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VOLUME 4 | ISSUE 6 | NOVEMBER 2016 | FREE!

A TRUE BLUE L.A. BREWER



Peter Mumford of Mumford Brewing Co.

Photo Credit: Matthew M. Combs

Peter Mumford is doing for the Dodger cap what Jay Z did for the Yankee cap. On top of that, he is brewing some damn delicious beer in DTLA (downtown L.A.). The small, cool brewery is located on the border of Little Tokyo and Skid Row (inspiring his wonderful Skidrokyo vanilla coffee porter). L.A. loyal through and through, Mumford fell in love with the Dodgers watching the 1988 World Series in which Kirk Gibson hit THAT home run. Peter also brews Black Mamba in honor of Kobe. With only a year and a half as a pro brewer, Mumford's canned IPAs draw legions of fans. He was among the first local brewers to brew the suddenly hallowed Northeast Style IPAs. (read the complete interview on page 12)

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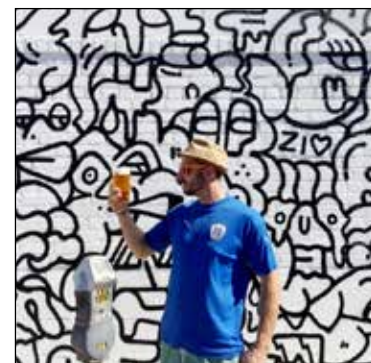
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GABF 2016

L.A. BREWERS TAKE HOME RECORD-SETTING MEDALS AT GABF

Courtesy of the L.A. Brewers Guild

Seven brewery members of the Los Angeles County Brewers Guild earned medals at the 2016 Great American Beer Festival which took place in Denver on October 9 - marking the largest number of unique GABF accolades awarded to L.A.-area brewers in the history of the competition. California took home a cumulative 68 medals across the Golden State but L.A.'s seven medal win is indicative of the region's maturing beer community; proving that both relative brewing veterans and newcomers are bringing high-quality brews worthy of national recognition.

Gold medals were awarded to El Segundo Brewing and Highland Park Brewery in two big categories: ESBC won for American-Style Amber/Dark Lager (Casa Azul) and HpB won for American Strong Pale Ale (Good Green); the latter being one of the most highly-coveted awards of the competition next to India Pale Ale and the former coming as a shock to beer fans who identify El Segundo for their lineup of hoppy west coast IPAs. "Being primarily an IPA brewery, I'm beyond stoked on winning in this category," president and founder Rob Croxall said. "I've been really happy with Casa Azul over the years but am still in disbelief at how well it did."

No stranger to GABF medals and reigning "Best Mid-sized Brewpub" from the World Beer Cup held earlier this year, Long Beach-based Beachwood BBQ & Brewing earned a Silver medal in the Belgian-style Lambic/Sour category for Chaos is a Friend of Mine created by brewer Ryan

Fields and their Beachwood Blendery imprint. Past GABF winners Kinetic Brewing and Smog City Brewing also took home bronze medals for 4th Gear (4th Anniversary) and Sabre-Toothed Squirrel in the Chocolate Beer & American-Style Amber/Red Ale categories respectively.

Brewmaster Devon Randall was well decorated during her tenure at Pizza Port Brewing and earned Silver for Cowboy Curtis in the Smoked Beer category for the less than one-year old Arts District Brewing Company. Neighboring DTLA brewery Iron Triangle Brewing also took home some first-year hardware with a bronze medal for Jawbone in the Imperial Stout category. "We are delighted to join our fellow Los Angeles brewers in being recognized for one of our beers in what was the most competitive Great American Beer Festival to date," Iron Triangle Brewmaster Darren Mosher said. "We are humbled by the honor and look forward to the continued growth of our combined craft beer presence in Los Angeles."

(Editor's Note: In what seems to be picking up steam like a brewers version of musical chairs, Mosher just announced he is leaving Iron Triangle for a position at The Bruery in Placentia and Kinetic head brewer Robert Sanchez has moved to newcomer State Brewing in Gardena. As the brewery explosion continues unabated, we expect to see brewer to brewery hopping continue.)

