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Stefan Weber, Keith Pumilia, Ryan Dick, Jeremy Grinkey, and Daniel Muñoz

Photo Credit: Dennis Benson

by Daniel Drennon

The already rich Orange County brewery landscape, got even wealthier when Everywhere Beer Co launched this past year. The four co-founders – Jeremy Grinkey (aka “Sour Jesus”), Daniel Muñoz, Stefan Weber

(Head Brewer) and Keith Pumilia – all met and fell in like as colleagues at The Bruery. Rounding out the group is Ryan Dick, whom was also a colleague at The Bruery and is an instrumental part of what Everywhere is. Between them, they claim over forty years of industry experience so, unlike most

new breweries which take a few years to dial it in, Everywhere was ready to be nominated for an Academy Award, I mean, World Beer Cup award right out of the proverbial gate.

The eclectic array of perfectly-executed brews you will find on

the Everywhere taplist displays their artistry and experience. Best of all, they are keeping the ABVs low enough to enjoy multiple offerings. When I visited, there were four “LIGHT BEERS,” a Shandy, a Czech Pilsner, a Kolsch and a German Pilsner, all clocking in between 4.6 and 5.1%. Their seven

“HOPPY BEERS” go down easy, ranging from 5.3 to 6.9%. And, on a chilly day, which is disconcertingly our new Southern California reality, the Trapdoor dry Irish stout was sublime.

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BREWERY REVIEW

LA VIDA LAGER

by Brooke Fallon Scheer

Nestled in the heart of Uptown Whittier, La Bodega Brewing Company offers a collection of experiences that takes you on a journey through Mexican and LA culture. From the beautiful art-deco façade and Bodega storefront selling premium rare cuts of meat like Japanese Drunken Wagyu and Tomahawks, to the quasi-hidden door leading you into a speakeasy-inspired dining/tasting room adorned with an eclectic gallery of portraits and art sharing the influences and stories behind the co-owners and their families – it's clear that every aspect of this place was carefully thought out and executed.

Brothers, Erik and Raul Tapia along with Brew Master Abraham Mercado are the co-owners and masterminds behind this wide-ranging venture. The Tapia brothers come from a long history in the restaurant business. Their father and two uncles founded one of the nation's most successful food distribution companies, Tapia Brother's Co. Food at La Bodega is next level with quality ingredients and an incredibly talented kitchen which delivers an elevated dining experience. The food menu is a powerhouse of classic Mexican home hitters that bring you right back to Abuela's kitchen table.

Abraham, as a home brewer, was inspired by his love for Mexican and German style lagers. Instead of starting off by brewing ales, he opted to learn how to make a slightly more complex style, lagers. With constant temperature monitoring, longer fermentation time, and a smaller margin for error, Mercado embraced the innate hurdles of the lagering process and became a well-seasoned brewer ready to expand his craft.

When these three friends decided to start this venture together, they wanted to create a space that was a reflection of their own upbringing and influences growing up in Whittier and East LA. The authentic Mexican comfort food, clean and crisp Mexican and German styled lagers and notable hospitality all deliver on that crafted nostalgia.

I had the privilege of sitting down with Brew Master Abraham Mercado to learn more about him and the story behind La Bodega Brewing Co.

BEER PAPER: How and when did you all meet?

Mercado: We're all from Whittier and East LA area. Erik and I actually met in college at Fresno State University and bonded over our common hometown. We remained good friends throughout the years and I of course eventually met Raul through Erik.

BEER PAPER: What inspired this eclectic concept that is La Bodega Brewing Co.?

Mercado: Our initial focus was to just open a traditional brewery with a tasting room specifically in Uptown Whittier. However, city rules required that we have a hot kitchen if we wanted to sell alcohol. To our advantage, Eric and Raul own a food distribution company, so that network coupled with their restaurant industry experience, became the cornerstone in our inspiration to develop and deliver an elevated Mexican inspired dining experience. We committed to a completely new purpose and really decided to do something different and take it to the next level.

BEER PAPER: Since you first started this venture, how have your priorities changed?

Mercado: As I mentioned, we originally just wanted to open a brewery with a tasting room, but with the requirements of opening a kitchen and the Tapia's experience and connections within the food distribution world, we took the opportunity and decided to make the most of it.

Since we've opened about year and half ago, we've really focused on bringing the food and beer programs together with seasonal dishes and beer to really deliver on a full tasting experience. Not just incorporating beer into the food but curating flavor profiles to really enhance the flavors of both. We take pride in the amount of care that is put into the quality of ingredients we use for both the food and beer. We have this inside joke, where we say, "we want someone to look at us, the way Erik looks at our beans" and that's because we spend so much time striving for what we think is, the best.

We also have the Bodega where we sell premium rare cuts of meat like Japanese Drunken Wagyu. These cuts are sourced from Japanese cattle that are fed Asahi (beer) spent grain which lends to its tenderness and beautiful flavor. I think we're one of ten restaurants in the U.S. to carry that cut of meat. Aside from that, we offer anything from wagyu ground beef to Tomahawks.

BEER PAPER: What do you find the most challenging as a business owner and brew master?

Mercado: We built this vision of ours and put our heart and soul into this place, so it's like here you go world, hopefully someone is going to appreciate it and leave satisfied, excited to tell their friends and family about it. I think it's the constant vulnerability that can be challenging at times, but we believe in what we're delivering here and we just hope it gets across to our guests. The way I look at it is, if we're getting negative responses on a certain beer, then that's great because that gives me feedback on how I can grow.



Raul Tapia, Abraham Mercado, and Erik Tapia

Photo Credit: Creative Space

BEER PAPER: Where do you see La Bodega going from here?

Mercado: "Life is like yeast, you're either growing or dying."

For now, our focus is on growing our distribution and really getting our name out there. Our distribution program only launched about seven months ago and since then we've landed some pretty big accounts like Disneyland and Dodger Stadium which we're very proud of. We've also received a lot of support from various bars and restaurants in the nearby communities, which we are very grateful for as well.

I'd also love to develop a Beer Club where we cultivate a community of beer

enthusiasts who either want to learn how to brew or simply learn more about the process and various aspects of the craft, and host educational courses and events.

BEER PAPER: What is your favorite style of beer to drink, brew, and learn about?

Mercado: My love is for lagers. All across the board, lagers.

BEER PAPER: What is your favorite hop and why?

Mercado: Ahh...there are just too many to name them all. Hallertauer is a go-to because you get the spicy and flowery hop notes – I just love it.



BREWER'S CORNER

THE NECESSITY OF HUMAN CONNECTION IN CRAFT BEER

by David Hall

In 2011, I graduated from college with a non-specific degree in pursuit of a non-specific job eventually finding my way into a cubicle as an insurance adjuster. It was as boring and depressing as it sounds. On the flip side of that coin was the beginning of my passionate pursuit of brewing. I walked into Addison Homebrew Provisions (Fullerton) in May of that year with my last paycheck from my last college job. I had nothing to offer but enthusiasm and I believe that fate made sure that I met Eric Addison that day. He was welcoming, helpful and shared my intense enthusiasm for beer. He sold me my starter kit, ingredients and gave me a recipe for amber ale. I called him three times during the course of that first brew and he was nothing but helpful and supportive.

