



# WHAT'S BREWING

The Magazine of the Campaign for Real Ale British Columbia

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January – February 2014

## All Good Things...

When the previous editor asked me if I would like to take over publishing What's Brewing, my first thought was, "How hard could it be?" I have a new respect for Phil. Putting together a magazine is harder than it looks. Luckily, the authors submit excellent articles on time and with excellent grammar.

Over the next few issues I will be making slight changes to the layout and content of What's Brewing. Most of your favourite authors will still be here, but there shall be a few new contributors. Jen Reiher will be following new beer releases, bloggers and restaurants. Veteran homebrewer Russ Huband, will have a regular home brewing column. Lundy Dale writes about the women of the BC brewing industry. There will also be articles by the local Certified Cicerones®. A Cicerone is the equivalent of a beer sommelier. So please excuse the layout mess, it will all be straightened up soon. **Is there anything you, the loyal reader, would like to learn about craft beer?** If so, email me:

[ianlloydbc@gmail.com](mailto:ianlloydbc@gmail.com). I shall do my best to write your answer up in an upcoming issue of What's Brewing.

2014 promises to be an interesting year for craft beer drinkers in BC. Depending on who you talk to, there are two to four new breweries planning to start production this year. Barkerville brewing in Quesnel should be bottling their brews any day now. Victoria's 4 Mile Pub will have a cask at the Spinnakers Cask Fest, January 25<sup>th</sup>. Then there are the rumours about changes to BC's liquor laws. Will there be a "Happy Hour"? Could there possibly be beer and wine available in grocery stores? Tasting lounges attached to your favourite brewery sounds like a grand idea. Follow the Wandering Paddy blog (link to follow) for all the latest developments about the politics of BC beer.

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Just five years ago, sampling each beer in BC was possible. Very few can boast they have sampled every beer in BC. There are too many seasonal releases, casks and local growler fills to try them all. Life is good for craft beer enthusiasts in BC.

Thank you,  
Ian Lloyd, Editor (has a nice ring to it)  
Certified Cicerone®

# Campaign for Real Ale British Columbia

## CAMRA BC Websites

CAMRA BC [www.camrabc.ca](http://www.camrabc.ca)

CAMRA Fraser Valley  
[www.camrafraservalley.ca](http://www.camrafraservalley.ca)

CAMRA Powell River  
[www.camrapowellriver.ca](http://www.camrapowellriver.ca)

CAMRA Victoria [www.camra.ca](http://www.camra.ca)

CAMRA Vancouver:  
[www.camravancouver.ca](http://www.camravancouver.ca)

Email editor – [camrabc@shaw.ca](mailto:camrabc@shaw.ca)

To join CAMRA BC discussion group:  
[CAMRA\\_BC\\_Discussion-subscribe@yahogroups.com](http://CAMRA_BC_Discussion-subscribe@yahogroups.com)

## Next issue

March-April 2013- Deadline February 15<sup>th</sup>

Ever thought of being an author in a beer magazine? Well now you can. Send your ideas to [ianlloydbc@gmail.com](mailto:ianlloydbc@gmail.com).

There are many ways to follow the beer happenings in BC. Below is a lengthy list of facebook pages, twitter feeds and blog links. Did I miss anyone? If so, I am sorry, but let me know about your web presence.  
[ianlloydbc@gmail.com](mailto:ianlloydbc@gmail.com)

## Facebook

**CAMRA Vancouver**  
facebook.com/CAMRA.Vancouver  
**CAMRA Victoria**  
facebook.com/groups/306441055492  
**CAMRA Powell River**  
facebook.com/CAMRA.YPW  
**CAMRA Fraser Valley**  
facebook.com/camrafraservalley

Links below are not an endorsement of CAMRA. Opinions expressed of those of the individual authors and may not reflect the thoughts of CAMRA BC or its affiliated chapters.

## BLOGS

**Beer on the Rock** – [www.beerontherock.com](http://www.beerontherock.com). News, releases and beer events on Vancouver Island

**Left4beer.com** – Victoria beer reviews and beer and your health articles.

**BarleyMowat.com** – Colourful and informative beer thoughts.

**VanEast Beer Blog (Wandering Paddy)** - Paddy Treavors thoughts on the politics of BC Beer and more.

## Twitter

**CAMRA Vancouver** - @CAMRA\_YVR

**CAMRA Victoria** - @CAMRAVictoria

**CAMRA Powell River** @CAMRA\_PowTown

**CAMRA Fraser Valley** @CAMRA\_FraserVal

# Calendar

## Victoria

The next annual general meeting (AGM) of the Campaign for Real Ale Society of British Columbia (CAMRA) Victoria Branch is scheduled for Wednesday, January 22nd, 2014. The AGM will be held in the Collard Room at Swan's Hotel, 506 Pandora Avenue, starting at 7:30 pm. All members in good standing of CAMRA BC's Victoria Branch are invited to attend, and attendance is limited to members only. You can join or renew your membership at the meeting. There will be a sign-in sheet to register attendance at this meeting.