(see more photos from GABF on page 7)

All photos by Bill Parker



El Segundo Brewing Company



Highland Park Brewing



Beachwood Blendery



Smog City

GABF 2016

ORANGE COUNTY BREWERS BRING HOME SIX MEDALS

By Daniel Drennon (with a nod and a wink to the OC Brewers Guild)

Five OC breweries earned two gold medals and four silver medals at the 2016 Great American Beer Festival (GABF) competition. This includes the OG OC brewery, The Bruery, doubling down with a gold and a silver as well as newcomer Riip Beer garnering a silver for Super Cali IPA in the biggest category - American IPA. Evan Price's medal-factory Noble, the reigning "Best Small Brewery in Da World" at the World Beer Cup held earlier this year, grabbed yet another one for Nobility – this time silver in the 2nd most competitive category – American Double IPA.

The original Bj's (it ain't just for pizza, bro) in Brea snagged the gold for Razz Jerry Tart and bad ass brewer Trevor Walls, stationed at the Pizza Port San Clemente location, nabbed the silver for Dusk 'til Dawn, their triumphant coffee beer.

Presented annually by the Brewers Association, GABF is the largest commercial beer competition in the world and recognizes the most outstanding beers produced in the United States. The top three winners in each of the competition's 96 beer-style categories were announced October 8 at the Great American Beer Festival awards ceremony held at the Colorado Convention Center in Denver, Colorado.

The winners were selected by an international panel of 264 expert judges from the record number of 7,227 entries, plus 88 Pro-Am entries, received from 1,752 U.S. breweries.

"The innovation, creativity and flavor of American beers was well showcased at this year's Great American Beer Festival," said Chris Swersey, competition manager, Great American Beer Festival. "This was the most competitive competition to date, with a record number of entries. Congratulations to all the winners who truly demonstrated the best of America's beer culture."

For more information, including the 2016 winners list and photos, visit GreatAmericanBeerFestival.com.

If you like a list, here are the OC breweries that brought home medals:

The Bruery, Placentia

Gold medal in Category 23 American-Belgo-Style Ale (70 entries) – Mischief

Silver medal in Category 19 Experimental Beer (87 entries) - Wineification II

Bj's Restaurant and Brewhouse, Brea

Gold medal in Category 31 Fruit Wood- and Barrel-Aged Sour Beer (82 entries) - Razz Jerry Tart

Noble Ale Works, Anaheim

Silver medal in Category 60 Imperial India Pale Ale (211 entries, the second largest category) - Nobility

Pizza Port, San Clemente

Silver medal in Category 12 Coffee Beer (168 entries) - Dusk 'Til Dawn

Riip Beer Company, Huntington Beach

Silver medal in Category 59 American-Style India Pale Ale (312 entries, the largest category) - Super Cali IPA

(see more photos from GABF on page 7)



The Bruery



Noble Ale Works



Riip Beer Company



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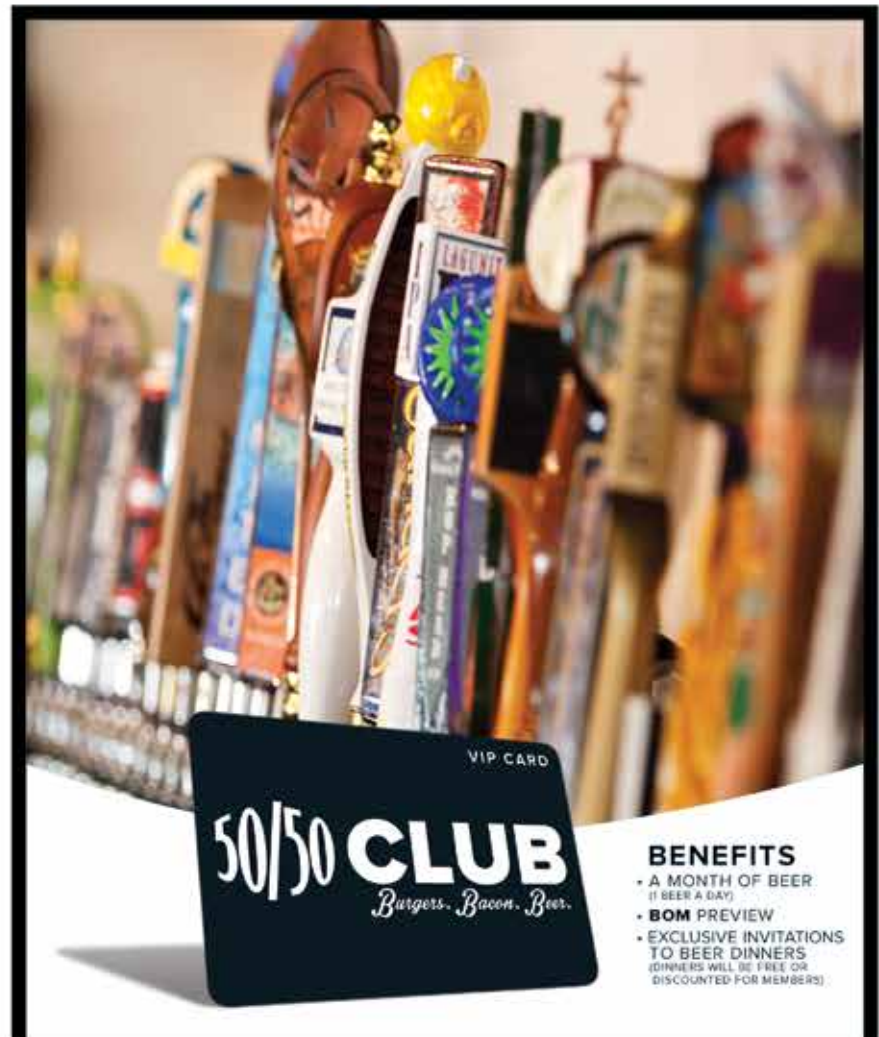