Fast-forward to 2022. Eric and I are brewing a collaboration beer between Chapman Crafted Beer and his own brewery (Pathfinder Brewery, Hudson Oaks, TX). The significance of that day was not lost on me. So many events had to transpire in order for that day to happen eleven years after our friendship had begun.

I firmly believe that people are what make craft beer worth it. The initial curiosity of making your first beer at home is fulfilled when you get to share that first batch with someone else. Sharing a shift beer together with co-workers makes those long days (or nights) of sweating in rubber boots worth it. Being at a beer festival and pouring a stranger their third pour of something you are proud of makes you want to put those boots on again come Monday. All of the hard work and passion that goes into making a delicious beer wouldn't mean much without the people that we share them with.

This industry has had an incredibly hard last three years. Layoffs, shortages, re-inventing ourselves, more layoffs and shortages. The Great American Beer Festival was not held for two years in a row during the pandemic and that was particularly painful. One of my takeaways from going through all of that is the realization that human connection is essential. Having each other to lean on through those difficult times was crucial to stay flexible as businesses and it certainly helped to keep our spirits up.



Top/Bottom: Anthony Paz, Matt Going, Eric Going, Eric Addison, and David Hall
Photo Credit: Casey David

Human connection will also help this industry recover and continue into the future. I was lucky to have turned 21 in 2008 when the OC/LA beer scene was still in its infancy. I remember going to the Bootleggers brewery (I don't think you'd have even called it a tasting room yet) and getting poured a sample of their amber ale. I was amazed to be standing on the wet floor of a brewery drinking a beer made right next to me. This industry was built on connections and memories like that. Today we are fortunate to have grown into an industry that many thought wouldn't make it this far. I can't tell you how many times I heard the word "bubble". But here we are, and I myself a proud member of it.

If we are to continue thriving as an industry, it is my belief that we cannot lose sight of the role that human connection plays in creating and keeping customers and employees. The ability to speak to someone face-to-face and answer their questions about a beer, serve that beer and receive instant feedback from a customer creates a connection that is stronger and more lasting than any label artwork can achieve. This is equally true in all aspects of craft beer from sales to training to collaborating and creating. In an economy where the dollar is rapidly decreasing in value we are going to have to try even harder to convince people to pay a premium for our beer over macro



Eric Addison and David Hall

Photo Courtesy of Chapman Crafted

beers. Big beer has the leg up on price, convenience and marketing budgets but they can't compete with us when it comes to making meaningful connections with our customers. We need to use that to our advantage every chance we get.

I'd be lying if I said there haven't been times that I have found myself feeling jaded about certain aspects of craft beer. I think many of us have. Maybe you've had to serve that really difficult customer who never takes your advice and then doesn't tip. Maybe you've had to brew that brand that you aren't stoked about but it "keeps the lights on". And we have all stayed up way too late and gotten out of bed way too early in the name of craft beer. Getting jaded is a trap that is easy to fall into. When I notice that I'm feeling jaded, I can always think back to that first day walking into Addison Homebrew. Eric didn't have to be patient with me or generous with his time and expertise but he chose to anyway and for me it made all the difference. I do not think I would be writing this article had it not been for that first awesome experience that I had. I made a great human connection. Taking the time to answer a beginner's questions about beer styles or spending a few minutes showing a curious customer around your brewery might create a connection that lasts a lifetime for that person. It's all about reaching people. Cutting through the noise of an increasingly digital world by offering the power of handshake, a smile, a pint made with genuine pride. Every time we can do that, it's another one in the win column. Not just for our individual

companies, but for the craft beer industry as a whole.

I will end on a quote written by my favorite song writer, "Listen to my music and hear what it can do. There's something here that's as strong as life. I know that it will reach you." – Rush, 2112 (Lyrics by Neil Peart). Keep reaching people. Reach as many people as you possibly can and we cannot fail.

David Hall is the Head Brewer at Chapman Crafted Beer in Old Towne Orange.



David Hall

Photo Courtesy of Chapman Crafted

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TO LIVE AND DRINK IN LA

PORTER BAŁTYCKI BUSINESS

THE INFLUENCE OF THE POLES

by Tomm Carroll



Chris Gonzales, left, Kamila Asztemborska, Artúr Napiórkowski, Rafi Kelley (head brewer) and Marcin Maliki. Photo Courtesy of Three Weavers

While many American craft breweries are intent on pushing the envelope to create the next big thing or to pioneer a novel beer category, a few are content to occasionally concentrate on brewing great examples of the classics, particularly styles popular outside of the US beer bubble that are overlooked by domestic drinkers and trend-chasing brewers alike. Styles like the Baltic Porter — or *Porter Bałtycki* (pronounced *bowel-TITski*), as it's known in Poland, the major proponent and producer of this strong, dark lager, historically an offshoot of English Porter in Northern and Eastern Europe dating back to the early 19th century.

Perhaps because “Porter” is really the only beer style that can be either an ale (as it was originally) or a lager (don't get me started on the so-called “Cold IPAs”), the Baltic variety has for the most part been ignored by craft breweries in the US in favor of the British or American (ale) style, among the relatively few dark beers they tend to brew — especially in Southern California. However, things have recently started to change in that regard in the Los Angeles area.

Late last year, Lawless Brewing in North Hollywood made a draught-only Baltic Porter (The Baltic Proper), as did El Segundo Brewing in collaboration with Torrance's HopSaint Brewing (Christmas Break). The latter beer included a hint of fresh ginger in its recipe for the holidays and was served at its release party in which a mug of the brew was briefly “poked” with a red-hot metal rod, which caramelized the sugars, warmed and sweetened the liquid, increased the foam, and enhanced the added spice, in the ancient tradition of *bierstacheln* (“beer spike” in German).

But speaking of historical practice, possibly the most traditional locally brewed Baltic Porter was just released in late March by Three Weavers Brewing in Inglewood. The 9.6% abv beer is called Zmora (named for the Slavic demon of nightmares, the antidote for which, according to Polish folklore, is to capture the spirit in an empty bottle, which should be quickly corked and never opened). It is now available in cans and on draught in the taproom.

Brewed in the middle of January — appropriately enough, a week before Baltic Porter Day (yes, that's a thing; look it up) — the beer was an international collaboration with a Polish craft brewery. The collaborators were Marcin Maliki, owner and CEO, and Artúr Napiórkowski, sales manager of Poland's Browar Maryenzstadt in Zwoleń, about 65 miles south of Warsaw,

who were visiting California along with Kamila Asztemborska, head of sales and marketing. Their brewmaster, Jakub Piesio, was inundated with work back at home and couldn't make the trip.

With a tulip of still-unfiltered Zmora, poured direct from the fermenter, in our hands, Three Weavers' director of brewing operations Chris Gonzales and I Zoom-called Napiórkowski (who is also a beer judge and columnist for *Piwowar*, Poland's only beer magazine) in Zwoleń to discuss their collaboration, and the beer, early one afternoon (our time) on a rare, sunny day in mid-March.

Beer Paper: International co-brews are not all that common in the LA brewing scene, and since there doesn't seem to be any obvious connection between your two breweries, how did this collaboration come about?