Vancouver events: [www.camravancouver.ca/events](http://www.camravancouver.ca/events)

Victoria events: [www.camra.ca/events](http://www.camra.ca/events)

Fraser Valley events: [www.camrafraservalley.ca/?page-id=89](http://www.camrafraservalley.ca/?page-id=89)

Powell River events: <http://www.camrapowellriver.ca/events.html>

Do you have an upcoming event the craft beer drinkers of BC should know about? Let me know: [ianlloydbc@gmail.com](mailto:ianlloydbc@gmail.com)

### CAMRA BC Membership Application Form

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: (\_\_\_\_) \_\_\_\_\_ email: \_\_\_\_\_

Enclosed is my cheque for: Individual \$25.00 \_\_\_\_\_ Renewing \_\_\_\_\_  
Joint \$40.00 \_\_\_\_\_ **New Member!!** \_\_\_\_\_

Please mail this form and payment to:  
CAMRA BC  
Saanich Postal Centre  
PO Box 30101  
3934C Quadra Street  
Victoria, BC  
V8X1J5

Or Submit payment online:  
Victoria: <http://camra.ca/joinrenew/>  
Vancouver: <http://camravancouver.ca/members/join/>  
Fraser Valley: [http://www.camrafraservalley.ca/?page\\_id=30](http://www.camrafraservalley.ca/?page_id=30)

# Ullage and Spillage

By J.Random

Twenty-fourteen might well become known as the year of the growler in Vancouver. No, we are not expecting icebergs in English Bay. I am talking about the beer container. With the opening of several growler-focused microbreweries and the installation of growler stations at several others, we may be seeing a transformation in how craft beer is distributed in this city. The specialized growler fillers are much more rapid and less wasteful than filling from a standard bar tap, unless you prefer a nice insulating layer of beer foam. A growler is a great way to share a few beers at home or take beer to a party. If the BC liquor law changes go as anticipated, we will even be able to buy them at farmers markets.

According to a well researched article on the net:

[http://www.bottless.net/The\\_History\\_of\\_The\\_Beer\\_Growler\\_s/605.htm](http://www.bottless.net/The_History_of_The_Beer_Growler_s/605.htm) the original “growlers” were metal buckets. There are all sorts of arguments as to the origin of the name. I can’t imagine gas escaping under the lid would make a growling noise. Nobody seems to have yet suggested it was the noise of buckets full of beer rubbing together when hung in bunches from the notched poles they used to transport a bunch of them. While the name may derive from the use of metal buckets, I suspect that the modern growler’s shape is much more closely linked with the glazed earthenware flagons which have been used, in a variety of forms, to distribute beer and cider for thousands of years. I used to own one just like the accompanying photo but sadly it did not make it to Canada. I also no longer have my plastic 4-pinter with a very simple pressure-relief valve bought, full of cask-conditioned beer, in the UK in the late 1970s. You will understand is why I am a little skeptical of stories that date the modern growler to 1989. That valve was an important feature because the beer was often not fully fermented out when purchased. Maybe we will eventually see something similar available for fitting to standard glass growlers. Already available is a specialized cap available for repressurizing



<http://www.growlersaver.com/about-us.html>, but I suspect that would be a tad more expensive.

I do now possess two glass growlers. One is the original version from Central City, no Red Betty, and other is from the Mark James group, still listing Taylors Crossing. However, until recently, their primary use was as my return pass from a day’s skiing at Whistler (my spouse does not ski). If I did not come back with a growler full of Dave Woodward’s or, more recently, Derek Franche’s IPA from High Mountain Brewing, I could not expect to get a positive reaction next time I said, “I am planning a ski day at Whistler dear”. I am serious. There is a sticky label on my Edge Card that says “growler” in my spouse’s handwriting.

Those two old faithfuls are now seeing a lot more action and will be spending a lot more time in my backpack in the future. Now, far be it from me to suggest some of our craft brewers would not know an off beer if it bit them on the tongue. And I know each and every one of you

religiously rinses out your growler immediately it is empty. But, I do suggest popping into your favourite homebrew store and purchasing a small pack of pink powder to sanitize your growler between fills.