Firestone Walker Brewing



Pizza Port San Clemente

All photos by Bill Parker



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PINTS & QUOTES

MINDING THE PINTS AND QUOTES IN L.A.

by John M. Verive

The beer scene in Los Angeles is moving — and growing — fast. It's hard to keep up with all the tasting rooms opening, new brewery announcements, and special beer releases. We spend so much time at bottle shares and tap takeovers and chasing down the brewers and insiders that sometimes we let the beer slip our mind. We forget about the pint in our hand while deciding on the next to order. I know I do it — all too often.

Here are a handful of remarkable pints, memorable quotes, or little details from the last beer-soaked month in Los Angeles.

Black Lager Blues

A recent happy discovery at the Hollywood outpost of the 800 Degrees Pizza chain was Angel City Brewing's Black Lager, and the German-style schwarzbier quickly became one of my favorite brews from the old guard of the DTLA beer scene. Light and dry with layers of the roasty flavors of coffee and chocolate, Black Lager was a well-executed example of a style that gets little love in today's craft beer scene. It's a great "brewer's beer" — a restorative pint after a long shift or an opportunity to geek-out about malt bills and apparent attenuation. But dark beer is a hard sell, and according to (soon to depart) Brewmaster Jon Carpenter, the ACB team couldn't get traction for Black Lager in the marketplace. The brewery is ceasing production of the draft-only brew.

Pilsner seems to have finally made the transition from "brewer's beer" to popularity among the general beer fan, and I hope that (someday soon) the black lager gets more attention — especially at restaurants. Schwarzbier is a versatile food beer — the burger's best friend. With Japanese brewing giant Sapporo (re)introducing a black lager into America, maybe Schwarzbier is poised to breakout among beer drinkers. It's long overdue.

(Thankfully though, cans of Eagle Rock Brewery's autumn seasonal Döömläüt — what they call a "faux-schwarzbier" are now available.)

Pizza Port Graveyard's

San Diego's legendary brewpub chain recently introduced limited-release cans from their Bressi Ranch brewery, and Graveyard's captures the essence of the San Diego style in a can. A "strong pale ale" that hits a shade above 6 percent alcohol, the brew is a throwback to the pub-favorite hoppy ales from the last decade but with a big new-school hop presence. Mosaic and SoHemi hops pile on the tropical fruit aromas, and each sip finishes with a bracing, lingering bitterness. Graveyard's real beauty though is the complex malt character that underpins all those hops. A rule-breaking recipe that features Munich malts and even a touch of Weyerhann CaraRed malt results in an unmistakable texture and fullness in the mid-palate that will have you chewing your way through can after can of Pizza Port's newest stunner.

Art-Beer near the Arts District

Solarc — the gruit-focused nomad brewing team behind Dunes, Shower Beer, and Koala Füd — is getting a (semi)permanent home at Mumford Brewing in Downtown L.A. They're calling the project a "pop up brewery" thanks to the installation of a dedicated fermenter for Solarc's brews at Mumford. The arrangement gives Solarc founders Archie Carey and Saul Alpert-Abrams a home base to focus on dialing-in recipes and perfecting production techniques for their off-the-wall brews. One Solarc offering should always be available on tap at the Mumford tap room, and expect a steady trickle of bottled and canned special release events as well, each "paired with a short musical performance or Solarc-appropriate art happening."

