so I knew a little about what to expect. However, I'm very much a hands-on learner, so I appreciated the opportunity to get "in the trenches" and now have the process (mostly) committed to memory.

The first step was milling the grain. After cranking through a few buckets of the stuff, it was time to pour it into the water in the mash tun. To me this was the most fun. Getting on a stool high above the pot, and stirring with an awesome tool called a mash rake. The more grain added, the mash became a thick, oatmeal-like substance, but smelled heavenly. Then we waited for an hour and kept an eye on the temperature of the mash. Another great thing about brewing my own beer is that the waiting is actually fun. Wait time while brewing can mean catching up with new friends, learning more about the process, or having a mini bottle share. I took this free time to do all of the above. Bill and John were super friendly, knowledgeable, and knew their local breweries.

After draining the mash out, we had what's known as wort. This is basically the beer before it hangs out in a barrel with the yeast for a few weeks, becoming delicious and actually drinkable. Once we added the hops, and after more boiling and more waiting, the wort was run through a plate chiller to cool it off and we got to sample it. First-timers beware! Unfermented wort tastes awful. Luckily, sampling isn't a required part of the process.

I learned that do-it-yourself brewing has just as much in common with science class as it does with cooking. If you can follow a recipe, you can brew your own beer. You don't need to be a scientist, as long as you have a few proper tools, such as a refractometer, which was provided in this case.

After my first brewing experience, I am anxious to do it again. I was wondering if it would end up not being for me, or if I would love it even more after this experience. I am proud to say that I can't wait to get more practice with the process. I look forward to being efficient enough to branch out into more experimental recipes. Adding unexpected spices, fruits, veggies? The sky's the limit. As great as getting to skip setup and cleanup was, I would also like to try the process from start to finish next time. I'd really like to have the full appreciation of what people who do this for a living go through daily.

The best part of brewing your own beer? Easily the smell while boiling. The worst part? You need to wait 2-3 weeks to be able to drink it! The monster I've created is gurgling away as I type this. The yeast is turning the sugars in the beer to alcohol in Zymurgy's temperature controlled fermentation room. When the weeks are up, I'm looking forward to tasting, bottling, and taking her home. Any name suggestions?

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



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DRINKING WITH DRENNON

February is always a huge beer drinking month with the annual Pliny the Younger events as well as San Francisco Beer Week. Also, Robert Sanchez, one of my favorite brewers, has moved to State Brewing in Gardena and, quite simply, is a brewer to keep an eye on - he's killing it! Below photos are some highlights.



Brian Thorson, Alexandra Nowell, and Tasty McDole



Daniel, Megan and Alex Tweet at Fieldwork



Touring David Walker at Three Weavers



Wicked Weed guys and Tall Alex at The Rare Barrel



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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
chinovallebrewery.com

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

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

Last Name Brewing
2120 Porterfield Way, Upland
lastnamebrewing.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



Old Towne Orange, California

NOW OPEN

Tasting Room Hours of Operation	
Sun	Noon - 8pm
Mon - Thurs	4pm - 10pm
Fri & Sat	Noon - Midnight

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WWW.CHAPMANCRAFTED.BEER

☎ 844-855-2337



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

Beer Belly
255 Long Beach Blvd, Long Beach
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

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

Provisions & Portola
143 N. Glassell St., Orange
provisionsmarkets.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 BrewHouse
31896 Plaza Dr #D
San Juan Capistrano
thebrewhousesjc.com

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

Tortilla Cantina
1225 El Prado Ave, Torrance
tortillacantina.com

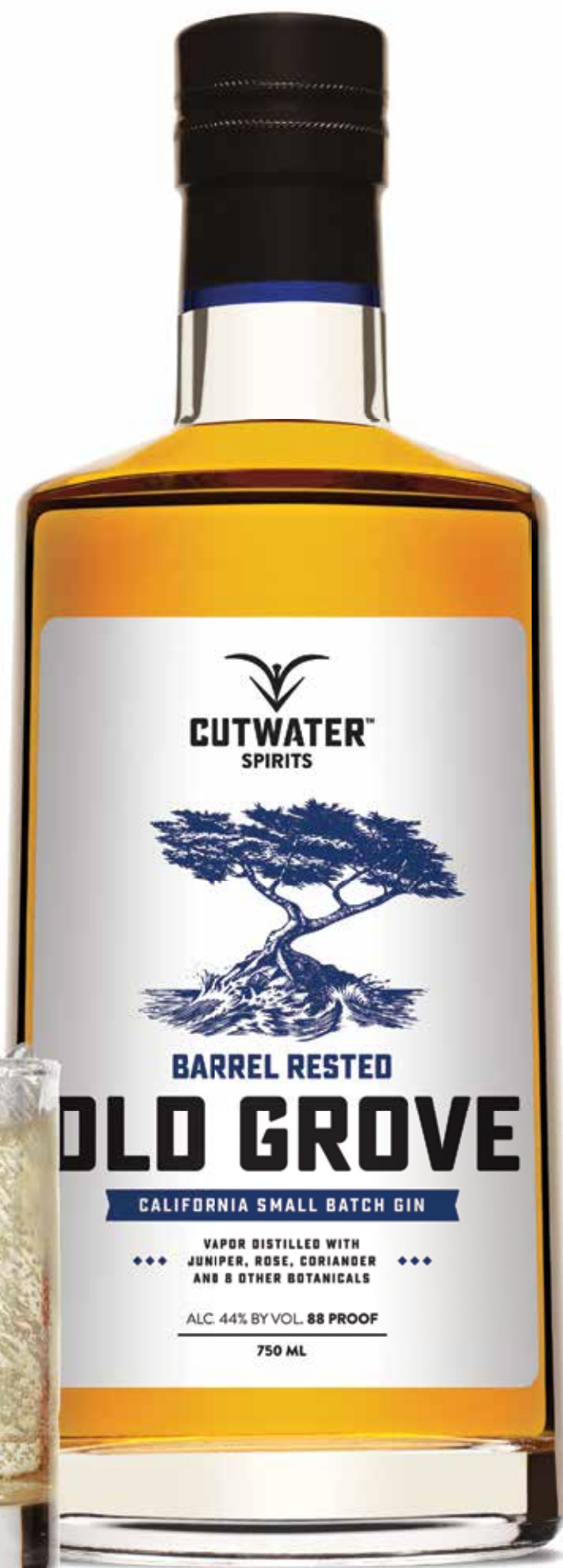
Zpizza Tap Room
5933 W. Century Blvd, Los Angeles
zpizza.com



OUR NEXT BOLD ADVENTURE.

From the band of liquid pioneers behind Ballast Point, one of the most successful beer brands in history.

Early in our brewing tenure, curiosity and creativity drew us to explore the art of distilling. The result is a diverse and award-winning family of spirits that's become the foundation for Cutwater. Building on the tradition with our minds wide open to the unconventional, the Cutwater crew is committed to bringing quality, ingenuity and integrity to the world of spirits.



“THE EARLY RETIREMENT” BARREL RESTED OLD GROVE & SODA

- 2oz. **Old Grove Barrel Rested**
- 4-6oz. Soda Water
- 1 Slice of Lemon

Build in glass with ice and add squeeze of lemon.

More recipes at cutwaterspirits.com

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THE ONLY CONSTANT IS CHANGE.