I also believe growlers represent an enormous opportunity for CAMRA members to spread the good word. However, that opportunity is going to need a bit more work to bring to fruition. Growlers are a great way to take craft beer to a party and share it around, but they can be intimidating to the uninitiated and risky when unlabelled. Obscure scribbles on the cap don't count. Hand-written tags are somewhat off-putting. I would very much like to see craft brewers provide a small easily detachable handle tag with the logo and name of the brewery and the name of the beer on one side. The reverse side should be blank so the owner can write such things as "J. Random's, please try some" or "F. Biergiek's, get your own craft beer". I would want to be able to write something different on each one because I might want to share just one growler and keep that coveted fill of something really special to my selfish self and some close personal friends, including of course the host of the party.

Talking of parties, tonight we will be taking a growler of Spirit of Dixmas from Brassneck Brewery. Now that is something special you can't get on tap outside the brewery or in a liquor store. It is an IPA very reminiscent of those that used to be brewed at DIX Barbecue and Brewpub. This one was brewed by Conrad in collaboration with Tony Dewald and Derek Franche, both formerly brewers at DIX, using the original mashtun and kettle from DIX now installed and operational at Brassneck on Main Street. It is the perfect medication to treat my nasty case of nostalgia.

This article was pretty much a wrap when the CAMRA Vancouver newsletter came out with a link to an earlier article on growlers <http://www.newschoolbeer.com/2012/11/growler-wars-pros-cons-best-and-worst.html> With respect to the key issues discussed there: 1. I have already told you how to sanitize your growler. 2. I have never seen a clear glass growler and would never consider purchasing one. Neither would you I imagine. 3. There is nothing wrong with short term exposure to a little bit of oxygen in my humble opinion. Cask-conditioned beer in the UK certainly got some limited oxygenation and I believe it improved the flavour and aroma, just like it does with wine. Just don't expect as much hop aroma if you leave a growler more than a few days before drinking and expect some cardboard flavour if you leave it more than a week. 4. If brewers hated growlers so much, why would all the new microbreweries in Vancouver be built with growler stations?

So grasp your sanitized growler, get out there and grab some of the best beer in town.

Cheers

### **Man Stabbed with ceramic squirrel after failing to find beer Christmas eve**

NORTH CHARLESTON, S.C. —South Carolina authorities say a 44-year-old woman angry at a man for returning home without beer on Christmas beat and stabbed him with a ceramic squirrel.

The Charleston County Sheriff's office says in a report that deputies found a man covered with blood when they arrived at Helen Williams' North Charleston home early Wednesday. She told investigators the man fell and cut himself, but couldn't explain why her hands and clothes were also bloody.

Deputies say the man said Williams was so angry when he returned without beer because stores were closed on Christmas Eve that she grabbed a ceramic squirrel, beat him in the head, then stabbed him in the shoulder and chest.



## Out and About with Scottie Celebrating Winter

What's Brewing tries to follow as many events as we can. One we've covered since its inception is Winterbrau at Canoe Brewpub.

This season's event was Mid November and was offering seasonal winter beers from Driftwood, Central City, Vancouver Island, Canoe, Saltspring, Parallel 49, Phillips, Russell, Wolf, Hoyne, Howe Sound, Swan's, Moon Under Water, Spinnakers and Lighthouse.

The cost of the event was \$50.00 until Oct 31 then \$60.00 up until the day of the event on November 16. Festivities started at 1pm and continued until 5pm; giving customers a good 4 hour window of sampling pleasure for their money. Also included in the cost was handcrafted Canoe appetizers continually coming around by the helpful and polite servers and staff.

Breweries were spread throughout the historic building leaving lots of room for patrons to walk about and talk with each other. The crowd was a mix of all ages; taking advantage of the chance to enjoy the best seasonal beers on offer almost anywhere in the country; all in one place. The crowd discussed the merits of the beers offered and were seen comparing ideas and thoughts on the subject throughout the afternoon's event. Its shows great interest in this event and continuation of beer moving forward in the Victoria community as a whole.

Its always a pleasure to see such civilized beer events take place; offering one and all in the community a great chance to enjoy the tastes on offer and speak with breweries about more specific beer related topics.

Tip of the hat to Daniel and the crew at Canoe for putting on a well organized beer celebration.

It was with great pleasure we all noticed how many new and exciting beers came on offer for this holiday season. BC breweries have done an exceptional job of bringing unique and interesting beers to the marketplace and local retailers and pubs have contributed by putting these beers on sale to the consuming public.

Cheers to all.

Scottie Mc Lellan  
What's Brewing

spinnakers

{ ROBBIE BURNS }

**CASKFEST**

SATURDAY JANUARY 25TH **\$55** 11:30-5PM SPINNAKERS BREWPUB

TICKET INCLUDES APPIES, UNLIMITED TASTERS  
...AND GO AHEAD, KEEP THE GLASS!

