



Craft
Beer
GUIDE



What Is an IPA?

IPA stands for India pale ale, a name that goes back to the British Empire.

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In the late 1700s, a London brewer sent a strong, heavily hopped October ale to India, where it was too hot to brew. Unlike previous concoctions, this beer survived the six-month journey to India and, not only that, it was better than when it left London. Gradually, the strong ale became lighter to suit the hot Indian climate. Today's IPAs are shaped by American brewers who hop it up into the funky ale it is today.

North American IPAs tend to be around 6-7% ABV. They can also be hazy (unfiltered), Imperial (higher

ABV percentage) or session IPAs (lower ABV). All IPAs are forward with the hops, accentuating the bitter taste of the pine cone-like buds of the *humulus lupulus*, a fast-growing climbing plant that is one of the four main ingredients in brewing beer.

Other words you might find associated with IPAs are dry-hopped, meaning the hops were steeped in fermented beer rather than added while the liquid was boiling. This creates a strong aroma of hops without the bitterness. Fresh-hopped IPAs are brewed at the peak of

hop-harvesting season, in late August and September. To be fresh-hopped, the hops have to be picked, and end up in boiling beer in less than 24 hours. The closer to the brew date, the more intense the flavor of the hops will be.

IPA styles are also geographical, even though it was born in Britain. West Coast IPAs come with the characteristic bitter hoppiness of the species but also a clean, crisp body, high carbonation and tropical fruit notes. New England IPAs are hazy IPAs that weigh in low on the bitterness scale

and tend to be fermented with lower carbonation. Don't like IPAs? Try a New England IPA. East Coast IPAs have a piney hop flavor that's not as crisp as the West Coast IPA but more complex than a British IPA. Belgian IPAs get their name from Belgian yeast, which gives the resulting beer a warm, bready note.

IPAs also play well with fruits, particularly citrus and fresh peach, or tropical fruits such as mango and passion fruit. Look for brewers that add in pureed fruit to the brewing beer, not juice.

Visiting a Taproom

For the beer aficionado, there's nothing like a trip straight to the source, the taproom.

There, you'll find rare brews and experimental concoctions that you won't find on store shelves. There may also be exclusive merchandise, and, if you're lucky, tours on tap. Keep reading to find taprooms you can visit across the country.

CIGAR CITY BREWING, TAMPA, FLORIDA

The Spruce Street Brewery and Taproom has been the home of Cigar City Brewing since 2009, when the first batches of Jai Alai IPA were brewed. The taproom offers a full-service kitchen with a menu of Tampa-inspired dishes designed to complement the complete line of Cigar City beers. It's family friendly and also offers flights, pints, growler fills, packaged beer, barware and other merchandise. Bring your ID; you must be 21 to drink.

DEEP ELLUM BREWING, DALLAS, TEXAS

The Deep Ellum Taproom on St. Louis Street offers a full menu of food, including pizzas, tacos and other Texan fare. Visit their website for a current lineup of on-tap beers (deepellumbrewing.com), and the taproom also hosts events such as Musical Bingo, trivia



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and brewery tours. The taproom is closed Monday and Tuesday, but feel free to visit any other day of the week.

FIRESTONE WALKER BREWING CO., PASO ROBLES, CALIFORNIA

The Firestone Walker taproom features a dining hall with a bar, patio and outdoor courtyard to enjoy its full line

of core beers and barrel-aged brews. The gastropub menu features dishes that pair well with the company's beers, including special selections you can only find there. There's also a store with brand merchandise, packaged beer and growler fills. Brewery tours are also available and samples of brews are on tap in the Visitor's Center.

PEACE TREE BREWING CO., DES MOINES, IOWA

Peace Tree is a gold-medal winning brewery, taking home hardware from the World Beer Cup and the Great American Beer Festival. At their Historic East Village taproom, there are 23 beers on tap, rotating to show off the brewery's latest concoctions, along with ciders, beer cocktails, wines and root

beer. The Des Moines taproom (there's also the original in Knoxville, near Lake Red Rock) features private event space and also has a dog-friendly outdoor patio. The taproom hosts regular events such as live music, trivia and more. Neither taproom has a kitchen, though, so bring your own food. The bartenders are happy to set you up with a nearby eatery.

What Is a Sour Beer?

Sour beers are one of the oldest brews around. They're tart, and most of the beer ever made was sour before pasteurization and sterilization.