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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BREWER'S CORNER

THE DIVERSITY IN IPAs

By Ryan Brooks and Danny Littlejohn

I want to take a dive into the world of IPAs. According to the Brewers Association, India Pale Ale (IPA), is currently the most popular beer style, both by volume and sales dollars. IPAs are now often an entry craft beer for many people (especially in hop-loving San Diego) and has often become synonymous with craft beer. This beer style has a deep tradition in England and has evolved into many different variations over the past few years. A beer that was once known for bitter hoppiness, has developed into a complex concoction of hops, fruit, and other methods to create a new age IPA.

Being in San Diego, we love brewing IPAs here at Coronado. There are so many flavors that you can produce through different hop varieties and techniques. We've been inspired by several new trends and we've added a few new beers to our line up to really showcase new hops, ingredients, and procedures. We will walk you through some of our current IPA offerings that really showcase the diversity of the IPA style.

The first trend we'll cover is fruit IPAs. Fruit has been added to beers for centuries, and until fairly recently, a common example of a fruit craft beer might be a wheat beer with fruit added after fermentation. Now, with the cultivation of new fruit-forward hop varieties, we see more craft brewers taking these new fruit-forward hops and blending them with fruit to really enhance the flavors and aromas already occurring naturally in the hops. Many of the new hop varieties are bred to create intensely fruity, tropical and citrusy aromas and flavors ranging from gooseberry, papaya, mango, passion fruit, apricot and melon—all of which are nicely enhanced with a dose of fresh fruit.

At Coronado, we've taken one of our favorite beers—Islander IPA—and added all natural guava puree. We experimented with a lot of different fruit combinations before we landed on the guava. We really loved how it brought out the ripe mango and tropical notes of the Chinook and Columbus hop blend we're using. The end result is Guava Islander—our unfiltered tropical IPA, bursting with bold hop and fruit-forward flavors.

Another IPA trend we're seeing a lot of is the New England-style IPA (NEIPA). In this style, the beer is left unfiltered and showcases low bitterness and massive late boil hopping and double dry hopping for an intensely aromatic and hop-forward beer. We've created North Island IPA to showcase this style of beer, and our version also features a British ale yeast known for imparting a slight fruitiness and sweet bready maltiness, creating the perfect base for the big hop charges of Columbus, Citra, and Simcoe. We leave the beer unfiltered to allow a lot of the hoppy resin flavors and aromas to remain in the final beer.



Ryan Brooks, Brewmaster

Photo Credit: Dan Pressler

Another IPA trend we're seeing is showcasing primarily all new-world hops. Unlike a traditional West Coast IPA that might only feature Chinook, Cascade, and Columbus, these New World IPAs feature hops that are often grown in the Southern hemisphere and are known for intensely tropical fruit aromas and flavors. Our Stingray IPA features a blend of four very unique hops (Mosaic, Citra, Southern Cross and Simcoe) that produce beautiful aromas and flavors of mango, papaya, grapefruit zest and light pine. We keep Stingray IPA highly drinkable—even at 7.9% ABV—by using less bittering hops.

The last trend we'll cover is Session IPAs. This style has been gaining popularity for several years now, but we don't see an end in sight to this popular style. We love this style because the lower alcohol allows us to enjoy a few of these beers at a time, without sacrificing the hop-forward flavor and aromas that we love. We brew a popular session IPA at our brewpub location called For Days IPA. This recipe showcases a combination of Sorachi Ace and Mosaic hops; the bold flavors in Sorachi Ace of lime and a hint of dill work well with the tangerine, papaya, and mango flavors in the Mosaic hop. We use higher mashing temperatures and light caramel malt to balance the body and hoppiness of this session IPA.

As you can see, IPAs are not just one type of beer. This is a broad category that encompasses many sub categories, so have fun exploring what IPAs your local brewery has to offer. Cheers!

Ryan Brooks is the Brewmaster and Danny Littlejohn is a Marketing Assistant at Coronado Island Brewing in San Diego.

