

# Tennessee Craft Beer

fall 2015



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Innovation

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Cover photography by  
Christian Spears, Tennessee Brew Works





# Every Pint Holds a Story

Dear friends in beer,

Welcome to the third issue of our magazine! I'm delighted to share this issue with you, and I hope you're reading this with pint in hand, celebrating fruits of our labors—and the great strides our state has made in the beer industry.

Through my experience as a writer, editor and beertender, I'm constantly amazed by this multifaceted industry. Craft beer connects communities. It connects people to other people. It connects individuals to their passion.

Every pint holds a story. It holds the blood, sweat and tears of an individual, a team who committed their lives—and with the support of their loved ones—to following their passion for beer. The people who woke up one day and said they HAD to keep making, selling or pulling beer.

Those individuals are on the forefront of the craft beer revolution in our state and region. But it's just beginning. New breweries are popping up everywhere—check out our regional updates on page 18. The industry is becoming rich with diversity. Check out women who brew on pages 14 and

36. Mainstream culture is opening our eyes, mouths and minds to new and exciting flavors that once seemed off the beaten path—read about sours on page 13.

Finally, one of Tennessee's own, Nashville-based Tennessee Brew Works, recently celebrated their two-year anniversary. Hats off to many more!

We're here to spread the good word of brew in Tennessee, and I'm here to facilitate conversations and share the voices of the people behind the pints. The Tennessee Craft Beer Magazine team welcomes your support and feedback. We want to hear about happenings in your neighborhood!

Thanks for joining us on this journey. Cheers!

Laura Jane Walker



## Editor's cool find

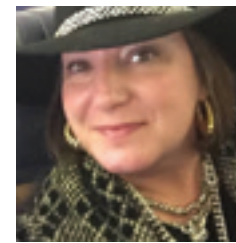


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# For the Love of Craft Beer



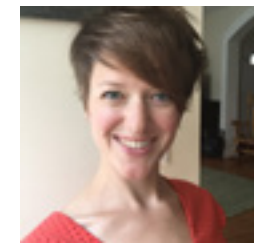
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Rob Shomaker has been a long time advocate of the craft beer scene in East Tennessee through KnoxBeerSnobs.com, a blog he founded with his buddy Don Kline.

Chris Chamberlain



Chris Chamberlain is a food, drink and travel writer based in Nashville and the author of "The Southern Foodie" series and "Nashville Beer: A Heady History of Music City Brewing."

Kendall Joseph



Kendall Joseph is a Certified Cicerone® and beer blogger from Nashville. He and his wife write about craft beer at beermakesthree.com.

Nancy Vienneau



Nancy Vienneau is a recovered caterer, food writer and activist living in Nashville. She authored the "Third Thursday Community Potluck Cookbook" and journals her cooking adventures in her blog, Good Food Matters.

Tony Giannasi



Tony is a Certified Cicerone™ and National BJCP Judge, as well as the Craft Beer Rainmaker for a local Chattanooga craft beer distributor. He ran the Barley Mob, founded the Fugaboutit Homebrew Competition, and co-founded the Chattanooga Craft Beer Fest.

Stephanie Mullins



Stephanie Mullins is one of the top food photographers in Tennessee, and has spent the last decade making a mark in the industry. Her unique visual style and use of natural light will have your mouth watering over the beverage or plate of food on the pages.

Shelley Justiss



Shelley Justiss has been a Nashville photography fixture since the 90s. Her style captures live music, film sets, food, red carpets and more with a signature as unique as Nashville itself.

Veronica de la Cruz-Gibbs



Veronica de la Cruz will work for craft beer and travel.

Teresa Blackburn



Teresa Blackburn, Food Stylist web: [teresablackburnfoodstyling.com](http://teresablackburnfoodstyling.com) and blog: [foodonfifth.com](http://foodonfifth.com)

Art Whitaker



Art Whitaker is Minister of Propaganda for the Mid-State Brew Crew in Murfreesboro and is the Founder of the Tennessee Homebrewers Guild (find it on Facebook) Art wrote that a while back.

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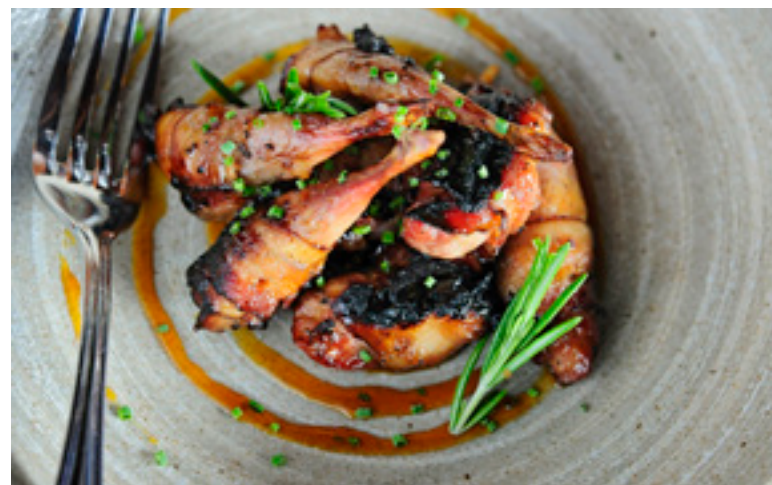


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# Crafting Upscale Comforts

## Dining with the Daniels at 5th and Taylor

By Nancy Vienneau. Photography by Stephanie Mullins  
Food styling by Teresa Blackburn

Chef Daniel Lindley, an artist, designer and craftsman, is as comfortable painting a canvas or drafting a building concept as he is roasting a chicken or preparing a confit. His love of form and structure is magnified in the expansive barrel-roofed warehouse space of his restaurant, 5th and Taylor, recently opened in Nashville’s Germantown neighborhood. That same creative drive informs the vibrant constructs of his plates, personal expressions of modern American food.

Supporting his vision is chef de cuisine Daniel Gorman who came to the dining establishment from the esteemed Inn at Little Washington in Virginia. “In a word, chef Lindley’s food is approachable,” he says. “Even in a refined form, there’s a real connection to comfort.”

A craft beer aficionado, Gorman further appreciates the structure of a fine dish as complemented by a fine brew. For our pleasure, he’s assembled a selection of his current favorite pairings.

At 5th and Taylor, your first connection to comfort could be the popular sausage-cheddar biscuits, which pastry chef Rachel De Jong rolls out in scores daily. Flecked with fresh sage from the restaurant garden, the golden rounds are filled with a mince of breakfast-style pork sausage, made in house. Dab a little chow-chow jelly and a swipe of mustard from the plate for homespun satisfaction. To wash it down, Gorman likes a draft of Mississippi Fire Ant from Southern Prohibition Brewery. “It’s a bold and spicy red ale, balancing the savory-sweet richness

of the dish,” he says.

The appetizer, bacon-wrapped quail, is stuffed with roasted Medjool dates, the presentation ringed with sorghum infused with black pepper, chives and rosemary. A study in browns, it is a beautiful dish to transition the season. Think Indian summer. With its juicy citrus aspect, abundant West Coast hops (Amarillo, Chinook, Nugget and Columbus) Yazoo Hopry Double IPA makes a wonderful counterpoint. A side note: The high-gravity draft is true to Yazoo’s claim, “Drinks easy, punches hard.”

Four kinds of malts and four kinds of hops go into the bottle-conditioned LIVE Summer ale from Southern Tier Brewing—it’s a light-bodied pale ale, as golden and hazy as the August sun, with scents of grapefruit and grass. It’s Gorman’s choice for the ahi tuna entree, a rhythm of color and geometry. Squares of seared tuna steak, batons of tequila-compressed watermelon, rounds of

watermelon radish, are nestled in smear of avocado mousse. There’s a nice burst of heat from the jalapeno-red cabbage slaw, but otherwise, it’s all cool.

Duck duck peach. Duck breast, pan roasted and sliced, is accompanied by duck leg confit, in a puddle of onion soubise, flanked by grilled Georgia peaches. Gorman is crazy for Dogfish Head and knew that their Festina Peche, a neo Berlinerweisse made with fermented peach juice, is prime for the pairing. “The Peche is a sour ale,” Gorman says. “Its intense tartness helps to cut through the richness of the duck while mirroring the layered flavors of the grilled peaches and sauce.”