Today's sours get their funky flavors from wild bacteria and yeasts, giving the beer a high level of acidity, while most modern beers are made in sterile environments with specific yeasts to give them their familiar flavor.

When brewing a sour beer, the brewer will start with the wort, the unfermented brew, and then introduce acid-producing bacteria. Sometimes, that's a controlled process with specific bacteria, but they can also choose to just expose the wort to open air and see what shows up. The fermenting beer is then aged in tanks or wooden barrels for a slow fermentation process similar to sourdough bread. It can take months or even years to achieve just the right flavor. The brewer may choose to add fruits, spices or other ingredients to flavor the beer along the way.

Bacteria gives sour beer its flavor, namely lactobacillus — it turns sugar into lactic acid and is the thing in yogurt that makes it sour — and pediococcus, which metabolizes without oxygen, making the beer more acidic the longer it hangs around. The wild yeast in sour beers is *Brettanomyces*, often shortened to Brett. It gives the beer a wild earthiness.

As you can imagine with wild roots, there are as many sours as there are people to drink them. Lambics are Belgian wheat beers that's made with spontaneous fermentation. It's traditionally brewed in winter and aged for at least a year in the cool open air. A



blend of young and old lambics is called geuze. Another Belgian beer is the Flanders, often fermented in large wooden vats. The finished brew has fruity, vanilla flavors. Gose is a

German sour made with coriander and sea salt that walks a line between herby, salty and sour.

Sour beers go great on the dinner table. Pair them with hearty flavors

that go with the earthy flavor from the wild yeasts. If you're going with fruitier Flanders brews, look for cheeses that will draw out the sweeter notes in the beer.

COVID and Craft Beer

There isn't a sector of life left untouched by the COVID-19 pandemic, and that unfortunately includes craft beer.

As lockdowns swept the country, taprooms and bars closed, leaving craft brewers without revenue.

The Brewers Association, a trade association for small and independent craft brewers, opened a COVID-19 Resource Center for their members to keep up with the latest on coping with the pandemic, from workforce issues to food safety plans and financial issues.

Breweries had to get creative, turning to offering beer to-go when they could, or filling growlers and crowlers for thirsty customers. But the pandemic still had an effect. By the end of 2020, 21 Oregon breweries had closed for good, along with 20 more in craft-brewery hotspot Colorado. Retail beer sales dropped by an astonishing \$22 billion, according to a joint report from the Beer Institute,

the Brewers Association, the National Beer Wholesalers Association and the American Beverage Licensees.

"We went from consuming most of our craft beer from draft lines in pint glasses on bar stools together to drinking, more often solo, from cans on the couch," Bart Watson of the Brewers Association told Liquor.com in 2021. "We're consuming differently and we're ordering our beers differently. Instead of at bars and taprooms, we're ordering them to-go or online or picking them up in retail stores."

Congress' COVID-19 relief helped, but some breweries still had to get creative. Urban South, the largest craft brewery in New Orleans, won a contract to produce 50,000 bottles of hand sanitizer for the state. Jacob Landry, the brewery's founder, said it

was a unique opportunity to keep Urban South's workforce employed while supporting the community. Blake's Hard Cider in Michigan also churned out sanitizer during the pandemic. The brewery sold eight-ounce spray sanitizers for \$6.99 each and gallons for \$30. It also gave out meals to children who were without their free school lunches while schools were shuttered. Heretic Brewing in California sold out of its Germ Juice after prioritizing its first deliveries to first responders, hospitals and nursing homes.

"Never thought I'd be so happy about making sanitizer," Heretic founder and former owner Jamil Zainasheff Tweeted. "Buckets going to front line in battle against #COVID19. So proud of our team stepping up in a time of crisis."

What Is a Stout?

Stout beer can go all the way back to 1677, when it was first mentioned in a manuscript as a descriptive term for a particularly strong beer.

What we know as a stout beer today was actually first called a porter. These were dark beers of various alcoholic strengths, the strongest of which were called stout porters.

Today's most recognizable stout is Guinness, an Irish dry stout that originated from Arthur Guinness' Dublin brewery in 1759. It is available today in more than 120 countries and Guinness is one of the largest breweries in the world. The company estimates that more than 10 million glasses of Guinness are enjoyed around the world every day.

Like Guinness, today's stout beers are dark, almost black, and are made from black patent malt (in an important distinction, today's porters use roast malted barley). Milk, or sweet, stouts are sweetened with lactose derived from milk. It isn't fermented by the yeast in beer, so it gives the beer a full, sweet flavor.