COME CELEBRATE THE BARD OF AYRSHIRE  
THERE WILL BE BAGPIPES, HAGGIS AND OTHER SCOTTISH TREATS.  
BEST DRESSED WINS A PRIZE. CLASHING PLAID ENCOURAGED.

BREWING SINCE 184 VICTORIA BC

SPINNAKERS BREWERY, BRIDGE BREWING, BOMBER BREWING, CANNERY BREWING, FOUR WINDS BREWING, CRANNOG ALES, HOWE SOUND BREWING, MAIN STREET BREWING, MOON UNDER WATER, PARALLEL 49 BREWING, POWELL STREET BREWING, BRASS NECK BREWING, RUSSELL BREWING, SALT SPRING ISLAND ALES, PHILLIPS BREWING, STEAMWORKS BREWING, VANCOUVER ISLAND BREWING, 4 MILE BREWING, AND MORE...

## **WOMEN IN THE BC CRAFT BEER INDUSTRY.**

### **An Interview with Rebecca Kneen, Crannóg Ales (Sorrento, BC)**



Lundy Dale  
Barley's Angels - "Pink Pints"

As a woman in the still very male dominated beer industry, I have been seeking out and have found some incredible female role models here in BC (and also in Canada and the US). I will be sharing an interview that I have had with one of these remarkable women. Hopefully they will inspire you too!

I am starting off this series with one of the female pioneers in the BC industry-not the first mind you, but, an incredible lady that has inspired me to be a part of this great brewing industry. And then there is their fabulous Backhand of God stout...

#### **What is your current role with Crannóg Ales?**

As part of a team, with Brian and Greg, I assist in the brewing, making the casks, and the recipe development in the beers. I do a lot of the farming (started growing hops for the beer-one of Canada's commercial hop yards in Canada), the social media and all the brewery administration that is required for the brewery business.

#### **How long have you been a part of Crannóg Ales?**

Brian and I bought the 10-acreage land in March of 1999, which started as an organic farm and opened the brewery in Jan 2000. It has been almost 14 years.

#### **What were you doing before?**

I got into the farming bug at the age of three while living in Nova Scotia, although I was not very much help in those days. Organic farming and the interest in fermentation have always a part of my life. These continued to evolve from my times as events and administrator at Vancouver's Farm Folk/City Folk-, a non-profit society whose credo is to eat, (and drink) local.

#### **What made you get into the brewing business?**

I always loved farming, fermentation, cooking and recipe making, so it was a great way to put it all together. It also made sense to grow and use the raw materials and create a natural and organic product, making for a fully integrated business.

My focus is on the farm side, and started with the growing of hops. (Crannóg Ales is the first certified organic farmhouse brewery. They also grows potatoes for their Gael's potato ale and cherries for their infamous Pooka cherry Ale.)

With my interest in cooking and experimenting with recipes, I was fascinated with yeast,

fermenting things, and how it all came together. It's fun to taste something and introduce flavour into your beer. It's all magic.

### **Are there advantages of being a women in the brewing industry?**

There are several advantages from the production side to the public:

- **On the production side:** it is great to have both genders involved. Women's senses (taste, smell) are different than men's. Women's senses are stronger and can pick up on the good and the bad. It is great to taste differently as this helps also with recipe development and creating more interesting flavours in the beers. Being a lover of cooking has also helped with this, playing with ingredients and knowing when to add the right amounts.
- **Ergonomics and brewery design:** Woman are generally better at making ergonomic decisions, what works for them will usually work for the guys, but it doesn't work out the other way around.
- **Connecting to the general public:** Women connect differently, and approach a whole different sector. We also open the industry to more people (women).
- **Role model change:** When people see a woman working in the industry, it enforces that we are more than just T&A, especially these days.
- There is more acceptances of women in the industry over the last 14 years since I started. I am taken more seriously now.

### **Any disadvantages?**

The job roles of the brewing industry were designed by men for men working in the industry. Breweries has been designed by as such, so there are ergonomic issues (height issues, as an example)

All aspects of brewing, the equipment, the supplies and raw materials make for a physically demanding job. Despite the fact that the role of women in the industry is changing, we are still battling the T&A perspective that is still out there

### **What do you love about you job and the industry?**

I love the smell of the brewery, malt, yeast etc., at different times of the day. I also love the practical day-to-day brewing. It's magic and pretty amazing about how it all works and ends up resulting in the finished product.

