

Tennessee Craft Beer

JUNE/JULY 2015



AMERICAN SUMMER
at **CRAFT BREWED**

BREWING SCIENCE
SOUTH COLLEGE

FOOD ON TAP

THE Coolest BEER FESTIVAL



**JUNE
27** *in* **TOWN**

NASHVILLE PREDATORS BEER FESTIVAL PRESENTED BY



PROCEEDS BENEFIT THE NASHVILLE PREDATORS FOUNDATION



GET TICKETS AT NASHVILLEPREDATORS.COM/BEER

contents

June/July 2015 • vol. 1 no. 2



features

20 Food on Tap

Tap rooms are dishing up good food with good beer.

24 Summer was made for beer

Activities that go hand in hand with a cold brew.

28 Brewing Science

Catch up with Dr. Todd White.



departments

6 Editor's Draft

8 Pairings

American Summer at Craft Brewed.

12 Industry Updates

The latest news from Tennessee's craft beer breweries.

32 Social Drink

Chattanooga's 2015 Craft Beer Festival

34 Beer Run

Pack a bag and an empty growler for Asheville, NC.

36 Home Brewed

The art of homebrewing + Recipe.

38 Last Call

The return of Dogfish Head



BIERE



Ellendale's

Czann's
Brewing Company

JULY 18TH.

2 SEATINGS. 6PM & 8PM.

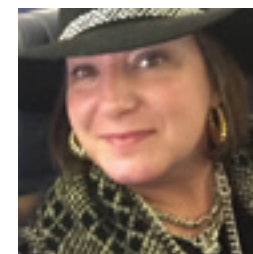
2739 Old Elm Hill Pike www.ellendales.com
Conveniently located in HIP Donelson, TN!

contributors

For the Love of Craft Beer



PRESIDENT
Craig Disque



PUBLISHER
& ADVERTISING DIRECTOR
Didi Rainey



PUBLISHING PARTNER
& CREATIVE DIRECTOR
Adam Mitchell



EDITOR
Don Else

Writers & Photographers

Rob Shomaker



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 beermakethree.com.

Nancy Vienneau



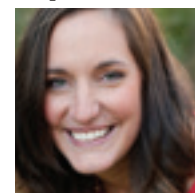
Nancy Vienneau is a recovered caterer, food writer and activist living in Nashville. She authored the "Third Thursday Community Potluck Cookbook" and journals her cooking adventures in her blog, [Good Food Matters](http://GoodFoodMatters.com).

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 Fugababout 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-Gibbs will work for craft beer and travel.

Teresa Blackburn



Teresa Blackburn, Food Stylist
web: teresablackburnfoodstyling.com
and blog: 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.

find us online.

TnCraftBeerMag.com

#TNBeer



want to subscribe?

Get 4 issues delivered for \$25.
Log on to TnCraftBeerMag.com/subscribe

© 2015 Tennessee Craft Beer Magazine must give permission for any material contained herein to be reproduced in any manner. Any advertisements published in Tennessee Craft Beer Magazine do not constitute an endorsement of the advertiser's services or products. Tennessee Craft Beer Magazine is published bi-monthly. Parties interested in advertising should email Didi@TnCraftBeerMag.com or call 256-226-5615. Visit us online at TnCraftBeerMag.com.

5

Second Round!

The first issue of Tennessee Craft Beer has been released with rave reviews. We hand delivered the magazines to every brewery in the state that had a taproom, and the copies flew off the shelf. Many places were restocked but the copies were always snapped up. Now, on to the second issue!

Spring is here, the pollen is flying, and the porch sipping has begun! We are also full into spring beer festival season. Our new Chattanooga regional reporter Tony Giannasi penned an article on the Chattanooga Beer Festival, and new contributing writer Kendall Joseph gives us a look at other upcoming events.

Unfortunately, as we learn from Chris Chamberlain, man cannot live on "liquid" bread alone. Several breweries and taprooms are adding sizable food options to keep customers around for light munchies to full blown meals. We also learn why some taprooms specifically don't serve food.

Speaking of food, we also introduce some food pairing suggestions with a focus on being outside eating BBQ. This coincides with our homebrew section where we offer our first beer recipe, a beer meant to be paired with, you guessed it, probably, BBQ.



Great news! The brewery map is included. We have placed every brewery on the map, at least pretty close to where they actually are. We've even included breweries in planning as they will be opening up quickly throughout the coming months.

So enjoy! Issue two is here. Feel free to offer suggestions, posit homebrew questions, suggest articles, whatever you like. It's about the beer here.

Time for a pint.
Cheers!

Don Else



Did you miss the first edition of Tennessee Craft Beer magazine?
Don't worry!
Read our digital magazine online at issuu.com/tennesseecraftbeermagazine



Thunderbird's 4-cheese macaroni



American Summer at Craft Brewed

By Nancy Vienneau. Photography by Stephanie Mullins

Food styling by Teresa Blackburn

When he set out to open Craft Brewed, Chip DeVier didn't want just a retail business for the ever-growing array of craft beers. He envisioned a community hub where beer aficionados could gather and hang out: sample new releases, share insights and experiences, learn home brewing techniques, get supplies and refills, in effect: expand their love of the brew. That vision became quickly realized at his convivial spot on Franklin Pike in Nashville. There was, however, one missing component: food. What tasty bites could he offer to accompany, say, a pour of Black Abbey Revolutions or Curious Traveler Shandy? Initially, you were welcome to raid their fridge...until now.

Enter Trace Scarborough. A craft beer devotee, he's a songwriter/producer turned caterer, who, for the last 3 ½ years has been operating a successful niche business, Thunderbird. He's gained a following for his concise menu of complexly spiced dishes. Foremost are his richly seasoned chicken wings and thighs, long smoked over pecan wood. ("Pecan has a sweet rounded flavor that is exceptional for chicken," says Scarborough.) His 4-cheese macaroni laced with roasted poblanos has a bronzed top, garnered from time in the smoker. He lightly coats the slaw, a confetti of small diced green and red cabbage, carrot, green onion and cilantro, in chipotle-adobo dressing.



DeVier and his Craft Brewed staff are among his fans. They all love the chicken's sweet smoked flavors, a combination wet-dry rub sparked with chilis and lemon pepper, brushed, later in the smoking process, with a hint of honey. A mess of Thunderbird wings and Oskar Blues Pinner Throwback IPA, deems DeVier, makes a perfect union.

One day, over such a pairing, Scarborough and DeVier talked about how they could work together. It would solve one's need for a location and the other's need for on-site food. Perhaps the Craft Brewed kitchen could be upgraded for commercial use. After exploring the space, Scarborough realized that it wouldn't work. He shrugged off the possibility for collaboration until DeVier returned with another idea.

"How about a food truck?"

A-Ha! And, a partnership was born.

Wednesday through Saturday, you'll find the Thunderbird truck parked in front, Scarborough serving up plates of pecan-smoked thighs and wings, bowls of cooling confetti slaw, and thick slabs of his smoky mac-cheese. Craft Brewed customers couldn't be happier. Temperatures are rising, and they are partaking of that delectable smoke and the spice with seasonal releases. New is Blackstone's Strawberry Picnic Summer Ale. Fruit-forward, it is creamy with a fragrant berry nose, and a pleasing tart jammy finish. Fit for a picnic: It goes well with Thunderbird wings

and thighs. It would pair nicely with other chicken dishes, fish and pork too.