Dry stout, or Irish stout, lacks the lactose and is less sweet. Oatmeal stouts feature oats added during the brewing process, which makes the resulting beer more smooth. Brewers first added oyster shells to



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stouts to clarify it, but now oyster stouts use both the shells and the meat for an added sweet, full-bodied flavor. Chocolate stouts don't necessarily. The name, instead, refers to a dark malt that's been kiln roasted to a chocolately color

and flavor. Some brewers may add chocolate to the brew to intensify the flavor.

Stout is typically served warmer than other beers with a thick, creamy foam head. It comes either in a standard pint glass or in a slightly concave

stout class, which is designed to preserve the beer's aroma. This beer goes well with meats and is also a great additive to many recipes.

Some stout beers, such as milk stouts, have a reputation of being good for certain health

conditions. For instance, historically, nursing mothers were advised to drink milk stouts to help stimulate lactation. However, Guinness is adamant that it doesn't support or recommend pregnant or nursing women drink alcohol.

Hazy Beers Are Here to Stay

Hazy beers are just what they sound like, brews that aren't clear in the glass.

They are more popular than ever, particularly hazy IPAs. Drizly, an alcohol delivery app, reported in 2020 a 761% increase in year-over-year sales growth in hazy beers. That's a big number with big bucks behind it.

For years, brewers worked to produce crisp, clear brews without haze, but with the boom in the market, beers are trending more toward turbidity. That's the technical term for hazy. It refers to any instability in beer in which insoluble materials (proteins, yeasts, fruit extracts) appear.

Hazy IPAs tend to be juicy and they also look a lot like unfiltered fruit juice with their opaque coloring. They tend to be less bitter than other IPAs, making them a popular option. Some brewers are also adding ingredients to their beers to make them even more hazy, such as Dogfish Head's Hazy-O!, brewed with four different kind of oats to give it a silky smooth texture and a creamy taste. Wynkoop Brewing in Colorado adds climbing chalk to On Belay Hazy IPA. It's not as weird as it sounds; chalk can be added to beers to adjust for water minerals. This time, the brewery said it gives the IPA a "fluffy mouthfeel."

Belgian-style witbeers are another hazy brew that's hit-



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ting the market. The cloudy pours are creamy and smooth and can feature perfumes of orange peel, coriander and other additives, plus a breadly note from traditional ingredients wheat and oats. Beers

such as Blue Moon Belgian White, Florida Cracker from Cigar City Brewing, Two Jokers Double-Wit from Boulevard Brewing Co. are all witbeers.

Some beers are only hazy when the beer is chilled to the

freezing point but it disappears as the beer warms. This is called a chill haze and is different from a permanent haze, where the brew is hazy at any temp. Biological hazes come from the growth of living

microorganisms in the beer, which are not necessarily bad things as it includes yeasts, whereas non-biological hazes come from non-living materials, such as the proteins from grains.