A lasting comfort: The Elvis Moon Pie. It combines Lindley’s fondness for “Elvis” desserts—noting The King’s penchant for peanut butter, bacon and bananas—with one of pastry chef De Jong’s favorite childhood treats. Her homage sandwiches

peanut butter-bacon praline and vanilla meringue fluff between graham-brown sugar shortbread cookies, glazed in smooth chocolate ganache. It’s unlike any Moon Pie you’ve ever had, and likely the best you’ll ever eat. A minimalist construction with a bonus: Elvis’ face is chocolate-stenciled on the plate, another feat of Lindley’s creative mind. Toast the Big E with a quaff of Kentucky Bourbon Barrel Stout. Tastes of mocha on the front, and mellowed bourbon on the back, rock that pie.

.....  
*5th & Taylor*  
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# YELLOWHAMMER TIME IN TENNESSEE

By Rich Partain. Photography courtesy of Yellowhammer

With the fifth anniversary of their opening quickly approaching, Huntsville's Yellowhammer Brewing is expanding outside of their home state for the first time, launching in Nashville, Tenn., in mid-August 2015 with four beers from their lineup of Belgian and German-inspired brews.

Named for the state bird of Alabama, Yellowhammer opened in October 2010, operating on what general manager Ethan Couch referred to as "glorified home brewing equipment" and producing uniquely American twists on classic European styles they felt would be suited for the people and climate of the southeastern US.

According to Couch, Yellowhammer's success in Alabama has helped grow the brewery far beyond the small operation founded by four friends in the wake of Free the Hops' Gourmet Beer Bill in 2009. That legislation raised the ABV cap in the state from 6% to 13.9% and ushered in a brewing boom that has taken the number of breweries in the state from two to almost 30 in five years' time. Huntsville alone boasts eight breweries with another nanobrewery soon to open.

#### Joining Forces

In what many consider to be the biggest news for craft beer in Alabama yet, Yellowhammer will soon move from its current location—two old workshops that house the production brewery and the taproom—into a shiny, new 10,000 sq. ft. facility as part of the Campus 805 project.

Yellowhammer will join another local brewery, Straight To Ale, as well as several restaurants, bars, home brewing supply shops, music venues and other retailers in the huge development, which will repurpose a long-empty middle school as an entertainment complex/district complete with an amphitheater and public park. It is slated to open in mid-to-late October with Yellowhammer and Earth and Stone Wood-Fired Pizza co-locating as the first occupants while construction and renovation continue on other parts of the campus.

"The layout of the brewery will be much more functional than the current facility," Couch says. "We are upgrading to a 15 barrel brew house and will double our fermentation capacity to start. The taproom will be greatly enhanced with more seating, a larger bar area, private rooms, a covered patio overlooking the park, and our own outdoor event space and biergarten. Another wonderful feature will be a wood-fired pizza restaurant located within our facility, Earth & Stone."

Couch says the move into the Tennessee market, which will begin with Nashville and include subsequent launches in Chattanooga

and Knoxville in the coming months, is an important step in the brewery's plans to sell beer throughout the southeastern US and become more of a regional presence.

"Several cities in Tennessee have thriving craft beer scenes, and we've had significant interest from fans in Tennessee that want to see us enter the market, so we felt it was a natural transition for us from a service standpoint," Couch says. "We often visit craft beer events and retailers in Tennessee, and you will likely see lots of us over the next few months as we enter the Tennessee market."

.....  
*Yellowhammer's initial launch will include Belgian White, Rebellion, Lost Highway and Tobacco Road in draft and package with more seasonals and occasionals to follow.*

*To find out more about Yellowhammer, visit [www.yellowhammerbrewery.com](http://www.yellowhammerbrewery.com). Information on Campus 805 is available at [www.campus805.com](http://www.campus805.com).*





brew q and a

# Meet the Mad Fermentationist

By Tony Giannasi.

Tennessee Craft Beer Magazine sat down with The Mad Fermentationist Michael Tonsmeire to discuss the most recent explosion of sours in American craft beer.

*What do you think of the sour popularity explosion currently occurring in America?*

Tonsmeire: I really hope the passion people get into it. They generate amazing stuff. Mediocre sours will mess with the price point that the true artisanal sours need to sustain their excellence.

*How about Belgian sours versus American sours?*

Tonsmeire: Belgium is seeing the American demand and playing catch up. At this point, I'd take more of a chance on American sours. In Belgium, Lambics and Gueuze are viewed as what your grandparents drink, while they are a younger generational item in American. American drinkers are more receptive to sour experimentation, so we get more interesting experiments.

*What are your thoughts on kettle souring? (Allowing the unfermented beer to go sour, then boiling it to kill off the bacteria.)*

Tonsmeire: More of a fan of this method than sour mashing (addition of acidulated malt to reduce the pH of the mash). Kettle souring is good for big, bold flavors.

*What are your thoughts on extended yeast cake aging for Sours?*

Tonsmeire: When desired bacteria are present, definitely. Can depend on the style, but Lambic is definitely a safe bet for extended aging. Even after the yeast die

(autolysis) Brettanomyces acts as a buffer, eating the autolysis compounds responsible for nasty fatty sewer flavors in beer. Keep it sealed up though, as oxygen can increase acetic acid production.

*So you're not a fan of introducing oxygen to get more sourness out of a beer?*

Tonsmeire: Not unless you're making vinegar. I hate to introduce O<sub>2</sub> into beer. If you want more sour, add more unfermented wort and let the bacteria act how they were born to act.

*Would you use a pH meter to know if you have the right amount of sourness?*

Tonsmeire: Taste is king. pH is a factor, but go with what your palate tells you. It's your beer!

*Any advice for brewers looking to get into sours?*

Tonsmeire: Know what you're trying to do! Start small, and consider specializing in one or two styles. Focus on creating a fantastic single beer, then adjust for your market. Also, don't be afraid to hone in on your best

house culture of bacteria, then scaling up. There will be more failure than success.

*How about homebrewers?*

Tonsmeire: Start small with a clean yeast profile, THEN add the bacteria. You'll have better control over the level of sourness.

*What's your favorite style to brew?*

Tonsmeire: Berliner Weisse. It's just so simple and complex at the same time, and will get more funky as it ages.

*How about drinking?*

Tonsmeire: Geuze! (Blend of old and new lambics, then carbonated to Champagne levels of bubblyness) One is never the same as the last, and the complexity of gueuze is amazing.





# Making a Stand

## TENNESSEE WOMEN IN BEER

Story by Laura Jane Walker. Photography courtesy of Chris Chamberlain

Women in beer are making a statement across the country—including in Tennessee. Here's what some of Tennessee's own female head brewers have to say.

"Believe in yourself." That was the message that stuck with Bailey Spaulding throughout her education at Vanderbilt and as she opened Jackalope Brewing Company. Spaulding, a Nashville resident, made the jump from being a lawyer to head brewer and CEO of Jackalope in 2011.

"I believed in jackalopes growing up, long before I ever started homebrewing," Spaulding says. "I used to wear a shirt with that slogan on it. That's where our slogan came from, and that's how our beers all came to be named after mythical creatures."

Spaulding is one of many leading the way in the Southeast's surge of local

breweries popping up in the past 10 years.

The Vermont native says homebrewing became more appealing than practicing law—a transition many in the recent beer revolution might connect with. Coincidentally, Spaulding and Jackalope were among the first women in the nascent Nashville beer scene. While her brewery gets a lot of attention for its female founders, she says being a woman in a male-dominated industry never really mattered to her.

"My motivations are no different from other brewers," Spaulding says. "Making beer has always been something I've loved doing. It's cool to have women in beer and connect with other women brewers."

### Fermenting Big Plans

For Tennessee Brew Works head brewer Laura Burns, who holds a PhD in cell and developmental biology from Vanderbilt, the leap was similar. Burns graduated from Vanderbilt and was ready to transition into postdoctorate research positions when she changed her mind and decided to work with the brewing company on Ewing Avenue.

Burns says she got a lot of inspiration and experimentation in fermentation from her family,





sharing sauerkraut recipes over the years. Later, she homebrewed beer and kombucha with her now-husband when they started dating. Her experience working in yeast labs throughout her education and research introduced her to the founder of Tennessee Brew Works, Christian Spears.

“I had good jobs lined up in research and postdoctorate work, but I was really excited about the opportunity to brew,” Burns says. “I would be able to set up my own lab for quality assurance at the brewery. I was eager to see the commercial side of brewing and visualize how I could influence the beers with different yeasts.”

She was visiting a brewery in San Francisco and making the jump from professional research to professional brewing when a woman invited her to join a Pink Boots meeting there.

“There was a definite feeling of sisterhood,” she says. “There’s nothing selfish or competitive about the organization—it fosters community.”

Not long after, the Pink Boots Nashville chapter started.