Brewing is very creative, but also hard work, and that feels good. I really love how passionate everyone in the industry is about it. I especially love the comradely and support of the fellow brewers and people in the industry and the great community support as well.

### **How were you trained?**

The farming came first. Figuring out how to integrate the two came next.

I learned the job by research, reading, and attending as many seminars as I could and by working with Brian on the job.



## Who is your favourite female in the brewing industry?

Claire Wilson (Dogwood Brewing). She has more “balls” than most men I know. She has accomplished so much, in so many places. Claire is also very supportive of everyone, a great role model and possess a great attitude.

## What is your favourite beer at the brewery? Why?

Gael’s Blood Potato Ale.

It have a nice big body and mouthfeel. This ale is very drinkable/sessionable and my “go to “ beer. It has earthiness and changes flavour with the variety of potatoes and during the season as the hops age. It is also is a good contrast from all the overly “hoppy” beers that breweries are producing these days.

## What is you favourite beer outside you brewery? Why?

Elysian Brewing, Jasmine IPA. It takes something normal and changes it with a twist: adding the jasmine. It has great balance with the subtleties of the hops, the malt and the jasmine.

*This article was originally published in the fall issue of BC Craft Beer News and republished with permission of author.*



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## Seven Breweries

By John Rowling

Carol and I started a month away from home in the town of Hastings, on the south coast of England. The First In Last Out (FILO) pub is in a building in the High Street in the old part of town, and dates back to the 1500's. The FILO brewery was setup in 1985 in the back of the pub using old dairy equipment, and brewed for the pub only. In 2011 the brewery was re-

established as Old Town Brewery (photo left) with a new brewhouse in an old stable building half a mile away up the road. Pub manager and brewer, Tony Champion, met us at the brewery. He explained that even with the new brewery 90 percent of the beer brewed is still sold in the pub. He uses Marris Otter from Warminster malting for most of his beers. Tony brews six beers: Old Town Tom, an ale infused with ginger, hopped with Bohemian Bobek hops, Churches Pale Ale (4.2% ABV) with Amarillo hops, Crofters Best Bitter (3.8% ABV) hopped with Fuggles and Goldings, Cardinal Sussex Porter (4.6% ABV) only Fuggles hops, Mike's Mild (3.4% ABV) with Boadicea and Pioneer hops, and Gold Premium Ale (4.8% ABV) the strongest beer. He also brews occasional seasonals such as Bourne Blonde in the summer.



After that we visited more UK relatives and then flew to Austria for a week in the Alps. Our first stop in Austria was Klagenfurt, not exactly renowned for its beer scene. Sure enough, since we were tired and it was late we found a place with good food and a Gosser beer that was "light and easy to drink". Fortunately, our first stop the next day was the village of Murau. I had visited Murau in 1960 and remembered it as an unspoiled 15th century village. Today it is a ski centre and I was a little bit apprehensive before we got there. The area has changed enormously, but the square and the old town are still as beautiful as ever. The bonus was the brewery, which I had not discovered on my first visit. Established in 1495, the Murauer brewery was modernized in 1988, and is producing great beers. We had lunch at the brewery gasthaus and tasted some of the beers. A dunkel (5.2 ABV) was a quite malty and sweet Munich style beer. The Zwickl is an unfiltered low carbonation helle, with lots of body and a slightly hazy appearance. (A Zwickl comes directly from the storage tank. The valve is opened with a special key, called a "Zwickl.") The last beer tasted here was the Marzen (we quickly learned this is pronounced "Mertzen"). Murauer Marzen (5.2% ABV) accounts for 90 percent of the brewery's production, and in 1994 was awarded best beer in Austria by the magazine "News". We went on a tour of the brewery which was all in German, although we were provided with a written English guide. Production is now over 300,000 hectolitres a year.

We next focused on sightseeing in the mountains, spending time driving over some quite frighteningly snowy passes with dozens of hairpin bends, finishing up for a few days in Salzburg, Mozart's birthplace. Our hotel was about ½ mile north of the old town, but had several good bars nearby. We found the Biergarten die Weisse brewpub four blocks from the hotel. It was a huge popular brew pub and sports bar crammed with people, and very noisy. The beers were interesting. Die Weisse Original was unfiltered, bottle-conditioned (5.2% ABV) amber, brewed with three Austrian malts, top-fermented with the house yeast, and hopped with Hallertauer. The dunkel was unfiltered, bottle-fermented (5% ABV) made with five malts, including cara-wheat, and had a roasty malty aroma.