Another local favorite, Yazoo's Summer Wheat Ale is back. Its tangy citrus taste, wheat and grass aromas make it easy as a summer afternoon. Drink it while you're hovering over the grill, and afterwards, when you sit down to a plate of barbecue.

How About Dessert?

The community of beer collaborators stretches down Franklin Pike to Eighth and Roast, domain of Chef Mike Arnold. He's become renowned for his sumptuous soups...and now, scoops. He's churning some fantastic beer ice creams, available at Craft Brewed. You taste the rich chocolate of the chocolate milk stout, and the silken caramel of the IPA. They all possess a compelling balance of hoppy bitterness and sweet.

"I'm a purist," says Chef Mike, "and I want the character of the brew to really shine. So it's four ingredients. No extracts or flavorings. Just Beer-Cream-Sugar-Eggs."

Make your summer picnic complete with a bowl of Blackstone Chocolate Milk Stout, or a cone dipped with Honky Tonk West Coast IPA. Or, the ultimate: a beer float, like Blackstone's St. Charles Porter poured over scoops of Good People IPA.

Recipe courtesy of Memphis wing champions, New Wing Order. Left to Right, Jesse McDonald and Cole Forrest.



Summer Ale BBQ Sauce

1 tbsp butter
1 tbsp oil
1/2 yellow onion, finely diced
2 cloves garlic, minced
1/2 tsp salt
1/2 tsp crushed red pepper
1 tbsp smoked paprika
12 oz of your favorite craft beer (we used Blackstone Strawberry Picnic Summer Ale)
1 cup ketchup
2/3 cup brown sugar
1/4 cup white vinegar
1 tbsp Worcestershire
1/4 tsp cayenne
1/4 tsp cumin

Heat butter in a shallow sauce pan on medium high heat. Add the oil when butter is melted.

Add onion, salt, and crushed red pepper and sauté for 2-3 minutes until onions are soft and translucent.

Add garlic and sauté for about a minute. Be careful not to burn the garlic.

Add smoked paprika directly to the onions and garlic and mix well.

Deglaze pan with the beer and add remaining ingredients while stirring or whisking.

Bring to a boil then lower heat and simmer for 20-30 minutes or until desired consistency is reached. Stir frequently. Allow to cool then serve with chicken or pork.

All recipes can be found on our website. www.TnCraftBeerMag.com

Melrose

Wines & Spirits

2617 Franklin Pike
Nashville, TN
615-915-4786

Located on
Franklin Pike
next to Kroger



Nashville's Largest Selection of Cold High Gravity Beer!



4TH ANNUAL KNOXVILLE BEER
WEEK 2015 WILL START JUNE 13TH
THRU JUNE 20TH ENDING WITH
KNOXVILLE BREWFEST. THIS IS A
WEEK TO CELEBRATE CRAFT BEER
IN KNOXVILLE, TN.



FOR MORE LIBATION INFORMATION GO TO
KNOXBEERWEEK.COM
OR [FACEBOOK.COM/KNOXBEERWEEK](https://www.facebook.com/KNOXBEERWEEK)

Tennessee Craft Brewery Updates

West Tennessee

By Don Else

Bosco's | Memphis | has released several great seasonals such as the Biere de Garde farmhouse ale and a single-hop Columbus IPA.

Ghost River | Memphis | launched new beers from their Brewer's Series with a tasting at Madison Growler and Bottle Shop. New features include a Berliner Weisse described as a "cloudy, funky sour mash," and a smoked wheat beer called GRB Polska Gratz.

Wiseacre | Memphis | held their Taste the Rarity fundraising event featuring their barrel aged imperial stout Astronaut Status, Unicornucopia (a red wine barrel aged saison with brett and raspberries), and Holy Candy – a dubbel ale.

Memphis Made | Memphis | is featuring their Spring IPA, a Rockbonewood American oak aged beer, and McFuggle, a version of their Plaid Attack dry hopped with Fuggles.

Rock'n Dough | Jackson | featured a cask of USA! USA! combined with their delicious USA! meat loaded pizza.

PerryLodgic | Paris | taproom is open! Try a delicious pint of Heaven and Ale mint chili amber, or something more traditional such as the Randall classic amber or Poseidon's Steed golden.



South Tennessee

By Tony Giannasi

Binary Brewing | Chattanooga | Their paperwork is done and they are getting ready to go pro. Their first initial foray into the local scene was in 2010 and all of their beer was donated. Many lucky people got to taste TCP/IPa and CyBeer at the Chattanooga Craft Beer Fest in 2015. Binary is a group of white hat hackers getting in to brewing. Watch for them getting onto taps in Chatty in mid to late 2015.

Hutton and Smith | Chattanooga | H&S have added a second round to their Groundbreakers Club, which involves invitations to special tastings, and 20 oz pours for 16 oz pricing for life out of a very cool handcrafted mug. Only a few remain before they open in late summer. Go to the Porter for flavor and the Alt for quaffing.

Moccasin Bend | Chattanooga | MBBC has had its share of ups and downs, and there is a lot of concern in the market after they moved out of their original space abruptly. Watch for them to open up in a new space closer to downtown later this year or early 2016.

McHales | Chattanooga | After winning a gold medal at GABF for their Scottish Ale last year, Adam, Sid and the crew are looking to expand their capacity and their footprint in late 2015. Snag some Benjamin's Breakfast if you can. Tastes like Cheerios with a hint of raspberries. It's a pilsner malt base, but fermented as an ale.

Big River | Chattanooga | Stepping up to the plate after some personnel changes, Big River is bringing the boom stick with beers like Galaxy IPA, Cranberry Wheat, and a Gose! Watch for the Simcoe IPA this summer.

Chattanooga Brewing Company | Chattanooga | Reaching out to local homebrewers in a recent pro-am, local wunderkinds Matt and Brodie of the Barley Mob snagged the brass ring with their APA. Chattanooga Brewing brewed a full batch of it and it quickly sold out. For those of you that did not get it, you really missed out. The APA became their top rated beer on Untappd out of over a hundred different beers brewed by them. A Lacto / Brett Berliner Weisse is in the works... Stay tuned.

Big Frog Brewing | Chattanooga | Two new beers are hitting the market this summer: Swamp Mule (Brown Ale) and Walnut Street (West Coast IPA). Watch for Big Frog at Community Pie, Riverside (on the growler wall) and Tremont Tavern.

Terminal Brewhouse | Chattanooga | Terminal just wrapped up another successful year sponsoring the Chattanooga Craft Beer Fest, and the VIP tent was crazy good in 2015. Hit the brewpub up for a Dirty Hippy Sandwich and a Magnum PA. Watch for Brain Candy between now and Father's Day!

Ole Shed | Tullahoma | Their 16 oz. cans should be hitting Chattanooga in late May / Early June. Harvest Grocery will be launching their cans at their grand opening. Watch for the Honey Do Golden Ale later this summer!

Monkey Town Brewing | Dayton | Named for the Scopes Monkey Trial, MTBC is a crowd funded brewery and has reached their funding goal. Watch for them in the downtown area in 2016.