**A Rallying Force**

Pink Boots Society, an organization founded by Teri Fahrendorf in 2007, helps women in the brewing industry draw on their collective resources. The organization was founded to connect and empower women beer professionals. The group’s website says Pink Boots women make beer, own breweries, package beer, serve beer and write about beer. Scholarships are available for members continuing their education in brewing, including support for cicerone certification programs and brewing courses.

“We’re able to rally our power by being part of Pink Boots,” Burns says. “We’re a creative group of people who like to have fun together. Nashville has a strong presence of female brewers, and it’s great to collaborate and network. It’s great to see women who celebrate the fact that they’re making a mark in the brewing industry.”

The group connects and supports women who earn any level of income from the beer industry. In Nashville, the organization meets once a month and also tries to plan one outing a month. Beyond social gatherings, though, these meetings create a space for collaboration and the sharing of resources.

“Pink Boots brings so many different perspectives to the table,” Spaulding says. “We share a sense of camaraderie, and we get to sit down, have a beer and talk to other women in the beer space who approach something from a different perspective a lot of the time. It also tends to foster collaborations, as well.”

The Nashville Pink Boots chapter participated in the organization’s international women’s collaborative brew day in March 2015, and they’re crafting a barrel-aged project for fall and winter.

**Not in a Vacuum**

Teresa “TC” Sell, a head brewer at Chattanooga’s Big River Brewery, has been making beer since 1999 with the company. Though no Pink Boots chapter currently exists in Chattanooga, Sell launched her cranberry wheat as part of the most recent Pink Boots collaborative brew day, and she just repeated her 2014 recipe, a Plum Crazy Pale.

“I want to encourage more women to explore the industry,” Sell says. “I love tasting each ingredient, and picking and choosing each grain to make a good beer. I think there’s an element of creativity and

imagination that women bring to brewing that may be different than men in the industry.”

Sell says she appreciates the hands-on perspective, and the fact that learning never ends. She recently brought in a guest brewer, a woman who homebrews in Chattanooga, to participate in creating her second batch of the Plum Crazy Pale, and in 2012 she celebrated her 1,000th solo brew—a black lager that’s now a seasonal at the brewery.

“There’s always something new to learn with brewing,” Sell says. “I love bringing a recipe to life and really getting to know a beer.”

Sell, who currently is the only female head brewer in Chattanooga, says she’d love to see more women in the industry—and a local Pink Boots chapter.

“Women bring a sense of creativity that I think is unique,” she says. “Don’t be intimidated by the physical and scientific aspects of brewing. Just jump in.”

As Tennessee Brew Works’ Burns adds, you won’t be a one-woman team.

“I have amazing support from the whole brewery and our team,” Burns says. “So many people play a crucial role in making our beers.”

She hopes brewers in Tennessee and across the Southeast continue pushing the bar for beer, experimenting with new concepts, and developing the bustling craft beer scene.

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*To join the Pink Boots Society, look up your local chapter, or tune in for upcoming events visit [pinkbootsociety.org](http://pinkbootsociety.org).*



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# Tennessee Craft Brewery Updates

## West Tennessee

By Don Else

**Boscors** | Memphis | has come out with their first red IPA, the Derailleur Ale. In the spirit of charity and giving back to the community, proceeds from each pint sold of this mildly hoppy ale are to be given to the Mid-South Multiple Sclerosis Society.

**Ghost River** | Memphis | continues with their support for the community and an area watershed. In fact, Ghost River was founded on three principles, to use the exceptionally pure water from the Memphis Sands Aquifer, and to guarantee that every hand crafted, full flavored Ghost River beer is as fresh as possible. The third principle is to donate proceeds from every barrel sold to support the Wolf River Conservancy.

**Wiseacre** | Memphis | has released their wildly popular Gemultlichkeit Oktoberfest. Look for their Neon Brown, coming soon, a hoppy brown with chocolate malt, brown sugar, and rolled oats. Still around is the Adjective Animal, a killer double IPA, and Unicornicopia, maybe the funkiest beer you will ever taste.

**Memphis Made** | Memphis | is primarily a seasonal brewery with only one year round beer, the Lucid Kolsch. Rockbone IPA, with a heavy bang of Herkules hops, and Mosaic hops for passion fruit and berries is still holding strong. Look for Arcus, a limited release brown to be next.

**Rock'n Dough** | Jackson | has just started doing a Sunday brunch, from 10:00 am to 1:00 pm, with a Saturday breakfast coming soon. More importantly, their Southern Belle Blonde just won a silver medal at the US Open Beer Championships.

**Perrylodgic** | Paris | fired up a one off beer from their pilot system, Mahogany Rush. This delicately balanced ale has notes of toffee, chocolate, coffee, vanilla and hazelnut. Their summer seasonal, Old Limey, a citrus shandy, is holding out, and Smiling Warrior has been added to the flagship offerings. This beer is named after a black bear in Washington state that passed out after drinking dozens of Ranier beers.

## South Tennessee

By Tony Giannasi

**Binary Brewing** | Chattanooga | Binary has been trucking along down in Chattanooga. Very small volume, but tasty brews. Check them out at Siglers and Beef O'Brady's. Only core stuff right now (TCP/IPa and CYBEER) but watch for some more interesting things coming in late fall and winter.

**Hutton and Smith** | Chattanooga | The Rope Gun Rye continues to crush right now, and their IPA is super citrusey and tasty. Recently they launched a Porter, and have an upcoming batch of ESB! Head over to their brewery across from Champy's to get the full experience.

**Moccasin Bend** | Chattanooga | MBBC continues to strive to come back into the market, and is planning to get back to brewing in September. Brand new brewing equipment has been delivered, and they are set to brew, just waiting on the paperwork to go through.

**McHales** | Chattanooga | Hoping for a repeat of the Gold Medal win at the last GABF, McHale's is getting ready to go defend their title at the 2015 GABF. Currently in the middle of a large expansion, watch Adam and his crew bring out some big guns this Fall.

**Big River** | Chattanooga | Stand by for Oktoberfest! Big brother to BRG Vienna, their Oktoberfest is coming on full force with a tweaked recipe to be even more malty and delicious. Also keep an eye out for the Pink Boots Society tribute beer, Plum Crazy!

**Chattanooga Brewing Company** | Chattanooga | It's Oktoberfest time! The beer that built Chattanooga Brewing is coming out in mid September. Also, out now and not to be missed is the re-vamped Two Taverns. Extra dry hopped to satisfy your citrus hop loving palate. And speaking of dry hopping, keep an eye out for the next iteration of the Hill City IPA. An additional 11 pounds of Cascase added to the dry hop! It's amazing.

**Big Frog Brewing** | Chattanooga | Tap Room Update! Looking like 2016. Currently Big Frog has 5 core beers rolling, but watch out this fall for the return of River Rat Porter and River City Black (Black IPA). They will be on draft at Puckett's when they open, but watch for them at old standbys like Tremont, Community Pie, and Riverside

**Terminal Brewhouse** | Chattanooga | Terminal just dropped their Surrender Monkey Saison, and continues to get their moneys worth out of the Randall they bought a few months ago. Hit them up on Wednesday late afternoon to get in on the infusion weirdness. Had the Mango and Jalapeno infused Magnum IPA, it was wonderful. Keep it weird!

**Ole Shed** | Tullahoma | Red Shed is coming back! Yes, I know they say Irish Reds spoil outside the month of March, but they are wrong! One of the more flavorful and tasty Irish Reds out there.

**Monkey Town Brewing** | Dayton | Still tweaking their recipes, but getting closer and closer to having MTBC beers on draft. Visiting the tap room is a great place to chat with the head brewer and taste a lot of local beers!