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COVER STORY

A TRUE BLUE L.A. BREWER

By Daniel Drennon



Peter Mumford

Photo Credit: Matthew M. Combs

Peter Mumford is doing for the Dodger cap what Jay Z did for the Yankee cap. On top of that, he is brewing some damn delicious beer in DTLA (downtown L.A.). The small, cool brewery is located on the border of Little Tokyo and Skid Row (inspiring his wonderful Skidrokyo vanilla coffee porter). L.A. loyal through and through, Mumford fell in love with the Dodgers watching the 1988 World Series in which Kirk Gibson hit THAT home run. Peter also brews Black Mamba in honor of Kobe. With only a year and a half as a pro brewer, Mumford's canned IPAs draw legions of fans. He was among the first local brewers to brew the suddenly hallowed Northeast Style IPAs.

Mumford majored in Microbiology at U.C. Davis with an emphasis in fermentation sciences. This led to a job as a research enologist (winemaker to you, pal) in Napa for St. Helena Vineyards from 2000-2005. But the L.A. Kid missed his City of Angels so he returned to conduct genetic research at UCLA from 2005-2009, followed by getting his MBA at USC's highly-respected Marshall School of Business 2009-2011.

At that point, he confesses he just wasn't sure what was next. He sat down with his brother Todd (an attorney) and Todd's wife Tien (an events planner). They asked what made him happy. He answered honestly, "I miss alcohol (making it)." Peter had been homebrewing and, like so many, was passionate about it. Together, then and there, the threesome decided they should open Mumford Brewing.

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

Mumford: Sports! I was into sports. Played baseball and football. Liked basketball but was terrible. My senior year in high school I decided I wanted to be a slacker and hang out with my friends and try to not be super intense with school. That decision led to UC Berkley not taking me but UC Davis still had a soft spot in their heart for me. It was at Davis that I fell in love with the alcoholic beverage and the process of making it. So yup, in a nut shell, I like alcohol and baseball.

Who were your favorite bands growing up?

I was big into hip hop growing up. The 90's were the hey day and I still listen to 90's hip hop while I am working. Anything from A Tribe Called Quest to NWA. The love for hip hop would transition to LA underground hip hop of freestyle fellowship, Visionaries, Living Legends and my favorite the Mindclouders. In college, I started spreading my wings and I got into alternative (Strokes, White Stripes, and Rage Against the Machine). (he grins) I tried to get into Mumford and Sons but I just can't do it.

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

I dig the stuff Kendrick Lamar, Frank Ocean, ASAP Rocky, and the Based God are putting out.

What were your favorite movies as a kid?

Stand by Me. Hands down. In elementary school, we were always plotting to do something cool like their adventure but urban areas make that tough.

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

Comic book turned movies. I prefer to not think and be entertained. I've already watched Deadpool four times.

What is/are your favorite food(s)?

Pizza. I eat way too much of it. I also love me a "sammich" especially from The Heights Deli.

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

Dodgers. Clayton Kershaw is my man crush. Corey Seager is something special too. Lakers. Kings. Rams. Anything LA.

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

Is that even possible? But I think it would be cool to go to Belgium and brewery hop as an assistant brewer and learn from all the different breweries. To be fair, I stole that idea from Brew Dogs and they did the same thing.

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

New Zealand. So I can go steal their hops. I kid. I would like to camp and travel through the country and not worry about being bitten or eaten by everything (sorry Australia).

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

Jesus Christ, Steve Irwin and Sting. JC for obvious reasons. Steve Irwin, well, the better question is why would you not want Steve Irwin? Sting would be another person who's a hero. The music he's created over the years...I respect that.

Between talent and work ethic, which is more important?

Work Ethic. Talent gets you so far. It is the work ethic that makes you stand out. Bringing it back to sports. Tracy McGrady is regarded of having some of the rawest talent to ever play in the NBA but he wouldn't practice hard and he never lived up to what was truly possible for him. As you move up in the world, talent only gets you so far before you are surrounded with people with just as much talent.

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


A wine maker. I loved making it and being in the industry. But I missed being in LA and had to make an exit.

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

Enigmatic.




Photo Credit: Matthew M. Combs



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WISHFUL DRINKING

WHEN YOUR FAVORITE BEER IS GIVEN A FORCED RETIREMENT

By Tomm Carroll

I was extolling the virtues of Wookey Jack — the Black IPA made with rye by the Paso Robles-based Firestone Walker Brewing — to a colleague over dinner and drinks a couple weeks ago at the bar at the Propagator, Firestone's new satellite brewery/taproom/restaurant in Venice. Describing how the addition of rye malt to grain bill made for a silky smooth mouthfeel, as well as some mild spicy notes, I again proclaimed it my favorite example of that spin-off style, which the Brewers Association classifies as American-Style Black Ale.