Middle Tennessee

By Veronica de la Cruz-Gibbs

Bearded Iris | Nashville | attended a few events recently with their beer in tow. They debuted Habit, a Double IPA, at the Hop Stop at the end of March. Lady Friend, a Petit Saison, and Persona, a Brett Pale Ale, were poured at the Shakesbeer event in Murfreesboro on May 1st. They have some licensing issues, however, that may delay their opening for some time.

Blackstone Brewing Co. | Nashville | officially opened their new tasting room , brewery and bottling facility on Clifton St. in Midtown on May 13. A major priority for Blackstone will be concentrating on sustainability practices with proceeds of select beer sales going towards local charities. Orchards on their property growing peaches and pears will eventually give way to new beer flavors and styles along with honey from their beehives. From this facility, they will continue to brew Schlafly’s Pale Ale and both Falls City Brewing’s Hipster Repellant IPA and Pale Ale.

Briarscratch Brewing Co. | Cottontown | has been hard at work releasing new beers in to the market. Be on the lookout for Mudpit Porter, a dark ale brewed with roasted barley, malted oats, and molasses; limited release Rosie, a fruity raspberry brown ale; Roaddog Red, an American Red Ale with a big biscuity honey malt flavor and subtle floral aroma; a one-off keg of Cottontown Brown infused with a Madagascar bourbon vanilla bean; Hitchin Post, a dry hopped American Pale Ale brewed with Columbus, Cascade, and Chinook hops and dry hopped with Columbus and Chinook. All of these brews can be found in the taproom and/or restaurants and growler stations in Gallatin and Hendersonville.

Calfkiller Brewing Co. | Sparta | tapped one of the last kegs of their new, fruity, 75 IBU concoction called the Cerebral predator. Good luck finding the last of it in Cookeville! Calfkiller now has permanent residence in Chattanooga at Heaven & Ale and Sigler’s Craft Beer and Cigars. Knoxvilleans can also expect to see them back in many fine local establishments.

Cool Springs Brewery | Franklin | released Sweet 17, a 17% ABV plum-raisin quad! Expect to see Early Rise Espresso Stout on tap as well.

Czann’s Brewing Co. | Nashville | is hosting the Ultimate Beer Run after-party on Saturday, June 20. Participants will be treated to a special sample of beer every lap of the 1.15-mile road course. After, enjoy a cold 16oz beer and a full afternoon of festivities including music, games, giveaways, food trucks and more beer at Czann’s.

Fat Bottom Brewing | Nashville | continues with Vinyl Night along with a small batch release every Wednesday in the taproom on Main St. in East Nashville.

French Landing Brewing Co. | Nashville | experienced some construction related setbacks recently that will ultimately push their opening date back to early 2016. In the meantime, brewer Eric Janson has been focused on finalizing his beer recipes. The brewery plans to have six beers on tap year-round, with six rotating and seasonal options at a time with a range of options in style and flavors. A full-service restaurant is also included in the plans as well as a two-story addition behind the existing 5,500 square-foot building next to Midtown Wine & Spirits.

Jackalope Brewing Co. | Nashville | was featured on a TV episode of First Look TV called Drink Your Way Through Music City. Bailey Spaulding represented Nashville and the Pink Boots Society while leading a detailed tour of the brewery. You can find more information and link on their Facebook page.

Little Harpeth Brewing | Nashville | will welcome new brewer Tommi to their team. She has a culinary education/background. LHB is also still in the process of adding a new taproom to the brewery.

Mill Creek Brewing Co. | Nolensville | closed financing in April and has equipment on order from Europe, which should be here in early Fall.

Mayday Brewery | Murfreesboro | is releasing Red Wine Hangover soon. This beer is a Mayday favorite featuring Angry Redhead aged in a chardonnay barrel.

Smith & Lentz | Nashville | landed a new location in East Nashville on Main St. directly across from Edley’s Bar-B-Que and Fat Bottom Brewing after being forced to drop their plans when a fire damaged their former building in the SoBro neighborhood last year.

Southern Grist Brewing Co. | Nashville | a small-batch craft brewery, is scheduled to open in the fall at the northeast corner of Porter Road and Greenwood Avenue in East Nashville in the building that formerly housed Boone & Sons Neighborhood Market. They plan to offer beers such as Passion Fruit Berliner Weisse, Gose and a hibiscus wit bier.

TailGate Beer | Nashville | will host the Anti-Beer Festival every second Saturday of the month beginning June 13 from 12-4 p.m. in their taproom. Early bird tickets go for \$20 and include all you can drink 5 oz. tasters – plus you get to keep the glass!

Tennessee Brew Works | Nashville | hosted their 2nd Annual Block Party on June 2 in support of the Freedom Farm Animal Sanctuary. There was live music by Behold the Brave, Sinclair, and Backup Planet. Special beers were released throughout the day along with food by Jeff Mitchell and friends.

Black Abbey Brewing Co. | Nashville | hosted an event at Frothy Monkey downtown back on Saturday, May 30th called Beer + Food + Beer. They have partnered with Oskar Blues Brewing Co. to pair their beers with a unique menu.

Turtle Anarchy’s | Franklin | current line-up of brews includes their Honey Wheat, What the Fudge, Creepy Dunkel and Thai Me Up/11th Hour, and Soulless Saison available at many locations in Middle TN.

Village Brewhouse & Marketplace | Nashville | is now open in Hillsboro Village. The owners of Sam’s Sports Grill purchased the brewing equipment and leased the former Bosc’s Restaurant & Brewing Co. space after Bosc’s closed in the fall. The new brewery serves close to 10 craft beers, wines and appetizers, while the marketplace has room for 20 vendors to sell their goods including food, men’s messenger bags and women’s clothing. Four beers are being brewed on site: an American Pale Ale, a hybrid India Pale Ale, an Oatmeal Stout and an English Pale Ale. Future plans for the space

include a twice-weekly farmers’ market, cooking classes and other community events. You can also expect to see the beer brewed at the Village Brewhouse & Marketplace being served at all of Sam’s Sports Grill locations around town.

Yazoo’s | Nashville | Summer Seasonal is being bottled and kegged for the first time this year and is available now. Yazoo Summer is a light bodied ale that is brewed with just enough wheat to add a slight citrus flavor that compliments the fresh ground coriander and sea salt to round out what they think is the perfect Summer Beer.



East Tennessee

By Rob Shomaker

Alliance Brewing Company | Knoxville | ABC has found a home at 1130 Sevier Ave in Knoxville. Demo/construction has been underway for a couple of months now with a projected opening this summer. When finished the building will house a 3bbl brew house and tasting room. A dozen taps will hold the six main stay brews, as well as seasonal and experimental ales and lagers, with room for a gluten-free option and a rotating local/regional guest tap.

Balter Brewing | Knoxville | There have been a few delays in construction and these guys have been working closely with the city in designing our brewpub and beer garden experience to coordinate with the cities effort in the new Jackson Ave. streetscape (which will be awesome!) Unfortunately they won't start pouring until late October, but the experience will be well worth the wait. The new streetscape will be extremely friendly to those who bike, walk, jog, up and down Jackson, connecting World's Fair to the old city.