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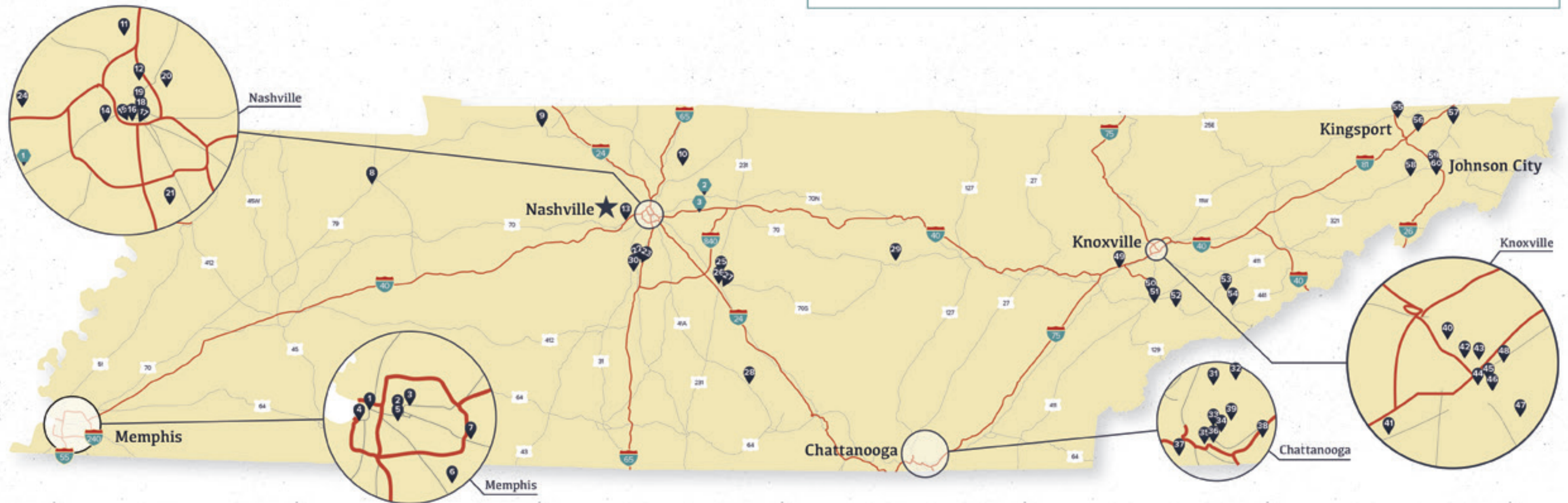
- 6 Blues City Brewery LLC > [citybrewery.com](http://citybrewery.com)
- 7 Rockn' Dough Pizza Co. > [rockndoughpizza.com](http://rockndoughpizza.com)
- 8 Perrylodgic Brewing Company > [perrylodgic.com](http://perrylodgic.com)

## WEST

- 9 Blackhorse Pub & Brewery > [theblackhorsepub.com](http://theblackhorsepub.com)
- 10 BriarScratch Brewing > [briarscratchbrewing.com](http://briarscratchbrewing.com)
- 11 Honky Tonk Brewing Co.
- 12 Little Harpeth Brewing > [littleharpethbrewing.com](http://littleharpethbrewing.com)
- 13 TailGate Beer > [tailgatebeer.com](http://tailgatebeer.com)
- 14 Blackstone > [blackstonebrewery.com](http://blackstonebrewery.com)
- 15 Yazoo Brewing Company > [yazooobrew.com](http://yazooobrew.com)
- 16 Jackalope > [jackalopebrew.com](http://jackalopebrew.com)
- 17 Tennessee Brew Works > [tnbrew.com](http://tnbrew.com)
- 18 Czann's Brewing Co LLC
- 19 Rock Bottom Nashville > [rockbottom.com](http://rockbottom.com)

- 20 Fat Bottom Brewing > [fatbottombrewing.com](http://fatbottombrewing.com)
- 21 The Black Abbey Brewing Company, LLC > [blackabbeybrewing.com](http://blackabbeybrewing.com)
- 22 Cool Springs Brewery > [coolspringsbrewery.com](http://coolspringsbrewery.com)
- 23 Granite City Food & Brewery > [gcfb.net](http://gcfb.net)
- 24 Turtle Anarchy Brewing Company > [turtleanarchy.com](http://turtleanarchy.com)
- 25 O'Possum's > [opossumpub.com](http://opossumpub.com)
- 26 Mayday Brewery > [maydaybrewery.com](http://maydaybrewery.com)
- 27 Jubilee Craft Beer Company, LLC > [jubileebeer.com](http://jubileebeer.com)
- 28 Ole Shed Brewing Company > [oleshedbrewing.com](http://oleshedbrewing.com)
- 29 Calfkiller Brewing Company > [calfkillerbeer.com](http://calfkillerbeer.com)
- 30 Mantra Artisan Ales > [mantrabrewing.com](http://mantrabrewing.com)

## MIDDLE



## BOTTLE SHOPS

- 1 Mr. Whiskers > [on.fb.me/1NcnvRO](https://on.fb.me/1NcnvRO)
- 2 Mt Juliet Market > [mtjulietmarket.com](http://mtjulietmarket.com)

- 3 Providence Beer World > [pwsnashville.com](http://pwsnashville.com)
- Feature your bottle shop here! Contact us for more information.

- 31 Big Frog Brewing Company > [bigfrogbrewery.com](http://bigfrogbrewery.com)
- 32 McHale's Brewhouse > [mchalesbrewhouse.com](http://mchalesbrewhouse.com)
- 33 Big River Grille & Brewing Works > [bigrivergrille.com](http://bigrivergrille.com)
- 34 Hutton & Smith Brewing Co. > [huttonandsmithbrewing.com](http://huttonandsmithbrewing.com)
- 35 Chattanooga Brewing Co. > [chattabrew.com](http://chattabrew.com)

- 36 Terminal BrewHouse > [terminalbrewhouse.com](http://terminalbrewhouse.com)
- 37 Moccasin Bend Brewing Company > [bendbrewingbeer.com](http://bendbrewingbeer.com)
- 38 Big River Grille & Brewing Works (Hamilton Place) > [bigrivergrille.com](http://bigrivergrille.com)
- 39 Binary Brew Works > [10101brew.com](http://10101brew.com)

## SOUTH

- 40 Fanatic Brewing Company > [fanaticbrewing.com](http://fanaticbrewing.com)
- 41 Blackhorse Pub & Brewery > [theblackhorsepub.net](http://theblackhorsepub.net)
- 42 Schulz Bräu Brewing Company > [schulzbraubrewing.com](http://schulzbraubrewing.com)
- 43 Crafty Bastard Brewery > [craftybastardbrewery.com](http://craftybastardbrewery.com)
- 44 Balter Brewing > [balterbrewing.com](http://balterbrewing.com)
- 45 Scruffy City Hall > [preservationpub.com](http://preservationpub.com)
- 46 Downtown Grill & Brewery > [downtownbrewery.com](http://downtownbrewery.com)
- 47 Alliance Brewing Company
- 48 Saw Works Brewery > [sawworksbrewing.com](http://sawworksbrewing.com)
- 49 Smoky Mountain Brewery > [smoky-mtn-brewery.com](http://smoky-mtn-brewery.com)

- 50 Bluetick Brewery > [bluetickbrewery.com](http://bluetickbrewery.com)
- 51 Smoky Mountain Brewery (Maryville) > [coppercellar.com](http://coppercellar.com)
- 52 Blackberry Farm Brewery > [blackberryfarm.com/brewery](http://blackberryfarm.com/brewery)
- 53 Smoky Mountain Brewery (Pigeon Forge) > [coppercellar.com](http://coppercellar.com)
- 54 Smoky Mountain Brewery (Gatlinburg) > [coppercellar.com](http://coppercellar.com)
- 55 Sleepy Owl Brewery > [sleepyowlbrewery.com](http://sleepyowlbrewery.com)
- 56 Studio Brew > [studiobrew.net](http://studiobrew.net)
- 57 Holston River Brewing Company
- 58 Depot Street Brewing > [depotstreetbrewing.com](http://depotstreetbrewing.com)
- 59 Johnson City Brewing Company > [johnsoncitybrewing.com](http://johnsoncitybrewing.com)
- 60 Yee-Haw Brewing Co. > [yeehawbrewing.com](http://yeehawbrewing.com)

## EAST



# Middle Tennessee

By Veronica de la Cruz-Gibbs

**Bearded Iris** received their building permit in June and has begun construction on their facility in Germantown. You can currently find their Habit IPA at the Hop Stop, Craft Brewed, The Flying Saucer, 12 South Taproom, Red Dog Wine and The Green Dragon Public House.

**Blackstone Brewing Co.** recently purchased an Alfa Laval BREW 250 centrifuge, which is believed to be the first to be used by a microbrewery in Tennessee. It will be used to improve quality and efficiency by clarifying and polishing the beer after fermentation to remove miniscule particles such as yeast and haze.

**Black Abbey Brewing Co.** has launched a barrel-aged program. Every Sunday until Labor Day, they will be releasing 10 cases of bottles, 750ml cage and cork of a barrel-aged product. They currently have 70 wooden barrels at the brewery. Black Abbey has also released POTUS 3, a colonial farmhouse ale “modeled after the recipe at Monticello by Thomas Jefferson and his brewhouse staff,” says brewer Carl Meier.

**Briarscratch Brewing Co.** brewed Winchester’s Gold exclusively for The Gala at Cragfront. This event is already sold out, but those lucky guests with tickets will get to taste this beer brewed with lemon zest, malted barley, wheat and cascade hops. If you like coffee and beer, head over to Tennessee Pour House in Gallatin to try Briarscratch’s new Aela Brown.