But no sooner had I expressed my great pleasure that the beer could now be found perpetually here locally on tap, the bartender, who'd overheard my effusiveness, somewhat apologetically burst my bubble. "We're gonna stop brewing Wookey Jack, as well as Double Jack and Opal," he said, referring to the beers that comprised the brewery's Proprietor's Reserve Series.

Say it ain't so! Wookey will be playing hooky? WTF? It's such a great beer; and Double Jack and Opal are no slouches either. I was dumbfounded. And then, as if on cue, in walked the brewery's co-owner David Walker, who stopped by to say hello. (Brewmaster Matt Brynildson was in the house as well. The reason? Brewing on Propagator's robbt pilot brewhouse was to FINALLY commence the last week of October, more than six months after the location opened to the public. But that's for another article.)

I immediately queried Walker about the disturbing news. He explained that these beers, as justifiably acclaimed as they are, just weren't selling. They've been taking up space in the brewing schedule, yet sitting on shelves; people aren't buying them like they had been, he conceded. However, he added that they are not gone forever, but might return as seasonal, limited releases, or reimagined versions. "They are now stepping down to make room for the next generation," Walker said.

In a press release that was sent out a few days earlier, co-owner Adam Firestone succinctly summed up the reason for the phase-out: "This was a hard decision made for the sake of innovation. These beers were born of that ideal, and now they are yielding to it."

Firestone Walker is hardly the only brewery going through this change in its lineup. Last year, LA's Eagle Rock Brewery took its first beer, the dark mild known as Solidarity, off the regular schedule because its slumping popularity in favor of newer ERB beers, and Escondido's Stone Brewing sent its Levitation Ale, Sublimely Self Righteous Black IPA and its classic Pale Ale out to pasture; they had hoppiest beers to brew.

So yes, there CAN be such a thing as too many good beers. With U.S. craft breweries still opening at the rate of about two per day, and the total number of our nation's breweries growing ever closer to the 5,000 number, something's gotta give. There are only so many available fermenters and tap handles, not to mention shelf space. It's almost Darwinian.

Everyone's been talking about and bemoaning the inevitable popping of the craft beer bubble, but while brewery openings continue exponentially and unabated, it's the core beer brands from those breweries that are

quietly disappearing. Just look at the list of "retired beers" on Beer Advocate's website, not counting never-continued pilot batches and one-and-done's. A lot of beers are going away.

In an article called "Live and Death of a Beer" in the July-August 2016 issue of All About Beer, beer writer Bryan Roth reported on this trend. "Breweries and beer lovers across the country may be celebrating a Golden Age of American beer with new IPAs, wheat and sour beers every week, but there's a growing collection of beers that paved the way, slowly going into hiding, if not being lost altogether," Roth writes. "Some beloved beers, no longer relevant to today's standards, trends and tastes, are going away. It's a byproduct of breweries rapidly innovating to meet customer expectations. As drinkers want new flavor experiences, brewers are happy to offer just that — but it can come at the expense of the beers that brought them to that point."

The article goes on to detail the experiences of craft breweries across the country who have had to cut back on or discontinue certain brands, and deal with the dismay — and sometimes wrath — of the fans of their breweries and those beers. Indeed, beer can get personal to some entitled fans, many of who feel angry and betrayed when their favorites are taken out of circulation, something akin to a brewery burning the flag(ship).

So what happens if one your favorite beers is given a forced retirement? It is a disappointment, and much more so than if the brewery of that fave gets gobbled up by a macobrewery — because at least in that situation, the brand still exists (I'm talking to you, Sculpin lovers), even though the ownership and revenue trail has changed. And hopefully the recipe has not.

It's finally hit home for me, with the news of the imminent disappearance of Wookey Jack by year's end. One thing I know is that I'll be visiting Firestone Propagator more regularly (and bringing along a growler) in these next couple of months.

A glimmer of hope was also offered by a quote from Brynildson in the aforementioned press release, when he said, "Our Propagator brewhouse in Venice...will not only provide a platform for new R&D beers, but also for bringing back small batches of these Proprietor's Reserve beers periodically for on-premise enjoyment."