Blackhorse Pub & Brewery | Clarksville & Knoxville | What can't these guys do? Yep, that's right, Blackhorse comes in cans now! Be sure to check out their pub and brewery's in both Clarksville and Knoxville. Vanilla Cream Ale tastes like Nilla Wafers – just say'n.

Blackberry Farm Brewery | Maryville & Walland | Blackberry Farm Brewery has been hard at work getting their system dialed in. Their famous saison is the first beer out of the gate! They have signed up with Cherokee Distributing who is getting their product, in 750ml bottles, out to select restaurants and markets. Cheers to that!

Bluetick Brewery | Maryville | Bluetick is working on a collaboration with the nationally renowned brewer Ron Downer. Ron is working with Bluetick on a Gose which will be available shortly. Also be sure to check out Bluetick at the Hops in the Hills Festival, June 27th in Maryville!

Crafty Bastard Brewery | Knoxville | The brewery is quickly coming together and they are anticipating a summer opening! The 3 bbl system is in and ready to go.

A recent collaboration with SawWorks Brewery produced a Rye IPA called Workin' Bastard which has gotten great reviews. You can find Crafty Bastard at the Hops in the Hills Festival this June in Maryville, TN. Crafty Bastard's Mead has been getting a lot of attention so be sure to check it out when they open their doors!

Depot Street Brewing | Jonesborough | just released Ride the Rails, a 6% copper-colored Belgian Pale Ale. There is a red wine barrel aging at the brewery that has a wit based recipe in it souring with lacto and Brett lambicus which should be ready in about 6 months or so (it'll let us know).

Fanatic Brewing Company | Knoxville | Fanatic has signed with Cherokee Distributing, which means you can find their beer in Knox County, Sevier, the Tri-Cities and 20 other counties in East TN. Their bottling line is currently going in and we should be seeing the Blonde and Pale Ale in 6 packs shortly. The canning line will be following over the summer.

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. Try the Bitch Puddin, you'll like it - or else.

Holston River Brewing Company | Bristol | Lead brewers Christopher Coad and Jess Hurd – both 2014 graduates of the South College Brewing Science Program - are going full throttle with a 5 bbl system creating beers such as the Wooly Bugger Brown Ale, Magnificent Bastard IPA, Scottish Ale and Vanilla Cream Stout. The last two of which took 2 of the 3 bronze medals this team one at the Thirsty Orange. Be sure to check these guys out as they intend to expand throughout East Tennessee by the end of the year.

Johnson City Brewing Company | Johnson City | participated in Racks by the Tracks on May 16 and released their Smoked BBQ Porter at the festival. Look for their Tequila IPA, and Hefeweizen Sampler Batch: Vanilla-Lavender, Green Tea, Hop Blossom-Lemon Grass, and Kiwi-Mango. The sampler batch flight will include

all four different Hef variations for customers to try and then vote for which is their favorite. The beer with the most votes will be made into a regular batch of brew and will have a place in the tap room lineup. This summer they will be releasing the winner of the Porter Sampler Batch: Thai Coffee Toasted Coconut Porter! Find them at the Blue Hop Festival in Johnson City, Hops & Howlers in Abingdon, and at the Virginia Tech Alumni Festival in Blacksburg, VA!

Last Days of Autumn Brewing | Knoxville | Plans are in the works to open soon. We've gotten a chance to meet these guys and taste their beer – you won't be disappointed.

Pretentious Beer Glass Company | Knoxville | The onsite glassware company should be up and running by the time this magazine hits the streets! Brewery is still in the works. Check these guys out, coolest beer glasses in the world.

Saw Works Brewing Company | Knoxville | will be celebrating our 5 year anniversary this August 15 with our Bandsaw music festival. This celebration will include releasing our brand new cans to the market.

Schulz Brau Brewing | Knoxville | Coming soon to Knoxville! Construction on the brewery will begin shortly. They are currently working on supplier arrangements in Germany so that they can source ingredients to keep their beer as authentic as possible.

Scruffy City Brewing | Knoxville | These guys plan to begin pouring by the end of June, or shortly thereafter. Scruffy City Brewing was founded by one of the guys behind the now defunct Legit Brew, winners of multiple medals across the region. Expect a diverse lineup including anything from hop-forward IPAs to traditional and cross-bred Belgians to spicy alcoholic ginger ale and an evolving sour beer program. But do not be scared if you just want “A Beer”, the house Kolsch aptly named Low Life, will be on regular rotation. Their smaller system within Scruffy City Hall (which now sports a roof deck) allows for a lot of experimentation beyond craft standards, and plans to expand within a year are already underway. Look for updates in the coming weeks via Facebook.

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 | “Beer Is An Art, A Very Tasty Art.” They practice their art well at Studio Brew. You can find Studio Brew on many taps in the tri-cities area. Studio Brew uses Bourbon, Rum and Tequila Barrels to ferment some of the most artisan craft beers around. Kings Porter, I.R.A. Hop Bomb and their Acoustic Sunset I.P.A. are just a few that are a must try. Studio Brew is currently building their second location and opening soon.

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 | The biggest thing coming from these cats is that they hired their very own Luke Duke in Brandon Greenwood, formerly of Lagunitas Brewing Co. and Bo Duke in Jeremy Walker, former Purveyor of Malted Goodness for Eagle Distributing. Don't be fooled by the name though — these are no country bumpkins. Equipped with an impressive brewing system and a team that's been around the block a time or two, these guys mean business. While there isn't any liquid yet, don't worry, we'll be sampling both ales and lagers alike by the time you get your next issue.

- WEST**
- 1 High Cotton Brewing Company • 598 Monroe Ave, Memphis, TN 38103 • (901) 543-4444 • highcottonbrewing.com
 - 2 Boscos Squared • Overton Square, 2120 Madison Ave, Memphis, TN 38104 • (901) 432-2222 • boscosbeer.com
 - 3 Wiseacre Brewery • 2783 Broad Ave, Memphis, TN 38112 • (901) 888-7000 • wiseacrebrew.com
 - 4 Ghost River Brewing Co. • 827 S Main St, Memphis, TN 38106 • (901) 278-0140 • ghostriverbrewing.com
 - 5 Memphis Made Brewing Company, LLC • 768 Cooper St, Memphis, TN 38104 • (901) 207-5343 • memphismadebrewing.com
 - 6 Blues City Brewery LLC • 5151 E Raines Rd, Memphis, TN 38108 • (901) 261-5200 • citybrewery.com
 - 7 Rockn' Dough Pizza Co. • 1243 Ridgeway Rd, Memphis, TN 38119 • (901) 435-6238 • rockndoughpizza.com
 - 8 Perrylodgie Brewing Company • 3465 US-79, Paris, TN 38242 • (731) 407-7100 • perrylodgie.com

- MIDDLE**
- 9 Blackhorse Pub & Brewery • 132 Franklin St, Clarksville, TN 37040 • (931) 552-3726 • theblackhorsepub.com
 - 10 BriarScratch Brewing • Cottontown, TN 37048 • briarscratchbrewing.com
 - 11 Honky Tonk Brewing Co. • 240-B Cumberland Bend, Nashville, TN 37228 • (615) 742-9770
 - 12 Little Harpeth Brewing • 30 Oldham St, Nashville, TN 37213 • littleharpethbrewing.com
 - 13 TailGate Beer • 7300 Charlotte Pike, Nashville, TN 37209 • (615) 861-9842 • tailgatebeer.com