**Calkiller Brewing Co.** celebrated its fifth year open to the public in July. They have just added a fifth fermenter and now have accounts in about 100 bars and restaurants.

**Cool Springs Brewery** has been picking blackberries for their Twig & Berries brew at Boyd Mill Farm in Franklin. Look forward to this on taps soon.

**Czann’s Brewing Co.** has released their Barrel Aged Pale Ale available for pints at the taproom and growler fills at Frugal MacDoogal.

**Fat Bottom Brewing** will be hosting their three year anniversary party on Sunday, August 23 from 4-8 p.m. featuring \$10 bottomless cups, food available from Edley’s BBQ, and music by the Running Roots, Scot Sax, and Suzie Brown. All proceeds will benefit the Nashville Classical Charter School.

**French Landing Brewing Co.** has finally started construction after a number of delays. There are new plans in store for the brewery, which include a brewpub with a wider variety of beers available at the pub.

**Jackalope Brewing Co.** released Direwolf, its seasonal IPA. Dire Wolf incorporates five additions of both Simcoe and Amarillo Hops. Each addition was carefully planned to create optimal bitterness and a strong, fresh aroma of grapefruit and pine. These hops were paired with a pleasant malt flavor, making this a standout among IPAs.

**Little Harpeth Brewing** released Davy, a Bavarian Hefemaizen ale brewed with a Hefeweizen yeast strain and non-GMO corn replacing the wheat. Their Oktoberfest Lager due out in September.

**Mantra Artisan Ales** is setting up shop in the building that used to house Turtle Anarchy’s brewery and taproom in Franklin. Fans of Chauhan Ale & Masala House can expect a whole series of Indian-inspired brews by the Mantra team, celebrity chef Maneet Chauhan, and award-winning brewmaster Derrick Morse, formerly of Cool Springs Brewery.

**Mayday Brewery** kicked off a new monthly event series for the business-minded called “The Connection: A Night of Professional Networking” for discussing a business’ visions, challenges and solutions. Beginning at 5 p.m., it is free to attend and open to all business owners and aspiring entrepreneurs.

**Mill Creek Brewing Co.** released its first beer to the public after two years of planning and fundraising through a successful Kickstarter campaign. You can find Lil Darlin, a citrus-infused wheat beer at various filling stations and restaurants in Middle Tennessee.

**Smith & Lentz** is well under way with construction in the building that will house their future brewery and taproom in East Nashville. They are striving for a fall opening.

**Southern Grist Brewing Co.** has been pretty quiet lately. Their last Facebook post in July states they are looking forward to serving beer later this year and they will have more information coming soon.

**TailGate Beer** has partnered up with Switters Iced Coffee, Nashville’s first iced coffee microbrewery, to brew their latest Coffee Stout available in the taproom. Be sure to look for their new Peanut Butter & Jelly Milk Stout as well. Tailgate has also kicked off their monthly Sour Sunday, which unveils a “new, rare, sour beer,” with Cascadian Sour.

**Tennessee Brew Works** has Farmers Beat out on tap now. This Farmhouse Ale/Saison is brewed with beets from Tennessee’s own Delvin Farms and features mandarin orange, herbal, lemon and spicy notes.

**Turtle Anarchy Brewing Co.** has officially closed their taproom in Franklin. According to a recent Facebook post, stay tuned for an opening date for a brewing facility and taproom in Nashville. Their new location will be in the Nations neighborhood on 60th and California Ave.

**Village Brewhouse & Marketplace** now serves wood fired pizzas to enjoy while drinking their four beers on tap: American Pale Ale, Oatmeal Stout, a hybrid India Pale Ale, and English Pale Ale.

**Yazoo** released a big hit from the Embrace the Funk series, a single keg of Concord Grape Berliner Weiss. If you’re a fan of big smoky, malt bombs, then Sue is for you. You can now find it back in bottles sold at a bottle shop near you.

**Alliance Brewing Company** | Knoxville | The ABC crew is hard at work wrapping up construction and putting the finishing touches on the brewery and taproom. Summer seasonals will include but not limited to: Hefeweizen, Belgian and American Blondes, German Pilsner as well as the Core 6.

**Balter Beerworks** | Knoxville | Formally known as Balter Brewing, the name isn’t the only thing that’s in the process of change. Permits have been approved and construction should be in progress as you read these words.

**Blackhorse Pub & Brewery** | Clarksville & Knoxville | The Amarillo hop focused Mrs. Robinson’s White IPA will be out in 22oz bombers and their well-known Vanilla Cream Ale will be out in cans by the time this goes to print!

**Blackberry Farm Brewery** | Maryville & Walland | 750 cases of Summer Saison (750ml) have been produced and released to markets across the country. Classic Saison draft is being released in select markets beginning in August throughout Tennessee and Georgia!

**Bluetick Brewery** | Maryville | Live music abounds in the tap room on a regular basis and their beer can be found at many locations throughout Maryville. Plans are currently underway to bring their beer into Knoxville in the not too distant future – stay tuned!

**Chisholm Tavern Brewing** | Knoxville | Still in the planning phase but expects to see some movement in the next 6 to 12 months. In the meantime, be sure to check them out at the Kingsport Oktoberfest on October 3rd and say hi!

**Cold Fusion Brewing** | Knoxville | Beer permit is in hand and Cold Fusion Brewing is off to the races. Stay tuned to their Facebook page for details on where you can find them in the not too distant future.

**Crafty Bastard Brewery** | Knoxville | Nearly all the construction is complete! Inspections come next so stay tuned. Crafty Bastard Brewery was also presented the sole “Brewer’s Choice” award at Hops in the Hills – a great honor!

**Depot Street Brewing** | Jonesborough | We’re growing and they are having fun! Their Oktoberfest is coming out in August and by the time you read this they will have their Bourbon Barrel aged Stout available at the brewery. It is a very smooth and enjoyable beer.

# East Tennessee

By Rob Shomaker

**Fanatic Brewing Company** | Knoxville | Fanatic continues to grow and just recently they started delivering their Tennessee Blonde and Fanatic Pale Ale in packaged bottles to retail outlets around Knox County. Cherokee Distributing has also started offering these same bottles outside of Knox County.

**Geezers Brewery** | Knoxville | “Shut up and drink,” is right on the logo. Plans are underway to bring a brewery online. In the meantime you can find these guys at many outdoor events and festivals in the Knoxville area.

**Hexagon Brewing Company** | Knoxville | Formally known as Underground Brewing Company (UBC), Hexagon Brewing Company officially debuted their new name during Knox Beer Week and Knoxville Brewfest as local fans enjoyed the new logo and the same great, award winning beers we’ve come to know and love.

**Holston River Brewing Company** | Bristol | Good brews continue to crank out the door from head brewers Christopher Coad and Jess Hurd. A honey hefe and a peach cobbler cream ale both were hits. Distribution continues to be a focus as they look at the rest of East Tennessee.

**Johnson City Brewing Company** | Johnson City | In August JC Brewing Co is releasing Thai Coffee Toasted Coconut Porter - the winner from their Porter experimental batch! JC Brewing Co is very pleased to be working with another small business, Kao Jai Coffee, originally from Johnson City now based in Nashville, to create this delicious and unique porter.

**JRH Brewing** | Johnson City | Dedication, determination, delicious beer. That’s the tagline at JRH. Owner/Brewer John Henritze is an 2013 graduate of the American Brewers Guild and has won several awards for his beer. A 10 BBL system has arrived and JRH hopes to be operational as early as October 1st.

**Last Days of Autumn Brewing** | Knoxville | Last Days of Autumn Brewing has found a home at 808 East Magnolia Avenue in Knoxville! Stay tuned as they begin their build out and be sure to follow them on Facebook. Exciting!

**Pretentious Beer Glass Company** | Knoxville | Officially opened the glass side and are now producing their glass onsite! Their focus will now shift to getting the brewery up and running. Pilot batches are being tested and much of the “research” is being drank....we mean examined for both quality and deliciousness.

**Saw Works Brewing Company** | Knoxville | Be sure to check out the article on Saw Works fifth anniversary in this month’s issue. Saw Works is also excited to have a brand new canning line with packaged product soon to hit the market. The tap room continues with its rough cut series, so you never know what you’re going to get.

**Schulz Brau Brewing** | Knoxville | Construction has begun! Most of the framing and steel work is complete, concrete cut as needed, HVAC and sprinklers are going in now. Tanks will be delivered shortly!

**Scruffy City Brewing** | Knoxville | Scruffy City Brewing has encountered some delays due to some permitting issues. The Grand Opening is just over the horizon though. Keep in touch, and you will know as soon as we know. Cheers!