I'll be there, and will happily quaff tulips of the resurrected Opal, Double Jack and especially Wookey Jack long after their retirement from the regular lineup!

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.



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GABF 2016

INLAND EMPIRE BREWERIES NAB THREE MEDALS

By Daniel Drennon

Let us not forget our out-east brothers in beer #theIE. They nabbed, grabbed and may well have dabbled as they accepted their three medals. Here are the IE medal winners for your consideration and consumption:

TAPS in Corona – Gold Medal for Silent Warrior, an American Strong Ale whose proceeds benefit the LZ – Grace Warrior Retreat Foundation. The TAPS brewing team is killer (in a good way) and also has their main base in Brea and well as a third location in Irvine. Do yourself a favor and hit them all.

Wiens Brewing in Temecula – Gold Medal for Apricot Wheat. Beat the infamous Temecula heat with some Apricot Wheat. It's golden.

Packinghouse Brewing in Riverside – Silver Medal for Riley's Irish Red.



Taps Brewing Team with Charlie Papazian

Photo by Bill Parker

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POINT

STOP TRADING IPAS

By Kasper Jefferies

This country has reached a threshold of unprecedented beer quality. Breweries from coast to coast are brewing inventive, meticulously crafted, downright delicious beers. So it may seem odd when I implore you, the beer community: please stop trading IPAs. Just stop. It's bad for the beer, and it's bad for the community.

Hear me out: IPAs are the most popular style in craft beer. They have been for several years and will be for the foreseeable future. It's no wonder so many craft breweries have made them their focus. And if there's one thing a brewer will tell you about their IPA, it's "drink it fresh". So what happens when you wait in line five hours for a few 4-packs of fresh IPA, let them sit in your fridge until you find someone who is both ISO (in search of) what you've got, has something FT (for trade) that you're interested in...and then throw it on a hot FedEx Ground truck for a week while it winds its way across the country? What happens is the beer is not the same when it reaches its destination. It's worse. And you can bet whoever is on the receiving end of those cans has a couple great breweries nearby, and they know what fresh beer tastes like. The cross-country journey the beer takes can mean the difference between an eye-popping, revelatory experience, and a shrug of the shoulders.

Now let's double back to that five-hour line. Did I say five hours? I meant seven. Sometimes nine. That's right. People are waiting hours and hours in line for the opportunity to buy a few quarts of fresh beer. Guess what that means for (insert name of craft-brewery-centric city) locals? They don't get any. Know why? Because all that beer is already on its way to a lucky pen pal in Pennsylvania eagerly awaiting the chance to shrug their shoulders at a beer that's true glory was destroyed in the back of a Fed-Ex truck.

Let's keep beer fresh and drink it with our neighbors. Let's, for once, be confident that the grass probably isn't greener on the other side. And if it is, it certainly won't be once it's ripped from the lawn and stomped on by your friendly postman.

Kasper Jefferies is a beer fan. Nothing more. Nothing less.



Beer fans wait in line for an IPA release

Photo credit: Kallie Berry

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COUNTERPOINT

I KISSED THE BOTTLE

By Rob Wallace



Let's get this out of the way. I prefer my beer fresh. I am lucky enough to live in an area where there is an embarrassment of world class beer options. Within a short drive, I can get any style of beer, right from the brewery. I am lucky. It hasn't always been like this. I grew up in Manteca, a small farming town in the central valley of Northern California. I was deeply into music and would often travel the 70 miles to Berkeley to see shows. Now this is before the internet was in full use, so word of mouth was the only way we learned of bands from other cities. By going to these shows, a community of like-minded people was formed. What I found was that people would make mix tapes of local bands from their area and trade them with people from across the country. It was the only way you could hear amazing bands from towns you would never visit. I found some of my favorite bands through this practice. Beer trading reminds me of this. Passionate people that want to share the "secrets" of their local brewery. People that will stand in lines overnight to get the new release beer that they have never even tasted. We used to stand in lines for the record release or to get tickets to our favorite band's show. Passion is passion, whatever form it takes.