- MIDDLE**
- 14 Blackstone • 1918 West End Ave, Nashville, TN 37203 • (615) 327-9969 • blackstonebrewery.com
 - 15 Yazoo Brewing Company • 910 Division St, Nashville, TN 37203 • (615) 891-4649 • yazoobrew.com
 - 16 Jackalope • 701 8th Ave S, Nashville, TN 37203 • (615) 873-4313 • jackalopebrew.com
 - 17 Tennessee Brew Works • 809 Ewing Ave, Nashville, TN 37203 • (615) 200-8786 • tnbrew.com
 - 18 Czann's Brewing Co LLC • 505 Lea Ave, Nashville, TN 37203 • (615) 748-1399
 - 19 Rock Bottom Nashville • 111 Broadway, Nashville, TN 37201 • (615) 251-4677 • rockbottom.com
 - 20 Fat Bottom Brewing • 900 Main St, Nashville, TN 37206 • (615) 678-5715 • fatbottombrewing.com
 - 21 The Black Abbey Brewing Company, LLC • 2952 Sidco Dr, Nashville, TN 37204 • (615) 755-0070 • blackabbeybrewing.com
 - 22 Cool Springs Brewery • 600A Frazier Dr #135, Franklin, TN 37067 • (615) 503-9626 • coolspringsbrewery.com
 - 23 Granite City Food & Brewery • 1864 W McEwen Dr, Franklin, TN 37067 • (615) 435-1949 • gcfb.net
 - 24 Turtle Anarchy Brewing Company • 216 Noah Dr #140, Franklin, TN 37064 • (615) 595-8855 • turtleanarchy.com
 - 25 O'Possum's • 2341 Memorial Blvd, Murfreesboro, TN 37130 • (615) 367-5757 • opossumspub.com
 - 26 Mayday Brewery • 521 Old Salem Road, Murfreesboro, TN 37129 • (615) 479-9722 • maydaybrewery.com
 - 27 Jubilee Craft Beer Company, LLC • Murfreesboro, TN • (615) 686-9397 • jubileebeer.com
 - 28 Ole Shed Brewing Company • 516 E Carroll St, Tullahoma, TN 37388 • (931) 422-8820 • oleshedbrewing.com
 - 29 Calfkiller Brewing Company • 1839 Blue Springs Rd, Sparta, TN 38583 • (931) 739-2337 • calkillerbeer.com



- SOUTH**
- 30 Big Frog Brewing Company • 2122 Dayton Blvd, Chattanooga, TN 37415 • (423) 432-6146 • bigfrogbrewery.com
 - 31 McHale's Brewhouse • 724 Ashland Terrace, Chattanooga, TN 37415 • (423) 877-2124 • mchalesbrewhouse.com
 - 32 Big River Grille & Brewing Works • 201 W Main St #301, Chattanooga, TN 37408 • (423) 266-9704 • bigrivergrille.com
 - 33 Hutton & Smith Brewing Co. • 431 East Martin Luther King Blvd, Chattanooga, TN • huttonandsmithbrewing.com
 - 34 Chattanooga Brewing Co. • 1804 Chestnut St, Chattanooga, TN 37405 • (423) 702-9958 • chattabrew.com
 - 35 Terminal BrewHouse • 6 E 14th St, Chattanooga, TN 37408 • (423) 752-8090 • terminalbrewhouse.com
 - 36 Moccasin Bend Brewing Company • 4015 Tennessee Ave, Chattanooga, TN 37409 • (423) 821-6392 • bendbrewingbeer.com
 - 37 Big River Grille & Brewing Works (Hamilton Place) • 2020 Hamilton Place Blvd, Chattanooga, TN 37421 • (423) 553-7723 • bigrivergrille.com

- EAST**
- 38 Fanatic Brewing Company • 2727 N Central St, Knoxville, TN 37917 • fanaticbrewing.com
 - 39 Blackhorse Pub & Brewery • 4429 Kingston Pike, Knoxville, TN 37919 • (865) 249-8511 • theblackhorsepub.net
 - 40 Schulz Bräu Brewing Company • 126 Bernard Ave, Knoxville, TN 37917 • (800) 245-9764 • schulzbraubrewing.com
 - 41 Crafty Bastard Brewery • 6 Emory Place, Knoxville, TN 37917 • (865) 755-2358 • craftybastardbrewery.com

- EAST**
- 42 Balter Brewing • The corner of W Jackson & Broadway, Knoxville, TN 37902 • balterbrewing.com
 - 43 Scruffy City Hall • 32 Market Square, Knoxville, TN 37902 • (865) 524-2224 • preservationpub.com
 - 44 Downtown Grill & Brewery • 424 S Gay St, Knoxville, TN 37902 • (865) 633-8111 • downtownbrewery.com
 - 45 Alliance Brewing Company
 - 46 Saw Works Brewery • 708 E Depot Ave, Knoxville, TN 37917 • (865) 247-5952 • sawworksbrewing.com
 - 47 Smoky Mountain Brewery • 11308 Parkside Dr, Knoxville, TN 37934 • (865) 288-5500 • smoky-mtn-brewery.com
 - 48 Bluetick Brewery • 1509 E Broadway Ave, Maryville, TN 37804 • (865) 314-0397 • bluetickbrewery.com
 - 49 Smoky Mountain Brewery (Maryville) • 743 Watkins Rd, Maryville, TN 37801 • (865) 238-1900 • copperecellar.com
 - 50 Blackberry Farm Brewery • 1471 W Millers Cove Rd, Walland, TN 37886 • (865) 984-8166 • blackberryfarm.com/brewery
 - 51 Smoky Mountain Brewery (Pigeon Forge) • 2530 Parkway, Pigeon Forge, TN 37863 • (865) 868-1400 • copperecellar.com
 - 52 Smoky Mountain Brewery (Gatlinburg) • 1004 Parkway #501, Gatlinburg, TN 37738 • (865) 436-4200 • copperecellar.com
 - 53 Sleepy Owl Brewery • 151 E Main St, Kingsport, TN 37660 • (423) 390-8476 • sleepyowlbrewery.com
 - 54 Studio Brew • 3074 Lake Forest Dr, Kingsport, TN 37663 • (423) 360-3258 • studiobrew.net
 - 55 Holston River Brewing Company • 2623 Volunteer Pkwy, Bristol, TN 37620 • (423) 361-1572
 - 56 Depot Street Brewing • 904 Depot St, Jonesborough, TN 37659 • (423) 753-7628 • depotstreetbrewing.com
 - 57 Johnson City Brewing Company • 300 E Main St #104, Johnson City, TN 37601 • (423) 930-4186 • johnsoncitybrewing.com
 - 58 Yee-Haw Brewing Co. • 126 Buffalo St, Johnson City, TN 37604 • (423) 930-4186 • yeehawbrewing.com



Tailgate's Reuben

Fat Bottom Burger:
arugula, tomato, pickle, cheddar, mustard, aioli



FOOD *on* TAP

By Chris Chamberlain.
Photography courtesy of TN Brew Works, Tailgate Beer and Fat Bottom Brewing Co.