Artúr Napiórkowski: We had planned the trip to the US, and we knew that we wanted to visit LA and San Francisco, and we wanted to do some collabs. Of course, I've heard about some breweries there, but we're on a different side of the world, and it's not that easy to actually try a lot of your beers here. So I was searching for a recommendation and turned to Jesse Kercheval [international business development manager for CANarchy Craft Beer Collective, of which Three Weavers used to be a part], whom I met during the judging in Stockholm for the Best Beer of Sweden. I remembered that he is from LA. Among his recommendations was Three Weavers. We decided that this was a nice idea, so we started to talk to them, and the rest, as you say, is history.

Chris Gonzales: We got an email from Jesse, who told us about Maryenzstadt Craft Brewery and said that it and you guys come highly recommended. He said, “You guys should do something with them,” and so we got to talking and came up with a Baltic Porter, because — why not? We've never done one before. That was exciting.

BP: Chris and the Three Weavers team have been doing a lot of lagers, so this doesn't seem that much of a stretch. Who's idea was it to do a Polish-style beer?

AN: It was our idea to do a Polish style. So actually, either a Grodziskie or Baltic Porter because those are the two Polish styles. You know, we always say that we share the Baltic Porter with some other countries in the Baltic Sea region who brew Baltic Porters, but they are different... and some of them use ale yeast. But Polish Baltic Porter is always a lager, and usually it's around 22° Plato [a

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measure of the fermentable sugars in the wort], which is even higher than what the BJCP [Beer Judge Certification Program] style guidelines say: a range from 14° to 21° Plato. So Polish Baltic Porter is different even from what BJCP says the style should be.

CG: So obviously, I deferred to them when I brewed something that I had never made before, and looked to them for some guidance — because they obviously make Baltic Porters year round. So we compared recipes and talked a little bit about malt substitutions, because there were things that we couldn't necessarily get, and I read up on flavor profiles. As for abv, we wanted to go high and started at 22° Plato, so I looked to them to guide on a lot of that.

And then we've had our own sort of tinkering with lagers in general as far as process, fermentation temperatures and step-crashing go, so we implemented our normal routine with the Baltic Porter recipe. And it turned out great.

BP: So it's a basic style, no adjuncts or additives or anything?

CG: Nope, just straight Baltic Porter. Art, you haven't gotten a chance to try it. It's just from the fermenter, but we're drinking it right now. And I'm pretty happy with the way this came out.

AN: That's good. I can only imagine how it tastes, judging from the grist and from the whole recipe. It sounds like a classic Polish version of the style, not the BJCP classic version.

CG: Right? It came out to about 9.6%. So we did it.

AN: That's actually the most popular abv — nine, nine-and-a-half. That is good. You know, this style is actually kind of a marriage of German Bock and English Porter. You can see that even in the recipe, because, as far as I remember, we had the Simpsons malts, which are obviously British, combined with the base malt, which in the Baltic Porter is usually the Munich malt, a German malt of course.

Those are great malts. And actually, I believe that the recipe and the grist in this Baltic Porter that we brewed together is even better than the one that we use for the regular Baltic Porter that we brew here at Maryensztadt. I wish I could try this one, because it's really promising.

CG: Actually, we've never used Munich as a base malt before, and that Weyermann Munich is such a beautiful thing. That was different for us as well. And it's just so rich and lays such a beautiful foundation for all those other dried fruit and raisin-type flavors.

There's a lot of really jammy-like dark, dried fruit, a little bit of chocolate and roast, but not overbearing. It just kind of lightly present — and we're drinking it out of the fermenter, so even some of that might be the yeasty bite that's still there. But it'll probably clean up even more, so I'm looking forward to this running through the centrifuge and trying it once it's completely filtered through.



Artúr Napiórkowski, left, Chris Gonzales, Rafi Kelley, Andy Manoushagian and Marcin Maliki.

Photo Credit: Browar Maryensztadt

BP: The beer is named Zmora. Who thought of that moniker?

CG: That was actually our jack-of-all-trades, Andy Manoushagian, who came up with that one.

BP: It means something like a nightmare monster, doesn't it? That's a great gothic-style name for a strong, dark beer.

AN: Yeah, and when we heard about the name, we were like, "Oh, yeah, that's a great idea, actually." That's a nice name. And it's in Polish!

CG: [Smiling] Not too hard to pronounce. Not too many letters. Just one word.

AN: Jeez, I wish I could try the beer. Because you guys are happy with it. I could enjoy this one in the weather that I have here now, like 10° C [50° F] and rainy.

CG: Yeah, I could send you some. I don't know how expensive that would get...

AN: ...probably expensive. If it's not possible, you can always give some beers to Tomm and when he's next in Europe [smiling]... And of course, Chris, you are invited to our brewery to make another Baltic Porter, or whatever. So anytime you'd like.

CG: Or go the other way and we'll do West Coast IPA. How about that?

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(TO LIVE AND DRINK IN LA continued on page 9)

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AN: Yeah. So you know, IPAs are always selling really good here. We can do any kind of IPA you want.

CG: That's great. Well, thank you, Art.

AN: Thank you guys.

BP: *Hope to see you somewhere soon over some good beers...*

* * *

Baltic Steam Porter?

During our interview, Artúr Napiórkowski also talked about the collaboration he and his Polish colleagues made in San Francisco, with the brewers at Anchor Brewing's Public Taps. It was another Baltic Porter — only this one fermented with Anchor's steam, or California Common, yeast (a lager yeast) and fermented at the warmer steam beer, or ale, temperatures, 12° up to 15° C (53.6° up to 59° F). Also, Sabro hops were used for a modern American twist. Would that make it a Baltic Steam Porter? Even more confusing, it will be named Warsaw Gold.

Coincidentally, I had been reading *The Anchor Brewing Story*, a history of the legendary San Francisco brewery (which was reviewed by Sean Inman in the February 2023 *Beer Paper*). And the evening after the interview, I happened to read the chapter about Fritz Maytag introducing Anchor Porter in 1972, thereby supposedly relaunching ale Porter

brewing, which had not been brewed for many decades. I was shocked to learn that he actually fermented it with his steam beer (aka lager) yeast! And kräusened the Porter with fermenting steam beer wort!! Neither of which had been public knowledge. That would make it a mash-up of Baltic and English/American Porter — but definitely a lager. And one that ironically sparked the return of ale Porter around the world. It was also a foretelling in a way of the new experimental Baltic Porter collaboration with the brewers from Maryzensztadt a half-century later.

According to the book, this process continued until the early 1990s, when Anchor switched to an ale yeast for its Porter — but still continues to kräusen it with steam beer wort. Does that make the current Anchor Porter a true hybrid beer style?

And will this new Baltic Porter collab, along with the reveal of the fermentation of the first 20 years of Anchor Porter, usher in a new pseudo-style, "Cold Porter?" Maybe ultimately to become known as "Cole Porter" to honor tradition, since, like the Baltic Porter style itself, the composer was born in the 19th century (albeit in the final decade)?

My beer mind boggles...

Tomm Carroll is a beer writer / judge / educator / historian / collector / traveler / drinker (not always in that order). He can be reached at beerscribe@earthlink.net.