Now I understand the argument that beer traveling without refrigeration through the mail degrades the product. It does. There is no way around that. Let's think of the supply chain of a brewery release. The beer is made and packaged. It is sold within a day or two of production. A trader will have that beer in the mail within a week or so. Within less than two weeks, that beer will have traveled to its destination and most likely consumed. Of course that is a tight timeline and may not always be the case, but traders are not ones to sit on beers that degrade. It hurts the trade value. Take a look at your beer date the next time you buy beer from a supermarket, big box liquor store, or even your local beer shop. Unless the brewery is doing self-distribution, the beer will be at least a few weeks old. If I buy beer at my local supermarket, I am excited to find something only a month old. That being said, I am guessing that most beer has not been in a temperature controlled environment through the entire supply chain. I often see IPAs sitting on a shelf in a store, not in any sort of refrigeration.



Crafted by Magicians

I believe trading is good for craft beer. I have been drinking craft beer since I walked into Toronado in the mid 1990's. Back then, the industry a small and tight knit community. You had to be in the know, since there was no internet where you could do your research. Now, craft beer is an ever expanding industry. The trader community keeps that tight knit idea alive. Friendships are made over the internet that spill over into real life. People travel to new towns to hang out with friends they trade with, sleep on their couches, and invite the same to happen in their town. Just like the bands that passed through town and crashed on the floor of my house, these are lasting connections that live on. So make an internet buddy and send them your favorite local beer. You might be making a lifelong friend.

Rob Wallace is Cofounder of Beer Paper LA, Coffee Roaster, and all-around jerk.

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BREWER NEWS

SMOG CITY BREWING WELCOMES NEW HEAD BREWER TIM HARBAGE

The South Bay staple brings on an experienced hire to support the brewery's expansion

Torrance, CA – 2016 has been a benchmark year for Torrance-based Smog City Brewing with significant brewery expansions underway, an upcoming satellite tasting room, and the hire of new Head Brewer Tim Harbage.

Harbage – a former chemical engineer turned brewer – dove head-first into his passion for craft beer as a homebrewer before convincing Rock Bottom Brewery (San Diego)'s then brewmaster Jason Stockberger (now of Hess Brewing) to show him the ropes of professional brewing. From there, Harbage moved to Los Angeles to become the first shift-brewer at the newly opened Golden Road Brewing where he would move up to Head Brewer at the brewery's original production facility. Harbage comes to Smog City with a wealth of knowledge and will focus on increasing production, improving process efficiency, while ensuring they maintain Smog City's tradition of creating exceptional beers of impeccable quality.

"As Smog City continues to grow, we have found it increasingly important to put into place systems and organizational elements that allow us to build brand while maintaining our focus and commitment to quality over quantity," co-founder Laurie Porter says. "Tim brings to the table a true dedication to not only the quality of the beer but the cohesiveness of the team."

Laurie and her husband Jonathan Porter launched Smog City five years ago from a small brewpub in Tustin, CA before opening their own 5,500 sq. ft. production brewery and tasting room in Torrance in 2013. In the last nine months, they have taken over neighboring spaces to gradually expand their footprint to 22,000 sq. ft. The new space will be dedicated to expanding their cellar space, making room for equipment, and growing their popular barrel-program. 2,700 sq. ft. will be dedicated to their barrel-aged Sour Program.

"Bringing on Tim allows [Jonathan] Porter to continue to grow the creative side of Smog City and push through to new styles while developing procedures to achieve the high-quality beers Smog City is known for," Laurie says.

Coming off big wins at World Beer Cup and the Great American Beer Festival earlier this year, Smog City has also been part of some unique collaborative efforts such as a wine juice and barrel-aged sour beer hybrid called Brix Layer with J. Brix Winery, a rare honey beer, Buzz Worthy, with Moonlight Meadery, and participating in the Southwest group for Sierra Nevada's Beer Camp Across America collaboration.

"Tim's passion and enthusiasm for beer and the craft beer community are unmatched, which when combined with his engineering background and strong experience in growing young breweries will be instrumental in helping Smog City expand our business as we move forward," Jonathan says. "Smog City is very proud to be a family-owned craft brewery and Tim is a perfect fit with our team."



Smog City's new Head Brewer Tim Harbage

Photo by Laurie Porter

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newportbeachbrewingcompany.com

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pizzaport.com

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stadiumbrewing.com

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

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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

IRONFIRE
BREWING COMPANY

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

**42095 ZEVO DR. UNIT 1
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SUBMIT YOUR VIDEO AT
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Entries due: December 11, 2016



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Entries due 12.11.16. No purchase necessary. Must be 21 years or older to enter.
VOID WHERE PROHIBITED. For complete contest rules, please visit FWEXPEDITION.COM