**Smoky Mountain Brewery** | Knoxville | As one of the largest brewpub concepts in the United States you know you’ll always find a great beer on tap at Smoky Mountain. Be sure to check out the brew master’s series as these taps showcase the brew master’s creative side throughout the year.

**Sleepy Owl Brewery** | Kingsport | Located in downtown Kingsport, these guys are churning out some interesting brews on their 1.5bbl system.

**Studio Brew** |Kingsport & Bristol, VA. | Studio Brew is scheduled to open its second brewery located in Bristol, VA. Brand new beautiful Prospero equipment arrived from Europe. They are seeking qualified, hardworking, fun loving people who wish to be part of their brewing family such as a Lead Brew/Cellar Person and bar staff & servers. If interested please contact Studio Brew via: careers@studiobrew.net

**Triple B Brewery** | Kingsport | Triple B prides itself on being primarily focused on German and Belgian inspired beer. They are currently upgrading to a 3 BBL system shortly.

**Woodruff Brewing Company** | Knoxville | Located in the DOWNTOWN GRILL and Brewery on Gay Street in Knoxville, Woodruff is well known for the White Mule and their IPA. A lesser known beer, the Alt, is true to the style and worth a try if you’ve never had one.

**Yee Haw Brewing Company** | Johnson City | Yee-Haw! These guys are up and running. Tri-Cities distribution has begun and Knoxville isn’t far behind. Yee-Haw’s lineup features 4 flagship beers - Pilsner, Pale Ale, Dunkel (German Dark Lager), and Eighty (80 Shilling Scottish Ale).





# Crowler Innovation

## *The Future of Take-Home Draft Beer*

By Kendall Joseph. Photography by Stephanie Mullins and Adam Mitchell

What do you get when you merge an aluminum beer can and a glass growler? Meet the The Crowler. These 32-ounce, single-use aluminum cans keeps beer fresh and carbonated, created by innovators Oskar Blues and Ball.

Innovation is at the core of American craft brewing. American brewers recreate old styles, invent new ones and develop devices never before seen in brewing history. Innovation was everywhere, except packaging. Glass bottles and growlers ruled, but in 2002 Oskar Blues began canning craft beer. Slowly, canned craft beer grew to widespread acceptance and availability.

### **Revolutionizing Beer Delivery**

Bottles will always have a place in craft beer, but they have disadvantages. Oxygen creeps past crowns, no matter how well sealed. Ultraviolet light shines through glass and

skunks beer. Bottles are heavy, breakable and are not easily recyclable.

Thank the beer gods, aluminum cans solve those problems! Can are impermeable to light and oxygen, keeping beer fresh longer. Aluminum cans are infinitely recyclable and do not shatter when dropped, making them perfect for the beach, tailgating or any outdoor activity. Besides that, canned craft beer is cool. And if good beer in 12-ounce cans is cool, good beer in 32-ounce cans is even cooler. That's 2.67 times cooler, if you do the math.

Growlers have the same issues as bottles, and more. Beer goes flat and loses freshness in a few days as twist-on caps do not provide reliable seals. Growlers' greatest strength, reusability, is also the greatest weakness. Ask any beertender about growlers brought in for refill and you will hear stories of science projects gone awry. Growlers get funky if not cleaned well, and many are not. Thankfully, we now have the Crowler.™





**DIY Canning**

The Crowler Team at Oskar Blues believes they are the future of portable fresh draft beer. Oskar Blues heard about Ball’s 32-ounce can and wanted to push the boundaries of canning innovation. The 1-quart can is not practical for production, but as a replacement for growlers, it is perfect. So Oskar Blues worked with a machine company to create a device to cap, crimp and seal the big cans one at a time.

Ball is the largest supplier of specialty size beverage cans, the 32-ounce can is the biggest available. Working with long-time partner Oskar Blues, the 32-ounce can was a natural product in the evolution of canned craft beer. Ball’s Scott McCarty tells it like this: “If craft beer is better in cans on retail shelves, why shouldn’t craft beer be better in a can that is filled and seamed shut on premise at a microbrewer? That’s how the Crowler was born.”

**Crowlers in the Market**

Oskar Blues wants to spread the good news of canned craft beer, so retailers and

other breweries can purchase Crowler cans and a sealing machine directly from Oskar Blues. Bickham Kelly, of Franklin’s Red Dog Wine & Spirits, proudly demonstrated sealing a can and had nothing but praise for it. According to Bickham, sales of 32-ounce fills have doubled since introducing Crowler cans. Customers pay \$1 over the cost of the fill, which covers the cost of the can and special labels that won’t come off if the can gets wet or sweats. Customers love Crowler cans because they don’t have to remember to bring a growler, eliminating the cycle of buying one more growler, while enabling customers to get a very special draft beer to go with no growler hassle.

Nashville’s Craft Brewed installed a Crowler can machine to give customers an affordable option to take home beer that is not available in bottles or cans. Chip DeVier explained a great, if not obvious advantage of Crowler cans.

“It’s not quite as weird to drink out of a 32-ounce can,” he says. “It’s a little weird to drink out of a 64-ounce jug.”

Craft Brewed expects Crowler cans to get their beer in the hands of more people because cans are easier to travel with and are perfect for cross-country trips. Although Crowler cans are unfamiliar to their customers, the shop expects the cans to catch on quickly.

Nathan Robinette, of the Casual Pint in Chattanooga and Knoxville, says customers love the portability and versatility they provide.

“Our beertenders like that they can offer more options for on-tap brews,” Robinette says. “Smaller than the traditional 64-ounce growler, Crowlers deliver a fun, unique craft beer experience and widen the beer-tasting possibilities so you don’t have to decide between Wiseacre’s Gotta Get Up to Get Down or Saw Works’ Rocky Hop IPA anymore. Just get both.”

Hutton & Smith, one of Chattanooga’s newest breweries, installed a sealer machine before opening their taproom. When asked

about it, their first response was, “We love it!” Fills of Crowler cans are outpacing glass growlers at the new brewery. Founder Melanie Krautstrunk likes that Crowler cans offer new breweries a way to sell packaged beer without having to install a canning or bottling line.

All agree that Crowler cans keep beer fresh much longer than glass growlers. If properly filled, they keep beer fresh for up to one month. But seriously, don’t wait that long! Fresh beer is the best beer, so drink those 32 ounces of delicious craft beer in a few days.

Besides Red Dog, Casual Pint and Hutton & Smith, you can find Crowler cans at Party Mart (Jackson), Cedar Bluffs Wine & Spirits (Knoxville) and Joe’s Wine & Liquor (Memphis).

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 Direct inquiries or purchasing requests to the Oskar Blues Crowler Team at [crowler@oskarblues.com](mailto:crowler@oskarblues.com).



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# Crafting a Business, Pint by Pint

Story and photography by Rob Shomaker

It was a hot fall day as Brewer's Jam 2011 was set up around us. I vividly remember the sun beating down on my neck as Don Kline and I met Nathan Robinette, President & CEO of The Casual Pint, Inc. for the first time.

Our blog, KnoxBeerSnobs.com was barely a year old and Nathan had just begun writing the first chapter of what we now know as the fastest growing craft beer franchise in the country. The craft beer movement had been moving forward in East Tennessee but little did we know that it was about to rapidly take off—and The Casual Pint would be very much a part of the ascent.

Nathan and his father Jon both come from the grocery industry. They each bring a wealth of knowledge when it comes to consumer experience, quality products, cleanliness, expediency and creating a welcoming environment. After spending time in Raleigh, N.C., and Johnson City working with Harris Teeter and Earth Fare, Nathan's vision for what a craft beer

experience could be came alive as Jon provided the needed capital to make it a reality.





**A Place for Gathering**

Those of us in Knoxville know the Bearden location of The Casual Pint as the store that started it all. The response when the doors first opened was nothing short of incredible. The atmosphere has a familiar coffee shop feel and the same focus that Nathan and Jon learned through the grocery industry was applied—cleanliness, a welcoming atmosphere, knowledgeable staff members, ease of transaction and friendliness. The Casual Pint has become a place for community gatherings, after work meetings, a place to catch up with friends and a destination for celebrations.

The market was growing so much faster than the Robinettes initially expected that it was necessary to accelerate the initial business plan by opening the second location, in downtown Knoxville, a mere year later. While franchising was part of

the initial business plan as well, that too was accelerated in an effort to capture the immense demand. The Knoxville area now boasts seven locations, one in Chattanooga, and several more in the works for Tennessee, Ohio and South Carolina.