Photo Courtesy of Three Weavers



Chris Gonzales, left, and Marcin Maliki.

Photo Courtesy of Three Weavers

A promotional graphic for Knee Deep Brewing Co. The top features a circular logo with a green cartoon character with a mustache and a white shirt, surrounded by the text 'KNEE DEEP BREWING CO.'. Below the logo, it says 'REPRESENTED BY' followed by the 'SCOUT' logo, which consists of a circle containing a crossed hammer and pickaxe. At the bottom, contact information is provided: 'FOR ORDERING AND QUESTIONS CONTACT Daniel Reyes daniel@kneedeepbrewing.com 310-447-1081'. The background is black with several small versions of the green cartoon character scattered around.

COVER STORY

EVERYTHING, EVERYWHERE BEER, ALL AT ONCE

by Daniel Drennon



Jeremy Grinke, Daniel Muñoz, Stefan Weber, Ryan Dick, and Keith Pumilia

Photo Credit: Dennis Benson

The already rich Orange County brewery landscape, got even wealthier when Everywhere Beer Co launched this past year. The four co-founders – Jeremy Grinke (aka “Sour Jesus”), Daniel Muñoz, Stefan Weber (Head Brewer) and Keith Pumilia – all met and fell in like as colleagues at The Bruery. Rounding out the group is Ryan Dick, whom was also a colleague at The Bruery and is an instrumental part of what Everywhere is. Between them, they claim over forty years of industry experience so, unlike most new breweries which take a few years to dial it in, Everywhere was ready to be nominated for an Academy Award, I mean, World

Beer Cup award right out of the proverbial gate.

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No place to hide any brewing flaws in these liquid gems which, as it turns out, is a moot point...because there aren’t any.

DRENNON: Start with the name Everywhere which, as you have explained to me, is a philosophy. Please share the concept with our readers.

EVERYWHERE: Well, Everywhere is a place. It’s our brewery, but we need a community and we would like our taproom to be that “everywhere” for everyone. It’s deep, but stay with us. We feel we have created a space here in Orange

that is welcoming, inclusive, bright, fun, comfortable and home to our local community. We feel this is important and helps create our own micro community that can come along on the ride with us. We make beer that fits those descriptors mentioned above. We want to provide that same ethos that we host onsite with our to go offerings and our draft offerings that go to our retail accounts. So you can expect fun styles, art and beer names from Everywhere. Whether your at home, at a local bar, drinking from a can or the tap, you can expect the Everywhere vibe blah blah blah

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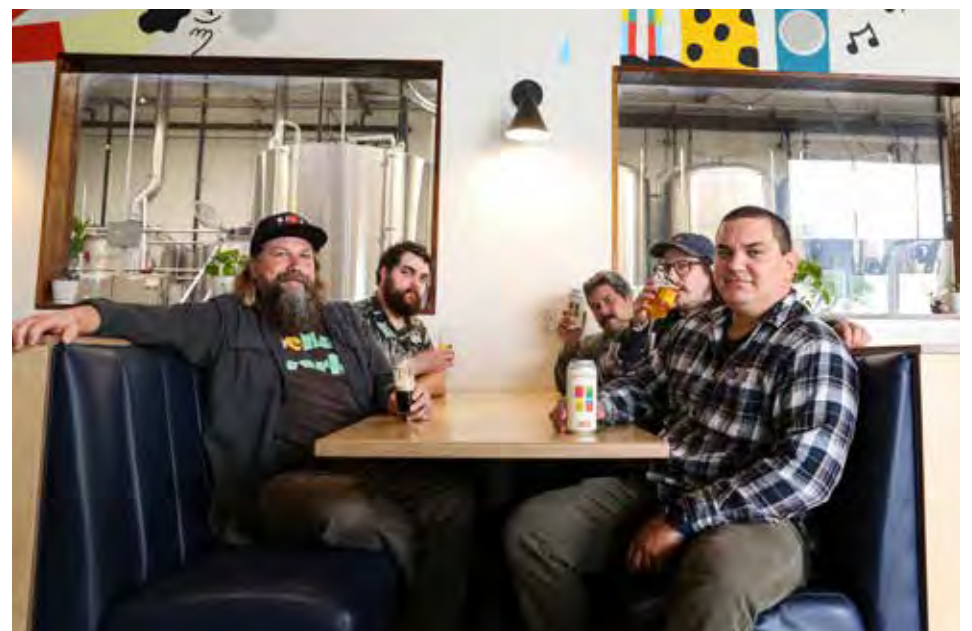
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Jeremy Grinke, Stefan Weber, Daniel Muñoz, Ryan Dick, and Keith Pumilia
Photo Credit: Dennis Benson

Our hope was that the Everywhere concept goes beyond our walls as well. At the heart of our brand is a sense of togetherness. It started with the four of us fully believing that only together could we build Everywhere, and be Everywhere. We wanted to share that feeling with the community we would build. Everywhere belongs to all of us and it's something we hope to experience together. An example of this is our community garden radler series. We've made 6 of these now, and each time fruit has been sourced and donated by a member, guest, or staple in our little community. We love sharing this story and blah blah. The four of us can't be everywhere all at once, but with the help of our fans and customers, together we can be everywhere.

DRENNON: *As I just raved about in my opening above, I love, love, love the low ABVs across the board. What precipitated the decision to make more sessionable beers?*

EVERYWHERE: We feel it's imperative to make and sell fresh consumable beer. It's a path that has been taken by many of our colleagues and it's the type of beers that we like to drink. We're inspired by the beers that our friends make. If we can be talked about in the same sentences as Beachwood, Green Cheek, Riip (just to name a few), then we'll be happy. We want to deliver something fresh and new as often as we can. We feel that will keep people coming back to see what we have to offer. If we do that well, there will be room for the other stuff we like to do.

The approachable, easy drinking beer is also tied into our desire to build an inviting and welcoming brand. We try to create beverages that are both the highest quality but easy to approach.

DRENNON: *Your taproom is also one of my favorites: airy, light and bright, with a color scheme that, dare I say, is borderline "cheerful?" Was that part of your Everywhere concept?*

EVERYWHERE: We put a ton of thought, and intention in building out our physical space. You sort of nailed our brief for ourselves with "airy, and bright, and cheerful" The idea was to again create a space that shouted "come on in, and stay for a while." From the seating, to the glass, to the light fixtures, there was care put into every detail.

DRENNON: *In a virtual sea of breweries in the region, what is your vision of how to establish Everywhere as a destination for beer aficionados?*

EVERYWHERE: It starts with quality. If the beer is up to our standards, then the brand can do what it's supposed to. As

said previously, the brand is about fresh beer and a fun environment. Without good quality fresh beer, we won't stand out. When we produce more esoteric products, they will stand out amongst the everyday beers we offer.

DRENNON: *Where do you see Everywhere in five and ten years? Will you, in fact, be everywhere?*

EVERYWHERE: Maybe not everywhere, but probably beyond Orange. We feel strongly that our physical spaces are what really builds such a strong favor in most customers: The service, that atmosphere, and of course the beer. In the future the hope is that you'll see Everywhere dipping it's toes into some of the adjacent passions we all have.