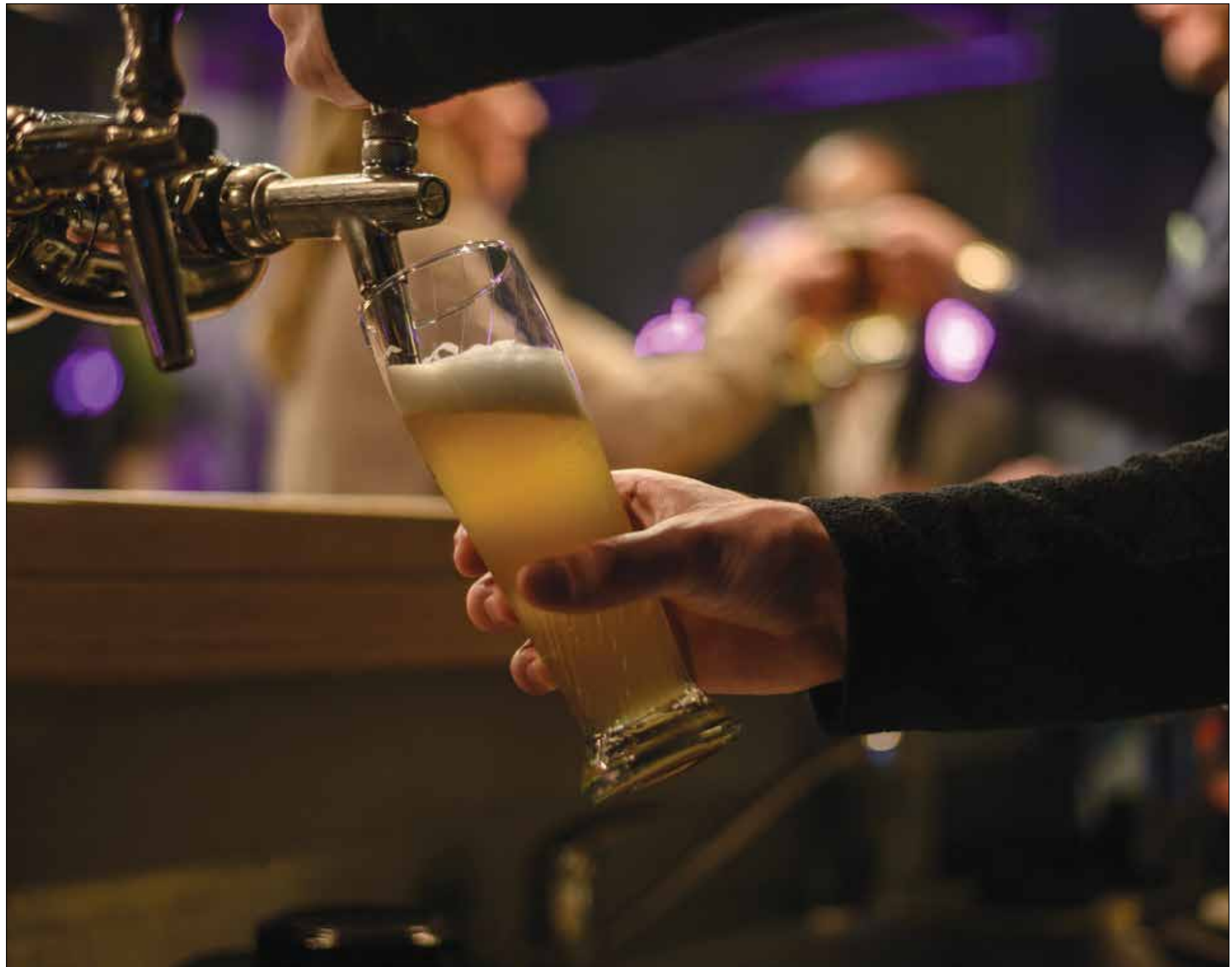
What Is a Lager?

Lager is the world's most popular beer. It tends to be crisp and refreshing, and the type includes some of America's most famous beers, such as Budweiser, Miller Genuine Draft and Coors.

The defining characteristic of a lager is that it's a bottom-fermented beer, meaning that the yeasts used to ferment the beer gather at the bottom of the fermentation tank. Ales, on the other hand, use yeasts that are top-fermenting.

These bottom-fermenting yeasts can tolerate much lower temperatures, reducing the number of by-products during the fermentation stage, producing a cleaner, more crisp brew. Lagers can be aged much longer than ales and at lower cellar temperatures.

It's important to remember that a lager refers to a brewing style. There are many types of lager, and that term refers to the actual beer. A dunkel, for instance, is a dark lager from Bavaria that's made with roasted malts and has a nutty, bready flavor. Pilsners are pale beers, golden and full-bodied, that use a floor-malted barley. These are refreshing beers with low alcohol content, so you won't feel them as quickly. Amber lagers are sweet and crisp, and the most famous is



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Oktoberfest beer. Bocks are strong, malty and darker than other lagers.

Lagers are generally served cold — unless it's a bock; serve that closer to room temperature — and can show up in a mug, pint or pilsner glass. Amber lagers may be poured into a

stein while a stemmed goblet is the traditional way to serve a bock. Tilt the glass to a 45-degree angle and pour slowly. You should have a head that's about two fingers tall.

Mass-market lagers are the easy-drinking pilsners that are everywhere in the country.

These are golden beers made by the big beer brands like Pacifico and Beck's and Pabst Blue Ribbon. They're designed for mass appeal and have their place in the beer pantheon when you need a comforting, familiar beer. Some popular large brands of lagers are Stella

Artois, Sapporo, Pilsner Urquell, Lagunitas Pils and Shiner Bock.

All lagers work well with food. These versatile brews can go with anything from pizza to pasta. Turn to bocks when you're serving spicy food or chocolate.