Closer to our hotel, Kastners Schenke ("Tavern") s'Kloane Brauhaus (photo left) is a tiny elegant brewpub with a biergarten, at the foot of a huge cliffed park. The building was built in 1790, and from 1975 it was a winebar, and then a brewpub since 1997. Trumer Brauerei used the building as a distribution warehouse for 20 years before that. The pub is very laid back, and is popular with locals. It is only open on weekdays from 5pm to midnight. The brewhouse is in the middle of the pub on a raised platform with a wrought iron fence around it. It is tiny (s'Kloane Brauhaus translates as "runt brewhouse"), only capable of 400 litre batches. Brewer Johann Maislinger is a partner of owner John Pommer, and brews every 3-4 weeks for 3 days at a time. There are only two beers, both top-fermented: a kellerbier and a weisenbier. The kellerbier (cellar beer) is very clean tasting, slightly hazy, malty, full bodied and spicy with an alcohol content of 5.3 to 5.9 %ABV depending on the batch. About ten percent malted

wheat is used in brewing this beer. The weisse (5.5% ABV) is the nicest we have tasted in Austria: not too much banana and quite dark. It had plenty of body with a malty sweetness, and was made with 55 percent wheat grist. We liked this pub so much that we went there

three times. On the third visit our waiter, Matthew, didn't even have to ask which beers we wanted. The food was very good, and we tried several local dishes: sheep cheese salad, turkey schnitzel (breaded with corn flakes), pork chop with tomato slices covered with sheep cheese and baked. For dessert we had home-baked apple slices with cinnamon and sugar, plus vanilla ice cream and whipped cream.

Back in England we moved to Stamford, one of Britain's best preserved towns. It has been used for making many TV shows (Middlemarch), and movies (The Da Vinci Code, Pride and Prejudice). It also is home to Melbourne Brewery, owned by Sam Smith's. While staying in town we tried some beers from the local supermarkets (Morrison's had the best selection). One of the best was Fullers Black Cab Stout (a tribute to the London taxis). It was smooth and full bodied at 4.5% ABV. We tasted a couple of IPA's: Shepherd Neame India Pale Ale (6.1% ABV), a classic British style IPA brewed with Kent hops, and Fullers India Pale Ale (5.3% ABV) with Goldings hops. From Cornwall, Sharps Doombar (4.3% ABV) was a bit bland, but we did like Harviestoun Bitter and Twisted (4.2% ABV) a very nice Blonde Ale. The hit of all the beers were those from Meantime Brewing in Greenwich, London. Their IPA was so well balanced, and was my favourite. Carol loved their dark beers, London Porter, Chocolate Porter, and London Stout.

From Stamford, we visited the town of Oakham in Rutland, England's smallest county. The Grainstore Brewery has been in business since 1995, and is located next to the railway in an abandoned grain store building. It is full of brewing memorabilia, and has large glass windows showcasing the brewery. Beers included Cooking Ale which is named for the local colloquial term for a session beer. We found the IPA fairly mild by NW standards, as it is hopped with Fuggles and Goldings (4.2% ABV). Also on tap were Golden bitter (3.6% ABV), and Rutland Panther (3.4% ABV) a dark mild with chocolate and fruity flavours, which is primed using a combination of rich dark sugars. The food was excellent, including a delicious beef and mushroom pie, and roasted field mushrooms filled with red onion and blue Stilton cheese.

We also went to The Brewery Tap in Peterborough, which has six Oakham Brewery beers on tap. Oakham brewery started in Oakham, moved to downtown Peterborough as a brewpub, and has now opened a production brewery on the edge of town. Only speciality beers are made at the brewpub. They also carry Elgoods brewery beers, and so Carol had their Black Dog, a rich mild ale. I enjoyed Citra, brewed with Citra hops. Head brewer, John Bryan went to the US to check on the hop harvest and fell in love with Citra hops. He secured all he could and has been brewing with them for the last 3 years. Oakham was the first UK brewery to use Citra hops. The food in the pub is all Thai themed, and is very good.

Last but not least, our friend and local CAMRA chairman, Nigel Woodburn, took us to meet Batemans head brewer, Martin Cullimore, at the brewery in Wainfleet, Lincolnshire. This was a nostalgia trip as we had first met Martin almost exactly 25 years ago. He had been head brewer at Batemans for only three years when we first met. At that time he had one assistant, now he has a staff of eight. Martin started home brewing at 14 years old because he wasn't allowed in the pubs! He has been brewing commercially for 38 years which makes him the brewer with the longest term in the UK.

Batemans was established in 1874, and is one of the few remaining independent family-owned breweries in the UK. Jacqui and Stuart Bateman are the 4th generation of Bateman ownership of the brewery. We had met their parents George and Pat when we first went to the

brewery. Jacqui visited CAMRA Victoria several years ago when she was over here on a sales trip.