DRENNON: *Jeremy. You carry the lofty moniker, "Sour Jesus." How, when and where did you get anointed with that and would you say you live up to the marquee billing?*

JEREMY: Ha, some call me that, and I took the "lean into it" approach and decided not to fight it too hard. It might not be obvious to all, but I did run a pretty prominent wild beer program for quite a while.. If you make sour beer, have long hair and a beard; it pretty much writes itself. Living up to it? Shoot, I don't know. I guess I've had my hands in a few great beers over the years, so sure.

DRENNON: *On that topic, will we see sour beers/wild ales from Everywhere?*

EVERYWHERE: You will absolutely see a few here and there. We have yet to release a truly wild beer but have a few foudres that we bought from Barrelworks. We are using them for Brett and sour beers exclusively. To date we have only released a few Berliners (which were not made in the foudres), but we have plans for some pretty unique offerings this year. We'll certainly be pushing the envelope. We're planning a few classics and we're also gonna try and get really weird.. We want our beers to be exciting, so we're definitely looking to do some things we haven't done before.

DRENNON: *In the ebb and flow popularity of various beer styles, are sour beers in danger of going the way of the dinosaur? The Rare Barrel, Barrelworks, and too many others to name have either closed or seem to be limping along. Thoughts?*

EVERYWHERE: Well, we definitely have felt and seen what has been going on for the last decade. We have a model that doesn't rely on sour, barrel aged or experimental beers and we feel very good

(COVER STORY continued on page 12)



Stefan Weber, Co-founder/Head Brewer

Photo Credit: Dennis Benson

EL SEGUNDO'S AUTOMOTIVE INSPIRED CRAFT BREWERY

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Stefan Weber, Keith Pumilia, Ryan Dick, Jeremy Grinkey, and Daniel Muñoz

Photo Credit: Dennis Benson

(COVER STORY continued)

about being able to make small amounts of esoteric beers that are supported by our fresh beer business. That said, we believe there to be ample space in the wild beer market. We would like to play in that field and sit amongst the great breweries that have defined the segment, but owning that segment is of no interest to us. We look at it as a small addition to our product line and a bit of diversity within our taplist with a bit going out to our retail partners.

DRENNON: *This seems like the natural segue to talk about “The Club” where you do offer fans of not-so-everyday-*

Everywhere offerings a chance to imbibe barrel-aged ales including but not limited to imperial stouts, barleywine, Munichwine, and a variety of wild ales.

EVERYWHERE: The Club, is literally where you get everything at Everywhere. We opened our club without the ambition to create a monstrous undertaking, but rather a place to share some of our long process, barrel-aged products with people who care about them. While our club isn’t entirely local, we do believe that some of the most powerful benefits come from visiting the taproom. We hoped to make a club that was just as much about

the community as it was about the beer (although the barrel-aged beer being well received has helped!) Two included tastings per month, a member discord channel to shoot the shit, talk food, movies, randomness, 4 included bottles per quarter, and in person pickup events.

DRENNON: *I always want our readers to get a sense of your personalities and who you are. So, I ask each of you to describe yourselves in one word or phrase please.*

JEREMY: “we’re gonna be alright”

DANIEL: “can’t stop, won’t stop”

STEFAN: Egg

KEITH: “where Marie at?”

RYAN: brick wall waterfall

DRENNON: *And finally, please describe Everywhere Beer Co in one word or phrase.*

EVERYWHERE: Together we are Everywhere

Daniel Drennon is the publisher of Beer Paper. Previous to that, he was the first dedicated craft beer writer for LA Weekly. If you see him at a brewery, come say hi.

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BOOK PREVIEW

THE RISE OF LA BEER...AND THE FALL OF STRAND

by Joel Peter Elliott



Brian Lethcoe of Nibble Bit Tabby

Photo Credit: Joel Elliott

Excerpt Two: The Bridge

There's a bridge near where I live. I can see it when I stand and wait for the elevator. Which I do frequently. Each floor has its own set of windows that look out toward the harbor. I'm on the fifth.

It's a modern bridge. Recently built, in relative terms, to replace the old one. Two enormous concrete monoliths suspend the driving surface by way of four sets of two dozen or so massive cables descending in straight lines on each side. Objectively, it does what all bridges do. Nothing more. It simply connects two points that sandwich an impassable thing. In this case, water. It isn't special. It's just a bridge.

Except that it fascinates me.

I've spent hours contemplating it. Photographing it. Just looking at it. What I ponder are the choices that were made. The placement of its curves relative to the banks it connects. It sort of swoops up and over the water without disturbing

its lateral arc. The form that it takes when viewed from various angles and locations. Coming from the west, it sits up high and appears tall and thin. From Huntington, its full width is apparent. Even the obviousness of its design to resemble a pair of sails is beautiful. There's an expert irony to it.

At night, they blast it from below with lights that slowly change from one color to the next so that it glows just out of reach of full understanding. When it rains, sometimes you can't see the top.

What can a bridge be? Like all great art, it is asking questions.

I always take the bridge when I go north.

I crossed it to go to the brewery today. What's left of it anyway. The equipment is still there, sitting more or less as it did before. But the spirit is gone. It is lifeless. The space has been filled floor to ceiling with warehouse racks which have in turn been filled with pallets upon

pallets of things packed into tidy shrink-wrapped stacks of cardboard boxes that will sit there for a long time without being disturbed. Dead storage is what they call it.

The first time we opened the doors there was applause. A group had gathered on a sunny Saturday in October. I had just finished crimping the last of the draught lines. An entire summer's worth of work had been completed just as the first customers arrived. I stood in the corner that day. Watching. As I do.

I was there to meet Evan. An old friend from the beginning. He opened one of the early breweries in this area. Did the grind. Ran himself ragged. We helped each other. Then he sort of accidentally discovered that there was a need for somebody in the equipment space. He shuttered the brewery and never looked back.

I've hired him to pull it apart. To tear it down. I like working with Evan. Partly because he has been willing to wear the hat of therapist for me. Having gone through it himself, he understands. He keeps gently reminding me that I need to let go.

I've been struggling lately. Struggling to understand the purpose of my own artistic expression. I admit, I am on the backside of what has been one of the most intensely creative periods of my life. It comes at a cost. The low that follows.

When I started the book, it was meant to be a big, sloppy art piece. A sort of impressionistic reflection of the Los Angeles craft beer scene. A coffee table

book filled with disparate thoughts and imagery from all the different corners of this thing. I wanted to create a piece that felt like it had exploded from its spine and was bleeding across its pages as you read it. Bits and pieces stitched together in a coarse fashion. Grand in ambition. Colorful and angular. Edgy. Strange unto itself but somehow undeniably cohesive. Like LA. And hopefully, worthy of the subject matter and to the town where it has happened.

Brian was suspicious when I contacted him out of the blue. The only reason he agreed to meet is that I have written about him before. When I was previously asked to write about this. Not many people remember Nibble Bit Tabby and I always consider that a shame. So, he considers me one of just a few people that understand what impact his little brewery did have in LA.