As much as we hate to admit it, man cannot live by (liquid) bread alone. Not only is it nice to have an occasional nosh with our favorite craft brews, but now many chefs have finally begun to acknowledge that matching food and beer can be as enjoyable as the traditional wine pairings that restaurants have been emphasizing for years. In fact, the multiple recipes of grains and yeast strains involved in the brewing process create nuances and a range of flavors that fermented grape juice just can't match.

To take advantage of this growing trend, several Tennessee breweries have expanded their food menus to offer their taproom patrons an enhanced experience as they taste their way through the craft beer options. We're not speaking of brewpubs here, because there are plenty of restaurants that emphasize food first with house-brewed beer offered as an augmentation of the menu. Most brewpubs don't brew for distribution beyond their front

door, as opposed to taprooms which are an add-on to a brewing facility that earns at least 75% of its revenue from beer and retail sales outside of the brewery.

Taprooms can be a controversial subject to some production breweries. Linus Hall of Yazoo Brewing in Nashville told me that at first he didn't even want to open a taproom. He saw his



ultimate customers to be the bars and restaurants that sell his beers to consumers. But fans clamored for a chance to tour the brewery and sample the beers, and eventually he saw the opportunity to interact with his devoted customers directly in Yazoo's taproom, so he opened up a comfortable spot for them to enjoy a pint or two of his beers. It also allowed him to serve some special small-batch brews that would never reach wide commercial release.

Still, Hall wanted to make sure that the taproom at Yazoo would never be a bar or a restaurant that would compete significantly with his retailers. The taproom maintains limited opening hours, and food is only available in the form of food trucks that park outside the brewery. Many other taprooms follow Hall's lead in terms of hours and food options, but a few have gone a step further to set up limited kitchens to produce their own food to sell to patrons.

Ben Bredesen's Fat Bottom Brewing opened in East Nashville with an eye on becoming a favored neighborhood hang. Bredesen wanted to create the sort of family-friendly spot where he could bring his own daughter to while he enjoyed some of Fat Bottom's beers. A spacious outdoor courtyard is a popular place for neighbors to catch up of the latest happenings in East Nasty, and there's even a Hot Yoga studio attached where patrons can grab a pint after a vigorous exercise session.

The food menu at Fat Bottom is quite substantial for a taproom, with soups, salads, burgers and even some exotic curry options specially designed to complement the flavors of the brewery's products. To keep those yoga fans happy, Fat Bottom also offers several vegetarian options as well.

Tennessee Brew Works has long been known for creating exceedingly food-friendly beers. Some of their varieties contain ingredients that also appear on fine dining menus,

such as their Basil Ryeman, Walk the Lime Tennessee Wheat Ale, Natchez Rosemary Pale Ale and Country Roots, a stout made with roasted sweet potatoes. So when Tennessee Brew works decided to hire a chef and expand their food offering, it was natural that they would go at it in a big way.

Chef Jay Mitchell has added a real focus on integrating TBW's beers into the food menu, including a "Five Beer Burger" that incorporates many of the brewery's products into the beef, the bun and the accompanying condiments. The chef has also created a series of "Headliners" that are small plates specifically designed to pair with individual Tennessee Brew Works beers. These affordable dishes in the \$5-10 range are excellent ways to learn about pairing food and beer, particularly the Nashville-Style Hot Frog Legs with Brioche and Pickles paired with Cutaway IPA or the Whipped Banana Mousse with Marshmallow Fluff, White Chocolate and Graham Cracker served with some of that Country Roots. Beer for dessert? Count me in!

Two other Nashville breweries have recently expanded their food options, although not as extensively as Fat Bottom and Tennessee Brew Works. Adding a commercial kitchen to a brewery is not as simple as you might think, since health codes make it problematic to include appliances like deep fryers and stovetops that require vent hoods and fire suppression systems. So alternative cooking devices like panini presses and waffle irons are often the taproom kitchens' secret weapons.

At TailGate, Wesley Keegan's West Nashville brewery, they're elevating the simple panini to higher levels with a new menu of gourmet pressed sandwiches.

From a basic grilled cheese to a Reuben that would make a Manhattan deli proud, the small kitchen at TailGate is pumping out a clever variety of high-end panini

off of a hot grill press. There's even a dessert version made with Nutella, sliced bananas and candied pecans on cinnamon bread. Paired with some of the new small-batch beers off from TailGate's small three-barrel brewhouse, an affordable dinner is easy to find any night of the week.

Scott Swygert opened Honky Tonk Brewing Co. in Metro Center north of downtown Nashville less than a year ago. Crowds have discovered his spacious taproom, but food trucks were not that anxious to set up shop in the parking lot of the secluded industrial park. So Swygert brought his food in-house, taking advantage of a simple menu of specials made on a waffle iron. A grilled pimento cheese sandwich with turkey and ham on whole wheat bread smashed in the iron is called "No Trash in My Trailer." The "Pile it on Potato Plate" features grilled and waffled tater tots topped with pimento or Mexican cheese with bacon bits and chives. Add a little salsa on the side and match it with one of Honky Tonks IPAs, and you've got a full meal for just \$10.

Nashville isn't the only city to see its taprooms adding food prepared in a brewery kitchen. At Chattanooga Brewing Co., they're serving a full menu of appetizers and sandwiches to accompany their roster of classic craft beers ranging from Hefeweizen to Pilsner. Like at Tennessee Brew Works, Chattanooga Brewing Co. likes to integrate their beers into their plates. Chicken tenders are dipped in Chickbock beer batter before taking a trip through the fryer to emerge golden brown and delicious. Nachos are served with a creamy beer cheese sauce made from the same beer as the tenders. Larger plates include stuffed pockets, salads sandwiches and burgers.

Thanks to the creative vision of Chattanooga Brewing Co. and these other brewers, there's no longer any excuse for going home hungry. Or thirsty. And that's the point.