Martin took us around the brewery pointing out the changes in the last 25 years. When we first visited, there had been a new Malt Mill purchased in 1923, and the mash tun was bought second hand in 1880! These had been used until the new brewhouse opened in 2002. Martin buys most of the malts from the Crisp Malting Group, with some specialist malts coming from Thomas Fawcett and Sons. He said that for a long time he had realized that the original multi-strain yeast was not reliable. He now brews exclusively with a single strain yeast that he isolated 12 years ago. It is stored at the University of Sutherland.

When we talked about changes in the British brewing industry he said that 25 years ago there were 80 independent breweries in the UK. 40 of these are now closed. But, today there are about 1000 new breweries in Britain. Batemans is in the middle: they are not able to compete with the big breweries who have the advantage of economies of scale, or with the small breweries who are given tax breaks which Batemans does not qualify for. He said that he has seen that the British public is moving away from traditional beers towards beers with seasonal flavours. Their premium ale, XXXB, was judged "Beer of the Year" by CAMRA at the Great British Beer Festival in 1986. Today that beer is still a lovely extremely malty beer, but the brewery has gone on to a series of seasonals and speciality beers to keep up with the market. One of their most successful is Yella Belly Gold (3.9% ABV), a golden, refreshing beer brewed with lager malt, Chinook and Cascade hops, giving it a beautiful citrus flavour and aroma. It was quite dry and very moreish. Martin said that in order to brew this very pale beer he had to use lager malts, as the regular pale malts would be too dark. Another is Summer Swallow Golden (3.9% ABV 14 IBU) which was a crisp and clean summer beer, with Goldings and Styrian hops and Lincolnshire malt.

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The Grainstore Brewery, Station Approach, Oakham, Rutland  
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The Brewery Tap, 80 Westgate Peterborough, Cambridgeshire, UK  
[www.thebrewery-tap.com](http://www.thebrewery-tap.com)

Batemans Brewery, Salem Bridge Brewery, Mill Lane, Wainfleet, Lincolnshire, UK  
[www.bateman.co.uk](http://www.bateman.co.uk)



## A Column with no name

by Jen Reiher

Craft Beer advent calendars certainly took the beer world by snowstorm this winter! BC craft beer was featured in two calendars, the Snowcase by Phillips and The Craft BeerAdvent Calendar by Craft Beer Importers. A cross between the traditional advent calendar and the ultimate mix pack the alcoholic countdowns tickled the fancy, or perhaps dulled the pain, of beer lovers leading up to holidays. The joy of opening up a new beer every morning to cool down for the fridge every evening is certainly the dream of many a craft beer lover, but it also created a nice platform to help expand the palates of people who are maybe just dipping their toe into the craft beer scene. It also provided an opportunity for brewers to have some creativity with their seasonal release program!

Phillips made their Snowcase calendar for the first time in 2013. Matt Lockhart, communications for Phillips Brewery explained, “The decision of what to put in was really pretty easy since there weren’t a whole lot that were excluded. The ones we did choose were based on doing our best to cover as wide of a spectrum of the beer flavour arc that we could; we wanted the Snowcase to show people the variety and complexity that beer can have, maybe even challenge a few to try a brew outside of their comfort zone.” Beers included hoppy brews typically found in the hop box, their regular releases, and plenty of their special release barrel-aged brews.



The Craft BeerAdvent calendar is actually in its second year, although this is the first year that North American breweries were included. A handful of the 24 were Western Canadian breweries, including Vancouver Island’s Lighthouse Brewery, the Grizzly Paw Brewery from Alberta and the Yukon Brewery. In contrast to the Phillips calendar the brews in this one were quite experimental and all winter themed. With quite a broad brief to work within, head brewer Dean from Lighthouse explains how he created the Winter Ale. “We wanted to use the opportunity to trial a particular yeast strain and some malt types that I had in mind for the Imperial Oyster Stout that was to follow it, and so the beer became a modified version of a Robust Porter that I used to brew at a brewpub in Western Australia. This style of beer holds up better to aging than pale or hoppy beers, and everyone loves a big, malty dark ale on a cold winter’s night. Emerging from the calendar a day before the solstice, the timing couldn’t have been better.”

The production turnaround time for the calendars is quite extensive, with the entire project pretty much starting the Christmas prior. Phillips found it challenging to maintain their full-time releases while juggling the appropriate timing for bottling of different varieties of Snowcase beers —not to mention the designing the package six months ahead and somehow maintaining some level of secrecy! Dean from Lighthouse brewed his Winter Ale in the summer, and notes that he was thoughtful about what kind of beer to brew in order to consider the freshness of the beer by the time it reached customers late in December.