I met Brian Lethcoe and his then-partner, Loyd Kattro over the phone in 2008. I was in the planning stages of Strand and I had just figured out that there was this very real wall of bureaucracy that was preventing craft beer from taking off here. A chance conversation led me to Brian and Lloyd and to Ting and Jeremy who were trying to open Eagle Rock Brewery at the time. What I had discovered on my own had already been discovered by them and they were midway through a multi-year battle to get over that wall. Or tear it down. Whichever came first.

Lloyd got on the line and talked for two hours about everything they had been doing, and how long they had been trying to get open. I remember being struck by



What once was Nibble Bit Tabby

Photo Credit: Joel Elliott



Long Beach International Gateway Bridge

Photo Credit: Joel Elliott

his and Brian's willingness to share. And this set the tone for me. We were here to do this together. It was true for Ting and Jeremy as well. There wasn't any jealous protection of perceived secrets. We knew that if we shared information, we would also share the heavy burden that we had taken upon ourselves.

This is not to say that any of us felt that we were inventing craft beer or breweries in LA. Or even the idea that LA was missing a craft beer scene. Mark Jilg of Craftsman Brewing was answering that call long before any of us kids decided to give it a go.

But we were in the developmental stages of asking a very important question. What does a craft beer scene in LA actually look like? And even bigger: What is LA actually? Craft beer had missed it almost entirely. Pockets of breweries had taken hold up and down the west coast. San Diego was meteoric. Portland and up into Washington were hugely influential. It just was, for some reason, that Los Angeles remained a wasteland save for one or two.

Brian has taken his share of shit and he feels it. He spent half of a decade pushing his idea of opening a brewery up a hill. Justifiably, he doesn't feel understood. A terrible thing for an artist. His brewery was a blip, relatively

speaking. It closed shortly after opening. Few have had an opportunity to hear of his heroic struggles against the maze of red tape and bureaucracy that has been famously corrupt. One agency requires an inconsequential change to your plans which sends you to the back of the line at another office that will now require a thorough review of those changes. You moved a light switch six inches and it cascades and devolves into having to push your opening day out by six weeks. If you're lucky.

His brewery was built in an area just east of downtown. At that time, the area had an overwhelming feeling of having been abandoned. It was empty to the point of being surreal. For many, it was scary in the daytime and unapproachable in the darkness. But this is where Brian is comfortable. He grew up in LA and is familiar with every nook and cranny. In high school, he spent his time with artist friends at Venice beach in the midst of an incredibly violent ongoing gang war.

It doesn't phase him. A brewery should be gritty, he believes. It was down a narrow alley. Dimly lit against the darkness and had to be swept of trash and needles every evening before opening. The rollup door would open and the eclectic group that he attracted would drink out in the open

without fear of being shut down by the ABC. They knew no inspection officer would dare. They were hiding in the shadows of LA.

Today, gentrification is beginning to take hold. And it is becoming apparent that Brian was just a few years ahead of his time.

He takes me to the old spot. Up high, above the graffiti line, the words Nibble Bit Tabby are stenciled in white. The muddy green color of the painted brick wall has been covered over repeatedly but somehow his mark remains. Down the alley, he shows me the door. We stand where they used to stand. The neighbor arrives and eyes us uncomfortably as he unloads picture frames into his shop. Brian tells him that he owned the brewery that used to be here. It takes the guy a minute. But he eventually remembers. Sort of.

There's disappointment in the idea that your own answer to a question is rejected. It's difficult as an artist when you feel that nobody gets it. That's why artists need other artists. Without that, it's easy to feel that you don't exist. Brian was asking questions. But there are only echoes of them now.

I snap his portrait with a camera that I half-built. It's an old Mamiya press camera with a modern instant film camera cut in half and stuck to the back. I press the button and what comes out is the picture of a man bested by stainless steel.

By beer. By LA. The wall of tanks looms. When I took it, I believed it was unique to Brian. These days, I see myself in the image. I can no longer convince myself that I am any different. This is as much a self-portrait as anything. It's a picture of how this really feels.

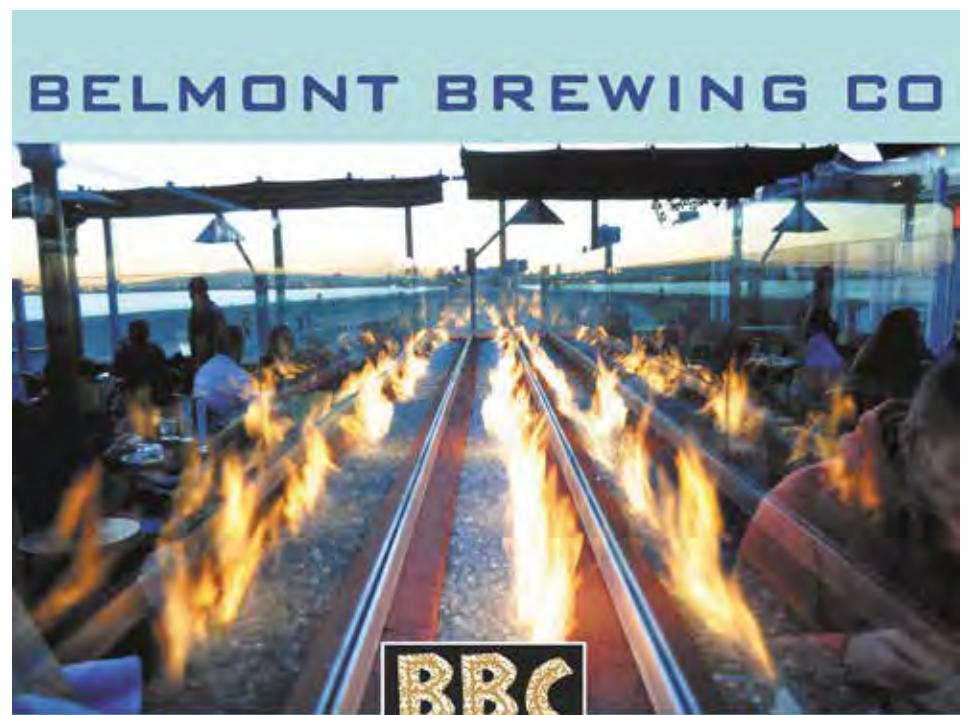
Evan says that we are going to need a big crane to get the refrigeration units off the roof. The grain bins will need to be dismantled to get them out of the building. It's all getting picked apart.

Whatever form it takes, the bridge remains. The first people thought: let's get over there, to that spot across the water. And so they walked around. A tree fell across a gully and gave us a better idea. At some point though, we begin to ask ourselves who we are. And the answer is art.

They're taking down the old one. The bridge. Picking it apart piece by piece. It just went straight across. Like the brewery, it is lifeless without the traffic. The voices that once rang out are silent. The applause never happened. It has become irrelevant.

But the best view of it being dismantled is from above, when you're driving across the new one.

Joel Peter Elliott was the co-founder and brewer of Strand Brewing. Each month, Beer Paper will feature an excerpt from his forthcoming book, The Rise of LA Beer...and the Fall of Strand. You can follow Joel @strandbrewingco on Instagram and at strandbrewing.com



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ROAD TRIP

THE OREGON TRAIL

by Greg Wellins

When my wife and I scored Springsteen tickets for the Portland show, my first thought was “Bend!” Why? Because Bend, Oregon was one of my few remaining Brewery Bucket List Towns. I eagerly began the plotting for a week of Oregon breweries. *Beer Paper* knows that many of its readers make brewery treks to Oregon and hopes this article will provide you with some beer for thought.