Go your own way this summer

WAYFARER
summer ipa

GREEN MAN BREWERY
LEGENDARY ALES SINCE 1997
ASHEVILLE NC

8 CRAFT BREWERIES JUST A ROAD TRIP AWAY

TAKE Off HUNTSVILLE

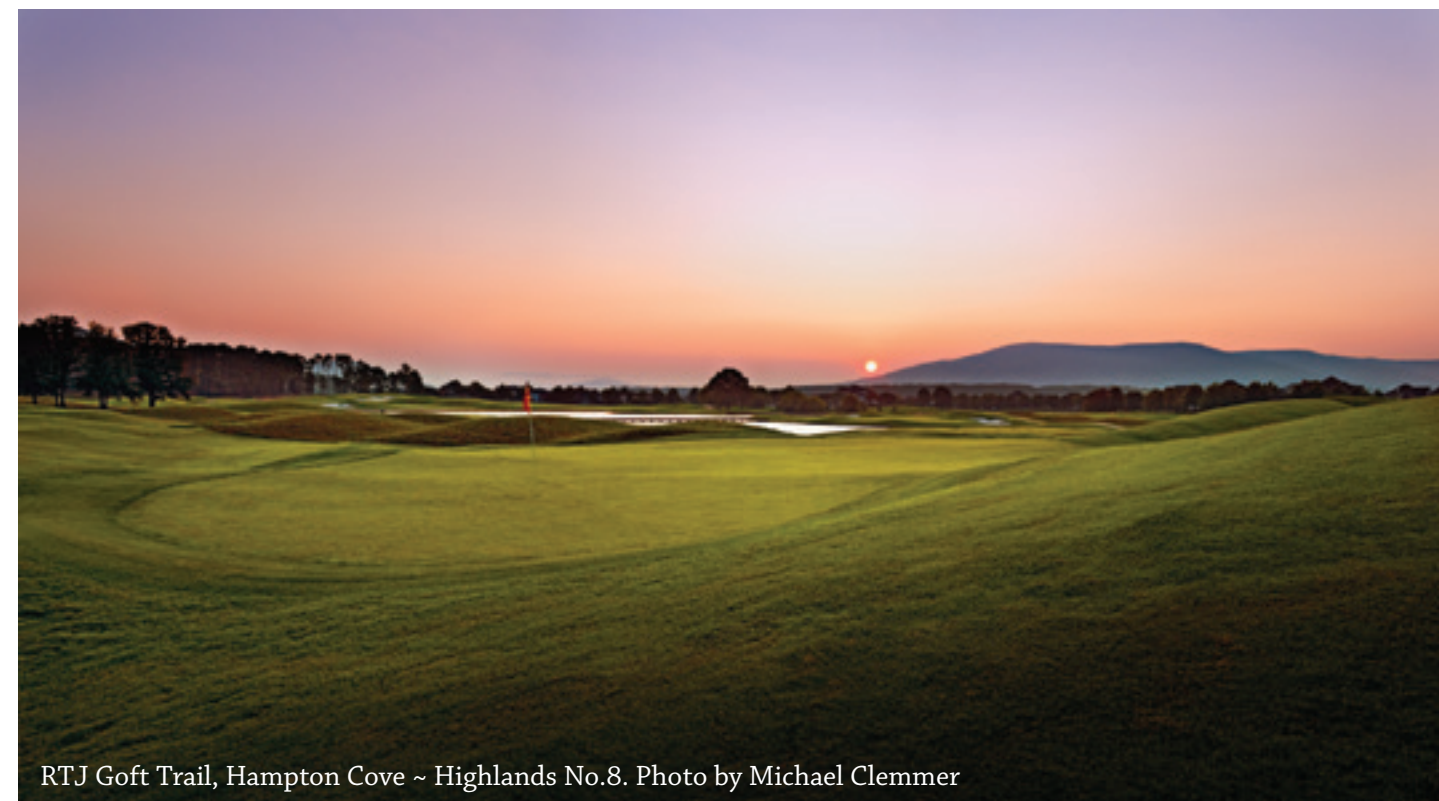
#ROADTRIPHUNTSVILLE

100 Miles of Hiking & Biking Trails, 18 Local Food Trucks and 8 Unique Craft Breweries Less than 2 Hours Away

www.roadtriphuntsville.com



Predators Foundation Annual Craft Beer Festival



RTJ Gofit Trail, Hampton Cove ~ Highlands No.8. Photo by Michael Clemmer

Neverending Summer

By Kendall Joseph. Photography courtesy of Predators Foundation, Robert Trent Jones Golf Trail and the Pilgrimage

There is something about the warm long days of summer that gives us wanderlust. It is a time for adventure and road trips are a necessity. Here are four craft beer activities you should check out this summer around Tennessee and Alabama.

Throughout Alabama, fans of golf and craft beer will get a chance to enjoy both at the Robert Trent Jones Alabama Craft Beer Tour through July 11. Ten Robert Trent Jones courses will partner with Alabama breweries to host local tournaments at each course and beer from one local brewery will be featured at each tournament. The entry fee include green fees, golf cart, lunch and beer tasting. Golfers will enjoy beer from Alabama's Back Forty,

Black Warrior, Cahaba, Fairhope, Folklore, Good People, Singing River and Straight to Ale. The two top teams from each local tournament will play in the Robert Trent Jones Alabama Craft Beer Championship at Ross Bridge on July 25. The overall two top teams will win a three day, two night golf and hotel package from the Robert Trent Jones Golf Trail and Resort Collection.



Harlinsdale Farms, Home of the Pilgrimage Festival in Franklin, TN.



In Nashville, the Predators Foundation Third Annual Craft Beer Festival is June 27. Purchasing a festival ticket not only gets you in the festival, but also gets you a ticket to an upcoming Predators home game in September or October, excluding the season opener. Proceeds benefit the Predators Foundation, which has donated over \$1 million to over 80 local organizations in Middle Tennessee. VIP ticket holders can access the Lexus Lounge, where they will taste special beers not available on the main floor and enjoy food prepared by Chef Wade Gnann. The festival also comes with bragging rights for one lucky brewery. Attendees will sample beer from more than 60 breweries and vote on their favorite. The winning brewery will get to sell their beer on the main concourse at several Predators games next season and receive a trophy for their taproom. Jackalope took the prize in 2013 and Black Abbey was the 2014 champion.

Nestled in the foothills of the Smokies is the charming town of Maryville. The town is the gateway to the Great Smoky Mountains and provides easy access to

camping, hiking, kayaking and tubing. Maryville will host the inaugural Hops in the Hills Craft Beer Festival on June 26-27. The downtown festival will feature beers from 15 local breweries and will focus on the science and agriculture of the region, including a hop growing presentation by a local hop farmer. The festival is part of the Maryville's Summer on Broadway series which includes the Big BBQ Bash competition, Farmers Market, Art Walk and activities for the entire family.

Summer in Tennessee does not end at Labor Day. Late September weather is perfect for outdoor fun, and nothing sounds more fun than the Pilgrimage Music & Cultural Festival in Franklin. The daytime festival is September 26-27 at The Park at Harlinsdale. What makes this festival so great? One word. Willie. Yes, the legendary Willie Nelson will be performing, along with a diverse lineup from Jimmy Cliff to Sheryl Crow to Weezer. Festival goers will be treated to a variety of great rock and roll, alt-country, bluegrass, jazz, indie and gospel. When they get hungry and thirsty, the best local and regional food and

drink will be available at the Kitchen and Sippin' stages throughout the weekend. Don't worry about missing your favorite college or pro team those days, a Munich-style beer hall tent with TVs will provide a place to sit and watch football while enjoying a cold craft beer. After the festival ends each day at 7:20, downtown Franklin's shops and restaurants is only a one mile walk from the park.

BREWERY WITH UNIQUE, HANDCRAFTED BEER AND GIFTS



LOCAL MERCHANTS EVENT & POP UP SPACE AVAILABLE

1805 21ST AVE, NASHVILLE
IN THE HILLSBORO VILLAGE
615.840.8737





Dr. Todd White



Brewing Science

Story and photography by Rob Shomaker

Recently I got a chance to catch up with Dr. Todd White who heads up the South College Professional Brewing Science Program (PBS for short, and yes, I thought of Big Bird too) in Knoxville, TN. The program was introduced in September of 2013 and has attracted students from all over the United States. With the rapid growth of craft breweries across our fine country the demand for qualified brewers has never been greater which is what makes programs like PBS so important.