Demand for the calendars was extremely high, with cases being snapped up within days in many regions of the Province. With the lessons learned from this years releases craft beer fans can start to look forward to next Christmas for even better advent calendars in 2014!

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## Carboy Culture

By Russ Huband

Homebrew gets a bad rep, mostly driven by brewers looking to save a buck and make beer as cheaply as they can. The craft beer revolution has brought out a new wave of homebrewer. Those that want the satisfaction of crafting a delicious personalized beer, without making the sacrifices of cheap ingredients, mass amounts of corn sugar and stale hops. This by no means makes their homebrew expensive, it's just that cost cutting isn't the priority.



Just like in commercial brewing, there is a plethora of ways to make great beer, none more wrong or right than the others. It all comes down to what works for you, and the brewing style that appeals to you. There is a very active homebrew scene in Victoria, and the local club, [BrewVIC](#), meets regularly to discuss certain styles, ingredients, and also sample one another's beer. They also host several "big brews" throughout the year, where homebrewers gather up with their equipment and brew. These events are a great way to see the different approaches to homebrewing and decide which method would suit your situation the best.

The main parts of the brewing process are:

### Mash

At this stage, crushed grain is mixed with hot water and steeped for a period of time. The most basic mash is done at one constant temperature, but with certain recipes and types of grain, the mash may require "steps" at several different temperatures. During the mash, enzymes in the grain are busy converting the starches to sugars that will later be converted to alcohol and CO<sub>2</sub> by the yeast.

### Lauter

Once the starch has been converted to sugar, the liquid (wort) needs to be drawn off, and the grain and husks left behind. This process is called lautering. Mashing and lautering are commonly done in one vessel, referred to as a mash / lauter tun.

### Sparge

As the sugar rich wort is drawn off of the grain bed, there is a portion of the sweet liquid left behind. Sparging is the process of rinsing the grain with fresh, hot water as the sweet wort



runs off, getting as much of the sugar out of the mash as possible.

## **Boil**

Once all the wort is collected in the kettle, it is brought to a boil and hops (and other flavor additions) are added at various points in the boil to give the desired effect. Bitterness in Beer comes largely from hops, but that is not all they add. They also give the beer flavor and aroma qualities. There are many different varieties of hops, and each one has a different flavor profile. Some are spicy, others earthy, or with fruit characteristics like citrus, tropical fruit, strawberries, and the list goes on. As hops are boiled, their bitterness contribution increases, and the distinct flavours and aromas fade. Because of this relationship, brewers add different hops at different times throughout the boil to accentuate certain aspects of those hops. Hops added at the very end of the boil will contribute little to no bitterness, but huge amounts of flavor and aroma.

## **Chill**

Once the wort has been boiled, it is chilled to a temperature at which yeast can be pitched. This is usually in the 65-70°F range, but varies depending on the yeast strain being used. Chilling can be accomplished several ways, including immersion chillers, heat exchangers, or by placing the entire brew pot in an ice bath or cold water bath.

## **Ferment**

Fermentation is the most critical part of the beer making process. Yeast health is key in producing beer with the desired characteristics. Fermentation temperature, proper oxygen levels in the wort, and yeast pitching rates will either stress the yeast if they are not ideal, or cause the yeast to thrive if they are optimal. Stressed yeast will produce undesirable off flavours, so maintaining proper conditions for yeast is very important. Lots of new brewers focus heavily on their brewing process, without paying proper attention to fermentation, when it should be the other way around. Lots of little mistakes in the brewing process will likely have less of an impact on the quality of the finished product than one of the factors of fermentation being off. Start with a very simple brewing setup, and focus on having the ability to control fermentation temperature very well, and you will be able to make great beer in no time.

## **Carbonate**

Once the yeast has finished eating the fermentable sugars in the wort, and has reached its final gravity, it's time to carbonate the beer. This is either done by adding a precise amount of sugar and bottling, or by kegging and pressurizing with CO<sub>2</sub>. When sugar is added to the beer, the remaining yeast will turn the sugar into alcohol and CO<sub>2</sub>, with that CO<sub>2</sub> pressurizing the bottle and working into solution in the beer. Kegging and charging with CO<sub>2</sub> can result in drinkable beer faster than waiting for the yeast to do the job, but both methods have their pros and cons.

The process outlined above is simplified, but accurate for most basic ales. These beers are a good place to start and get a handle on the main process before venturing into the more complex beer styles, such as lagers, Belgians, wild or sour beer. During the next few installments of Carboy Culture for a more thorough description of each part of the process and how it can be accomplished at home will be given. Stay tuned.

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