First up was a full day of brewery-visiting in Portland. First stop off the plane was **Breakside Brewing** that (more on this in a bit) did not have its kitchen open due to the snowstorm. A couple of fantastic beers (sans food) later, and it was time to move on to Brewery #2, the excellent **Baerlic Brewing**, that had pizza available, but due to my “brewery-excitement-level,” I neglected to consume. Next was the incredible **Ruse Brewing**, where I had a couple of fantastic IPAs, and finally to **Gigantic Brewing**, where I quickly consumed two more IPAs (my rule when I go to a new brewery: two full beers and talk to somebody). If you’re keeping score, that’s eight full beers and no food. Friday night was not ideal. The head spun, the legs followed, as I made the rookieest of all rookie mistakes – note to self: next time, eat the pizza. And maybe

drink a little water. But let us continue...

As always, I rallied on Saturday. First stop, a bucket-list brewery, the incredible **Great Notion Brewing**. Not sure what needs to be said about them, but I’ll note that their service was impeccable, and the beers were bucket-list worthy. On to the Boss show – amazing, as always, and someday I’ll do an article on the number of times he mentions beer in his songs (“Sherry Darling,” the song I met my wife to at a bar, contains the line “Well I got some beer and the highway’s free...”). Oh, and the arena had a **10 Barrel Brewing** location on site. Well done, Bruce.

The next day began at another incredible Portland Brewery, **Culmination Brewing**, where I met up with a friend whom I hadn’t seen in 52 years! Leave it to a brewery to bring old friends back together. After that, we stopped at a South Portland neighborhood brewery called **Little Beast Brewing** and its lineup of sour (and other) beers, followed by the Trail Blazers game where we saw Damon Lillard score a team-record 71 points. Of course, we stopped at one more brewery after the game, the **Ecliptic Moon Room**, the 2nd location for my favorite Portland brewery



Portland’s Great Notion Brewing

Photo Credit: Greg Wellins

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With *The Ale Apothecary's* Paul Arney

from my only other trip there – **Ecliptic Brewing**. Put it this way: it won't surprise me in the least if the next time I come to town it has a Sun Room.

After dropping my wife at the Airport, it was on to Bend. I had to drive around (no chains) the mountains, and ended up in a town called Maupin that, as luck would have it, had a brewery that was open! Thus, I found myself at **Mt. Hood Brewing Company's** Rainbow Tavern location where I learned that it was the 11th oldest bar in Oregon (and holds License no. 11 to prove it!). They had a beer called "Angry August," as apparently that becomes the Maupin mood toward the end of tourist season.

Next up: **Bend Brewing Company**. Beautiful location on the Deschutes River, and an amazing group of people that prompted me to coin the phrase "Bendspitality." Every other Bend brewery had a tough act to follow. Checked into my hotel, and immediately walked across the street to **Immersion Brewing** (whose brewer, James, has SoCal roots), after which I stopped at **Deschutes Brewing's** downtown location. I handed the beertender a \$20 for my first beer, and when he handed me back \$16 in change, I learned that many of the Bend breweries had a "locals" night, where beers are around \$4. Very nice! The night continued at **Silver Moon Brewing**, that had an excellent bluegrass band playing to go with its delicious beers. After walking (responsibly, I don't drive while brewery-hopping) through a literal blizzard back to my hotel, I finished the night at the hotel bar that had a nice array of Bend beers.

Bend Day 2. First stop at **Bridge 99 Brewing**, where brewer/owner Trev not only gave me a great tour, but had me sampling grains. Oh, and they had fantastic food, including a salad that I'd eat every day if I could. After that, I visited the big and beautiful **Worthy Brewing**, with a rooftop observatory and an incredible view of East Bend and its most prominent point, Pilot Butte. Fun fact: The wood from the bars and tables (as indicated by the Jack Nicholson caricature) at Worthy came from the insane asylum where they filmed the Academy-Award Winning movie "One Flew Over The Cuckoo's Nest." Finished Day 2 at my 1,399th brewery, the excellent **Boss Rambler Beer Club**, where I coined the phrase "beerendipity," because I

had a happy accident here when I saw beertender Kienna, who had previously served me beers two years ago...in DENVER!

Day 3, and brewery 1400, **Boneyard Brewing**, where I had my first shot-ski (like it sounds, a shot of beer on a ski). I'd met local beerlebrity Joel the night before, and he showed up to join me, and take me around after in style in his '72 Jeep Commander convertible, first to meet the brewers of **Boss Rambler**, then drop me at my next brewery, **Good Life Brewing**, where I ended up spending several hours making a bunch of new friends! That evening took me to two highly regarded breweries, **Monkless**, known for its Belgian ales, and **Crux Fermentation Project**, known for its sour beers. Neither is my usual preferred style, but both lived up to the hype.

Day 4, and my last in Bend, started at nearby **Sunriver Brewing** where I had a great lunch and some delicious beers. Next up was **The Ale Apothecary** and some world-class sour beers. Owner and Head Brewer Paul Arney creates unique beers in unique ways – one method involves running beer through a **kuurna**, a hollowed-out spruce tree that allows the beer to take on the flavors from the tree! Last stop in Bend was **McMenamins Old St. Francis School**, a brewery set in an old school. I'd been warned all week that I wouldn't find their secret room, called the "Broom Closet," but of course, I did.

The drive back to Portland went through Hood River, adjacent to the mighty Columbia River. **Pfriem Family Brewers** was my choice here, and I chose well. I ran into owner Josh, and he told me I should start with the lager, then follow with the pilsner – great suggestion. Wish I could have stayed all day, but I needed to cross the Columbia into Washington State to visit **Walking Man Brewery**, a small brewpub with some big beers, and one awesome logo. Back into Oregon, and one more "brewery," the airport location for **Hopworks Urban Brewery**. 8 days, 27 breweries along the OAT.

Needless to say, I slept well on the plane.

Follow Greg Wellins: @gregvisitsbreweries



Celebrating Brewery 1400 with a "Shot-ski" at Boneyard Brewing



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OC BEAT

NOT RUNNING ON EMPTY

by David Mulvihill



OC Craft Runners Organizers Tim Meltreger, Lauren Hall, Johnny Hall
Photo Courtesy of OC Craft Runners



The Bruery Pub Run

Photo Courtesy of OC Craft Runners



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SAN CLEMENTE'S LOCAL BREWERY & TAPROOM

On a recent Monday in March this reporter caught up with the OC Craft Runners at Chapman Crafted Beer in Orange. Organizers, Johnny & Lauren Hale and Tim Meltreger were preparing for the group's Monday night run. Tim shared that, for a group as large as theirs, Chapman provides the ideal setting, space at the brewery, parking structure with ample parking nearby, route options to accommodate all levels of runners, and great beer. Monday night attendance typically brings in over 100 runners.