**A People-Focused Business**

While craft beer certainly takes center stage at The Casual Pint through the expansive package selection, mix-a-6 coolers, multiple taps and growler options, Nathan says it's the people that are the best part of this craft beer ecosystem.

They range from the patron on the bar stool, to the distributors, brewers and the community as a whole. The Casual Pint values each and every one of these individuals, evidenced in the contributions The Casual Pint makes to craft beer and to the community as a whole. Ultimately it's about elevating the local craft

beer scene and by collaborating with local brewers and distributors to achieve this objective and promote local businesses.

**The Growing Industry**

The industry has evolved so much since the first Casual Pint opened.

"It is expected that craft beer will make up 20% of the market by 2020," Nathan says. "The sky is the limit!"

The perception of beer has also evolved as more and more people try craft beer for the first time. "There's something for everybody," Nathan says. "Just come in and we'll find something you'll like. There are so many options."

He's right. Flavors range from fruity and light to big and hoppy to dark and smoky and everything in between.

Recently Nathan's brother, Josh, has joined the team. Josh's skillsets compliment the

team well—Josh is operational, analytic and process driven, and Nathan is more sales and relationship driven.

To continue on that theme, as a small family-owned business, each franchise owner is interviewed in light of being part of The Casual Pint family. This also extends into The Casual Pint's approach to community service as each franchisee has specific causes that they are tied into. As an overall theme, The Casual Pint is very supportive of charities benefiting children such as Big Brothers Big Sisters of East Tennessee, Childhelp Children's Center of East Tennessee, New Hope Blount County Children's Advocacy Center and Special Spaces. Their involvement doesn't stop, as there are many other charities each franchise owner gets involved with.

"You gotta give back to the community you do business in," Nathan says. He encourages their team to identify and participate as they feel led.

The Casual Pint is an excellent example of a well-executed, family-driven, community-focused small business that couldn't have come to the market at a better time. I, for one, am proud that The Casual Pint calls Knoxville home as they grow throughout the nation.

Cheers to Nathan and our friends at The Casual Pint!

OCTOBER 28<sup>TH</sup>

HILLWOOD PUB  
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# Distilling History in Chattanooga

By Chris Chamberlain. Photography courtesy of Chattanooga Whiskey Co.

It takes time to make great whiskey. Even knowing that, Tim Piersant of Chattanooga Whiskey Co. probably never imagined that it would take as long as it did for his fledgling company to actually start crafting brown likker.

The concept for a Chattanooga-based distillery started to percolate in the minds of Piersant and his ex-business partner Joe Ledbetter when the Tennessee legislature passed a 2009 bill legalizing the distillation of spirits in about 40 counties in the state, up from

the three counties that had previously been allowed to distill (Jack Daniel's, George Dickel and Prichard's).

Unfortunately, Hamilton County was not one of the new spirit zones established. In 2011, the two young entrepreneurs started

a grassroots campaign, nee a Facebook page, that asked, "Would you drink Chattanooga whiskey?"

The response was overwhelmingly positive, and Chattanooga Whiskey Co. was born with the idea of first distributing a product

distilled by a large manufacturing facility, and then progressing to selling innovative whiskeys made at their own distillery in Chattanooga.

While they worked to change the law to allow for the second half of their plan to come to fruition, Piersant and Ledbetter began searching for aged whiskey to sell and real estate to build their own distillery. "We knew we had a better chance to make it if we started with aged whiskey instead of trying to sell a white dog [unaged whiskey], because it just generally had better acceptance in the market and was perceived as being higher quality," Piersant recalls.

## Steady Progress

Chattanooga Whiskey Co. began to distribute a private label product that was distilled and placed in barrels by a company in Indiana. "We had the money to buy 20 barrels at a time, and our 1816 Reserve and 1816 Cask releases were selling as fast as we could get them bottled," explains Piersant. Then the company manufacturing the 90 proof and 113.6 proof products for them was sold, and Chattanooga Whiskey was told that they had better lock up their future reserves.

With the help of investors, Chattanooga Whiskey made a major investment in 1,200 barrels of 3.5-year-old product to reserve for the future. Chattanooga Whiskey Co. products are now at least seven years old and will only continue to mature as they lay in repose in oak barrels for future years. By then, the company plans to have their own large distillery operation up and running to produce their own version of 1816—named as such to denote the first permanent settlement established in Chattanooga.

But first, those pesky laws had to be changed, and eventually the lobbying efforts resulted in the legalization of distilling within the county by spring 2013. Unfortunately, several potential distillery sites had fallen through in the meantime, and Ledbetter had left the company. Undeterred, Piersant closed a deal for 5,000 square feet of space in a historic building across the street from the iconic Chattanooga Choo Choo and purchased a 100-gallon still from Vendome in Louisville. Finally, he was in business!

## Brains in Brewing

"I always believed great whiskey comes from great beer," Piersant says. Since the first step of distilling is to make a grain mash, a very similar process to brewing beer, Piersant went searching for a great brewer to operate his still. He found his man in Grant McCracken.

McCracken, a former brewer and head of R & D for Boston Brewing Co., developed more than 100 products for Sam Adams. It was a natural step to bring him on as head distiller as Chattanooga Whiskey Co. moved into distilling.

Piersant explains an important difference between brewing and distilling, especially with regard to working for a small company.

"The capabilities gap between macro and craft distillers is tighter than between massive breweries and microbrewers, but we still have a lot more room to play around in that gap," he says.

Chattanooga Whiskey Co. can leverage McCracken's experience working with malted and smoked grains and barrel aging to create special whiskeys.

Instead of just producing the same recipes over and over again on their small still, Piersant and McCracken prefer to emphasize the variation from run to run to feature different aspects of the grains for future blending as they settle on their stylistic ranges.

## Ready for Tasting

If you can't wait, visit the cozy pilot distillery and tasting room seven days a week for tastings and tours. A ticket gets you a chance to see the distilling process and sample both expressions of 1816 plus four small cocktails made using Chattanooga Whiskey Co.'s proprietary line of cocktail mixer syrups.

The distillery space is architecturally striking, built with recovered lumber and old barrel staves, so it's a fine place to pass a couple of hours while you discover a potential new favorite spirit and/or cocktail. Visitors can also buy Chattanooga Whiskey

Co. souvenirs, the Thatcher's Cocktail Syrups and bottles of either of their whiskeys whenever the tasting room is open—which includes Sundays, a rare occurrence in the state.

Piersant's patience is definitely paying off to the benefit of Chattanooga Whiskey Co.'s legion of fans. Considering the possibilities of innovative whiskeys that McCracken is working to create, the future is indeed bright.

Chattanooga Whiskey Co.  
chattanoogawhiskey.com

Location:  
Tennessee Stillhouse  
1439 Market Street  
Chattanooga, TN 37402  
(423) 760-4333







beer run

# A Hop, Skip and a Jump to Bowling Green

By Veronica de la Cruz-Gibbs

In the time it takes me to enjoy a pint, I made it to Bowling Green. Less than an hour's drive north on I-65 from Nashville, you'll find an unexpected craft beer population, albeit still very small, but growing nonetheless.

I had only stopped there once before to stock up at the coveted Liquor Barn, so I was skeptical at first. But, much to my surprise, the city has seen a rise in an interest for craft beer, and businesses are responding.

Places such as Lost River Pizza Co., Wino's Depot, White Squirrel Brewery, Bliss Ave. Brewing, and Blue Holler Brew Supplies have all invested in and contributed to the craft beer community.

**Lost River Pizza Co.**, open since 2011, has 30 taps to allow for more variety in their selections. Newest to the lineup is Rhinegeist out of Cincinnati, Ohio; they just began distribution to the area this summer. You can expect to see many other staples ranging from Great Lakes and Bell's to local breweries such as Against the Grain and West Sixth.

Enjoy a flight of four for \$8.95, most pints for \$5-\$6 and select 25-ounce pours

for \$6-\$12. Check out their food menu, as well. Ranging from sandwiches and pizza-traditional, deep dish and gluten free -to pasta and salads, all dishes are creatively constructed to please any appetite. | 2440 Nashville Rd., Suite 103 |

Just a few doors down from Lost River Pizza Co., **Wino's Depot** is a delightful destination for wine, craft beer and bourbon. Opened originally as just a wine shop, they eventually added a variety of

bourbons available by the pour, six cocktail concoctions, 20 beer taps and a variety of craft beer bottles.