In speaking individually with Lauren, John and Tim, they each shared that the OC Craft Runners are focused on supporting breweries and businesses they appreciate and want to prosper in the community. For Monday runs, their hope is to stimulate business on what would otherwise be a slower business day. Mindful of the club's magnitude, they tend to work with and meet at area breweries and businesses that possess the ability to accommodate their numbers and serve remarkable craft beer.

As club members gathered just prior to the run, Johnny remarked, "This has been us every Monday for eight years. It wasn't so busy when we started. It was just me and one other guy." Johnny recounted the days in 2015 when he and friend Sean Berringer began originating runs from Provisions Market in Old Towne Orange (now Provisions Deli & Bottle Shop). Johnny, a transplant from Virginia, was looking to meet and interact with people who shared interests in fine craft beer and running. Lacking community, the foundation was set for building one of their own. Recalling the group's early days, Johnny stated, "We were over the moon when we had five people show up!" From that five the club has grown organically to well over 100.

Tim joined a couple of months after they started. Lauren enlisted shortly after she and Johnny began dating. Per Tim, as the club has grown, "We've had babies and marriages. In fact, I officiated at John and Lauren's wedding!"

The OC Craft Runners expeditions to other locations followed as breweries began opening throughout Orange County. Their first field trip was to Barley Forge in Costa Mesa after it first opened. Noble Ale Works also became an early destination. Selections increased as more breweries opened. Monday pub runs have included Riip, Everywhere, Stereo, Bootleggers, Radiant and The Bruery.

The trio meets weekly to plan club events and festivities. In addition to Monday pub runs with the entire group, earlier Thirsty Thursday runs draw a smaller crowd, allowing for visits to smaller good beer destinations. Monthly Brews Cruise bike rides also occur; the most recent

taking place from Beachwood Pizza in Huntington Beach. An annual brewery-to-brewery half marathon is also organized.

The team emphasized that this club is and will remain free to join. Stroller and dog friendly, everyone, regardless of experience level, is welcome to show up and run.

The run from Chapman Crafted offered 2, 3, and 4 mile options for runners to choose.

Affiliated chapters of the running group have also branched out with the passage of time. Los Angeles and Riverside Chapters were started by OC Craft Runners that moved to those locales.

South Orange County resident runners have had the South County Craft Runners Chapter for about two years. There are even Denver and Toronto Chapters.

The OC Craft Runners just celebrated their Eighth Anniversary at Everywhere Beer Co on Saturday, 3/25. The group got together some weeks earlier with Everywhere's Keith Pumilia and Daniel Muñoz to brew Miles Ahead Hazy India Pale Ale to mark the occasion. This Anniversary Collaboration was available on draft and in 4-packs during the celebration and may still be available at the brewery's tap room.

April's Scheduled Pub Runs: Taps Tustin (4/3), Brewery X (4/10), Native Son (4/17), Beachwood Brewing Garden Grove (4/24). Members gather at 6:45 PM, with run starting at 7 PM. Check OC Craft Runners social media for additional info and happenings.

David Mulvihill continues his thirst to experience and promote the best of craft beer. He also provides business-side support (reporting, excise tax, compliance & personnel) to local breweries and brewers guilds. david@socalcraftbeer.com.



OC Craft Runners 1/2 Marathon medal
Photo Credit: David Mulvihill

MINI-BOOK MINI-REVIEW

TASTE, RATE, NOTATE, REPEAT...

by Tomm Carroll

If you've been looking for a more personal means of keeping track of your beer sampling and brewery visiting without pecking away at your smartphone's virtual keyboard and making your impressions known to countless, unknown others on the Untappd app, Daniel Nesbitt — a local South Bay craft beer fan, homebrewer and now self-publisher — has a solution for you: *Southern California Brewery Tasting Journal*.

Roughly the size of an iPad Mini (6 x 7.5 inches), this thin, paperback journal (recently available in hardcover), which was published in late January. It includes an up-to-date (as of publication) list of breweries in LA, Orange and San Diego Counties, along with the Inland Empire, as well as a few sample Nesbitt-completed page forms to assess his experience at his

locals and their wares. There are 90-some blank page forms for you to chronicle the brewery, beer names, styles and ABVs, as well as tasting notes, overall ratings, and things to remember about the taproom in which you occupied a barstool.

It's not exactly as specific or intricate as a BJCP scoresheet, but this book is a handy tool to get accustomed to putting your beery impressions into words, and having them all in one handy journal for future reference. Yes, it's a throwback to the analogue era. But then again, so is beer. Remember, "Old School" can also be pronounced "Old's Cool."

Southern California Brewery Tasting Journal is available on Amazon for \$12.99 (paperback), \$19.99 (hardcover) and at all Project Barley Brewery locations.



FEST REVIEW

DOCENT TAKES A FIELD TRIP

by David Mulvihill

This year's Southern California winter, perhaps more reminiscent of the Pacific Northwest, had OC residents actually experiencing seasonal changes in weather. Record breaking low temps and constant rainfall didn't stop Docent Brewing Company's Field Trip Fest 2023 from going on without any apparent complications. Rain subsided prior to opening time, and apart from a bit of required navigation through some muddy namesake fields, attending breweries and vendors were well-positioned for serving attendees on higher less-saturated ground.

Field Trip Fest 2023 celebrated Docent's 6th Anniversary, perhaps its largest to-date. In addition to Docent Brewing being the star of its party, the invitational festival highlighted local and far reaching brewery-friends and showcased music from seven bands on two separate stages.

Almost 40 breweries were dispensing beer during the fest. Breweries from Orange, San Diego, and Los Angeles Counties were represented, as well as a few distant breweries, like June Lake Brewing and Mountain Rambler Brewing from Bishop.

Joe Pfeiffer was also in attendance to debut the rebirth of Pfeiffer's Famous Beer, an American lager with historic past originally brewed in 1892 by a Detroit brewery established by Conrad Pfeiffer, C. Pfeiffer Brewing Company. Having acquired the brand in 2018, his first new batch, collaboratively brewed with the Docent Brewing team of Bryan and Brett Giesen, debuted by Joe at the Field Trip Fest.

The crew from Heritage BBQ also showed up, not only to satiate crowds with coveted BBQ, but to also debut a couple of beers from Oceanside's new Heritage BBQ & Beer. Head Brewer Mike Aubuchon (formerly of Pizza Port Carlsbad) previewed Locos Only, a flavor-filled West Coast IPA and Loser Lite, a 4% ABV American Light Lager. Heritage Beer Co's new tasting room in San Juan Capistrano (formerly occupied by Capistrano Brewing Company) at the Heritage BBQ site had its grand opening just after press time on March 25th.

David Mulvihill continues his thirst to experience and promote the best of craft beer. He also provides business-side support (reporting, excise tax, compliance & personnel) to local breweries and brewers guilds. david@socalcraftbeer.com.



Field Trip Fest

All Photos Credit: David Mulvihill



Docent Brewing Co's Brian Hendon and Mountain Rambler Brewery's Joe Lane

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WEST COAST LINE UP!

- >West Coast Pals - West Coast Pilsner
[Collab with Figuerora Mountain]
- >360 No Scope - Experimental West Coast IPA
- >Warpbreaker - West Coast Pale Lager



ACCESS:
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EVENTS_CALENDAR
RETAILER_SALES_SHEET
FIND_OUR_BEERS