Not sure to order? Choose from the 20 beers listed on the wall and make your own sampler for just \$1 for every 2-ounce pour. Pints by the glass and growler fills are also available. If you're hungry, Lost River Pizza Co. delivers, or pick up food from Home Café & Marketplace located in the same shopping strip. | 2440 Nashville Rd., Suite 103 |

As the only brewing supplies company in town, **Blue Holler Brew Supplies** offers everything you need for homebrewing beer or wine, including beakers, carboys, siphons, grain, hops, ale/lager yeast and fruit flavorings. Since opening in May, they've added 15 beer taps. Stay for a pint, flight, or fill up a growler. Forgot your growler at home? Pick one up here for only \$5. Blue Holler also offers classes, including Beer 101, Wine 101, Yeast Cultivation, Common Ales and Hard Cider. | 1563 31-W ByPass (Next to Duke's Sporting Goods) |

As one of two breweries currently open in town, **White Squirrel Brewery** not only serves their own beer, but also has a full service bar and a full food menu. Choose from their three core beers: a Pale Ale, Nut Brown and a Kolsch. In addition,

expect to see rotating guest taps, including features from Southern Tier, Tin Man and Apocalypse among others. Food options vary from appetizers and salads to burgers, fish n' chips, and pizzas. Don't miss out on the Bacon Cup appetizer or the Smoked Brisket Tacos. | 871 Broadway |

In the heart of downtown Bowling Green along Fountain Square Park, you'll find the newly opened **Bliss Ave Brewing Co.** Though still not pouring their own beer, you can stop in and enjoy a pint from a satisfactory list of guest taps. Choose your own flight of four brews, served on a Kentucky state-shaped tray for \$4. Bring your own food to enjoy at the taproom. | 401 Park Row |

Need a break from beer? Head to **Corsair Distillery**, also located along Fountain Square Park. Tasting tours are given Tuesdays through Saturdays for \$5 or \$8 with your choice of a souvenir glass to take home. Gifts and spirits are available for purchase in their gift shop, including limited releases of small batch spirits. | 400 East Main Street #110 |

**To make a weekend trip out of your beer tour, check out these upcoming events:**

**For the festival enthusiast:**

The Big To-Do Arts & Music Festival, Edgehill Farm, Oakland, KY, September 25  
Bowling Green International Festival, Circus Square Park, September 26  
Pumpkin Festival, Jackson's Orchard, Saturdays & Sundays September 26-October 31

Second Saturday Street Fair, Fountain Square Park, ongoing

**For the outdoorsman:**

Mammoth Passage Tours, Mammoth Cave National Park, Ongoing

**For the sci-fi devotee:**

Sci-fi Spectacular, October 19, Orchestra Kentucky, Southern Kentucky Performing Arts Center

**For the sports fan:**

WKU football, WESTERN Kentucky University, September 20, 26; October 10



# Meet the Mid-State Brewsters



By Art Whitaker. Photography courtesy of the Mid-State Brewsters

The last few months have been exciting and interesting in the Tennessee homebrew community.

**C**ongratulations to Chris Allen of the Music City Brewers who won a silver medal at the National Homebrew Competition in San Diego for his version of an Oktoberfest. The Fugetaboutit Homebrew Competition hosted by the Barley Mob Brewers of Chattanooga was held in July and the Clarksville Carboys hosted their first BJCP competition in August.

This summer also saw the organization of the first all female homebrew club in the South. The Mid-State Brewsters formed their club in July and have held their first meeting and brew day. I had a conversation with Katie Blankenship, one of the founders of the Brewsters. How did you come up with the idea of an all female homebrew club?

*Blankenship:* While I was working in Knoxville, I was hanging out with some of the people at Saw Works Brewing, Crafty Bastard and the Casual Pint, and one of the ladies suggested I start an all female brew club. I was moving back to Murfreesboro and while attending a meeting of the Mid-State Brew Crew, I asked one of the other female members about starting a club. Then and there, we announced we were starting the Brewsters and several of the other women said they loved the idea. We wanted to have functions where woman could come and talk about, drink and brew beer.

I understand you have had your first meeting and brew day.  
*Blankenship:* Yes—it was amazing! We started a Facebook page and have ladies joining from across the state, though predominantly the mid-state area. Our group includes beginners to ladies like Danielle Dean-Semich and Julieanna Brown who have had their beers and

ciders advance to Homebrew finals. We planned and organized the brew day, and during the brew day we had 13 Brewsters. Everyone helped out as you can see from the pictures. We brewed two 10-gallon all-grain batches, drank beer and cooled off in the pool. It was awesome!

I am a member of the Mid-State Brew Crew and was there when you made the announcement. It kind of took us by surprise. I think I can speak for the male members of the club—we are excited for you.

*Blankenship:* I think our significant others are excited about it. They all wanted to help out on the brew day, but we are entering these two beers in the Queen of Beer Competition, and the rules are pretty explicit about what males can do to help out. I can say this was an all female effort!

How did you come up with the name Brewsters?

*Blankenship:* Brewsters is the feminine equivalent of the masculine brewer. Historically women have been brewing beer for eons. Check out Tara Nurin's article about the history of females in brewing is "How Women Brewsters Saved the World" on [beerandbrewing.com](http://beerandbrewing.com).

So what does the future hold for the Brewsters?  
*Blankenship:* We will continue to hold meetings and brew days. We hope to get some of the ladies in east and west Tennessee to start their own clubs, but we may evolve into the Tennessee Brewsters. We will be serving our first two beers at "Oktoberfest at Oaklands Mansion" in Murfreesboro alongside the guys. We can't wait to see what the public thinks of our beer.

There are not many female homebrew clubs in the U.S., especially in the South. The ladies from the various Tampa Bay brew clubs gather annually to brew, but my research shows that you're the first all-female club in the South. How do the ladies of Tennessee find out more or join the Brewsters?

*Blankenship:* Follow our Facebook page, "Mid-State Brewsters," to join the club or message us for more information.

For this month's recipe, I have adapted the 10-gallon recipe of the IPA they brewed. It is a modified version of the award winning Kern River Citra Double IPA to meet current Tennessee homebrewing laws.

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Get the full recipe at [TnCraftBeerMag.com/Homebrewed](http://TnCraftBeerMag.com/Homebrewed)

Remember to join your local homebrew club. Relax y'all, and enjoy a homebrew!

Follow Tennessee Homebrewers Guild on Facebook for all things homebrewing in Tennessee and beyond.





# Tennessee Brew Works Celebrates 2 Years of Teamwork

By Don Else

By going bowling! The whole team shut down the brewery on August 18 to celebrate a two-year journey that saw the current team come together and gel as a cohesive unit.

In a spirit of mutual support, you might think they are all part owners, which may actually happen at some point down the line.

In a somewhat emotional interview with Christian Spears, one of the original founders of the brewery, every comment, every thought, every emotional point was about the team, from development to taking on extra responsibility and expanding their roles.

In fact, the most common thing Spears hears is how deeply his team cares.

The future looks incredibly bright. Operating at about 75% capacity, expansion is likely to be sooner than later. An already incredibly efficient brewery is about to get even more so with the purchase of a centrifuge filter. Additional expansion will certainly include more fermentation tanks, and possibly a packaging line.

## The First Days

The early beginnings were around summer 2010, as the first domain names were purchased and the planning began. Tennessee Brew Works was born. And Spears is proud to report all the investors live within 50 miles of the brewery, and the two biggest investors are his two best friends.

The first employee, Andy Bohleber, started fairly early as an intern, construction assistant, assembly helper, sweeper, wrencher, and every other damn thing you need to do to get a brewery going. He is now the assistant brewer.

The second employee, Danielle Daniel, started in the taproom. She came to Tennessee Brew Works early as well, not so much asking to work there so much as suggesting it was just a matter of time. She is now the state Sales Manager for Tennessee.

Adam Speyer joined later as an investor in the Tennessee TapRoom. As a level two Cicerone, he works with head brewer Laura Burns, also a level two Cicerone and PhD scientist, and new chef Jay Mitchell, to create beer-infused food focused on food and beer pairing, fun, and general enjoyment of the space. Between the beer, food, music and taproom, they all really wanted to “make something we’re proud of.”

## Looking to the Future

But Christian was adamant about the second anniversary party at Pinewood Social as being “a celebration of everyone here.”

That being said, I would be remiss by not mentioning two taproom stalwarts in John Arnold and Craig Flamme. They have kept the taproom humming with their impressive beer knowledge and great, customer service focus.

The team mentality requires that all members buy in, and that is the case at Tennessee Brew Works. In fact, the entire team is going to the Great American Beer Festival this year in what they are calling Real World Tennessee Brew Works. They are entering for the first time.

Celebrating two years of Tennessee craft beer, Tennessee Brew Works looks to the future as a team. And the future looks bright indeed.

*smp*  
STEPHANIE MULLINS PHOTOGRAPHY







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