Rob: Dr. Todd, tell me a little bit about what students can expect if they attend PBS?

Todd: As long as they already have completed college algebra the entire program takes 6 months. South College is on the quarter system so that equates to two quarters. The foundational courses are taken in the first quarter and include Brewing Physics; Fluid Dynamics; Beverage Chemistry; Fermentation Microbiology; Introduction to Brewing; Brewing Engineering. During the second quarter, core courses include Grain Handling, Malting & Malt Analysis; Yeast and Fermentation; Raw Materials and Wort Production; Beer Production and Quality Control; Packaging Processes; Flavor Production and Control; Classic and Craft Brew Beer Styles; Business of Brewing.

Also, this program is very much hands on. We are very fortunate to have great relationships with many local and regional breweries. As a result we have access to brew houses, availability for independent studies as well as potential post-graduation internships. We are also tied into many local and regional events and by volunteering to help support these we get our students in front of other brewers.

Rob: With courses like that, I take it you've got a great team of instructors. Can you tell me a bit about them?

Todd: Absolutely. I act as the director – although my official title is Dean Suds. We also have Marty Velas, Master Brewer/Instructor, who has been very instrumental in the craft beer movement in East Tennessee. Chris Bible, Instructor, who is an incredible brewer and has won many awards. Adam Ingle, Master Brewer/Instructor, who is part of Alliance Brewing and also studied under Marty. Daniel Clingner, Head Brewer, instructor who worked under Marty at Smoky Mountain Brewery for several years and is now New Leaf Brewing Company's Head Brewer. New Leaf will be opening soon in Knoxville. Courtney Gleason, who in addition to having a Master's of Business Administration degree, has impressive experience in the brewing industry, working for Dog Fish Head out of Delaware and Pyramid Brewing of Seattle. She will share her business, planning, and marketing experience with our students as they prepare to run breweries, brew pubs, tap rooms and the like.

Rob: That's a great team. When you think about what you all have accomplished since you began, what are you most excited about?

Todd: We're fortunate in that we're able to keep these cohorts small. Subsequently people get a lot of hands on experience. We've graduated two classes with 24 total students. Of that, 92% are currently employed in the brewing industry and are making an impact. That's pretty exciting.

Rob: That's great. Hopefully we'll see more of these graduates making an impact on craft beer in our fair state. If someone is interested in the program, how do you suggest they find out more info?

Todd: They can call me at 865.251.1861 or 865.805.0281 or contact me through our Facebook page—"South College Brewing Science". Thanks so much, Rob.



NEW AT PROVIDENCE

ADDING 5 MORE BEER TAPS! 15 TOTAL
EXPANDED SPANISH, ITALIAN & FRENCH
WINE SECTIONS • NEW CIGAR COLLECTION
CUSTOM BLENDED BARRELS OF BOURBON
FROM ANGELS ENVY, & WIL WELER ANTIQUE.
WEEKLY TASTINGS! SIGN UP ON OUR WEBSITE.
FOLLOW US ON FACEBOOK AND TWITTER.



1986 Providence West Blvd. Mt. Juliet, TN 37122
(615) 288-2407 www.pwsnashville.com
facebook.com/ProvidenceWineAndSpirits



**FUNDRAISING
BEER
DINNER
NOLAN'S PLACE
SEPT
26TH**



7240 Nolensville Rd,
Nolensville, Tennessee
615-283-8034 nolensplace.com





2015 Chattanooga Craft Beer Fest

By Tony Giannasi. Photography courtesy of adventuresinaubreyland.com

I walked out of the house to get ready for the fest early Saturday morning to birds chirping, sun shining, cool weather, and the air was just right for drinking. It was Fest day.

Over 40 breweries descended on Chattanooga to bring the weirdest, specialist beers they had hiding in their dark corners. Right upon walking in, you're greeted by all the Tennessee breweries, starting with Terminal Brewhouse, the Beer Fest Sponsor for 2015. This is the second year that Terminal has sponsored, and the third year the fest has operated. Brewhaus sponsored the first year. Rhizome Productions puts on the show, and they do a great job. They also do the 12 South Winter Warmer and the East Nashville Beer Fest.

Some new faces from Tennessee breweries this year included Binary Brewing and Hutton & Smith, both from Chattanooga, Mayday from Murfreesboro, Cool Springs from Franklin, Ole Shed from Tullahoma, the Smokehouse Stout was amazing, and Wiseacre from Memphis. All your old favorites were there as well. Fat Bottom rocked out their core brands, and have been enjoying a ton of success with their 16 oz. cans of Ruby (amber ale) and Knockout IPA, now available in Chattanooga. Chattanooga Brewing was there with a full crew, including Rivers dressed up as a beer bottle, Tennessee Brew Works was rocking a Pritchard's Rum Barrel Aged Walk the Lime, Blackstone rocked it this year with Odin, a Belgian Quad and their Black Belle (Russian Imperial Stout aged in Belle Meade casks)

Other new arrivals from outside Tennessee included a debut from Wild Heaven from Decatur, GA, showcasing Ode to Mercy (Imperial Coffee Brown) and a very cool Emergency Drinking Beer (Mashup of a Pils and a Gose, with grapefruit and lemongrass). Too cool not to mention.

Straight to Ale had a triumphant victory lap in their return to Chattanooga after a dry spell while juggling distributors. We are definitely glad to have Monkeynaut IPA back in our lives!

Heaven and Ale has been doing a small bottle share at the Fest that they started last year, and really opened up the throttle this year, with a printed menu with release times. There were bottles from Wicked Weed as well as Three Floyds, Lost Abbey, and some really special bottles from Tennessee recluse Blackberry Farm Brewery. The Smuttynose Barleywine was amazing this year.

Standouts from the fest were definitely Cool Springs, who brought a ton of crazy beer from a pomegranate fennel sour saison (Saison de Lait) and their 17% Barrel Aged Plum Raisin Quad (Sweet 17). Highland Brewing had a Peach Wheat that was amazing. Abita brought the thunder with a Double Turbodog (Twin Turbo). Chattanooga Brewing's Hot Mama is fantastic in small quantities, but gallons of the Café de Black could be consumed in the name of flavor. They use their Black Lager and add coffee concentrate from local roaster Velo Coffee.

The Chattanooga Craft Beer Fest is a fairly short fest, being from 12-5 PM, however, it's plenty of time to get to try everything you really want. Short lines and small pours allow for lots of sampling for one flat fee. This is more of a rebound from the Southern Brewers Fest that happens in Chattanooga in August, which is a pay per drink fest, and the pours are 8-16 oz., depending on how much you pay.

Both fests are great, and I encourage you to try both of them, especially if you live close to Chattanooga. As always, support your local and regional breweries, and I'll see you in August for the Southern Brewers Fest!





Consuming Asheville

By Rob Shomaker

There is something whimsical about the winding road leading to Asheville, NC as I travel from Knoxville. It is a beautiful drive especially when the leaves are beginning to turn or snow graces the tops of the mountains. History runs deep here, from the Biltmore to the Grove Park Inn, the architecture of many buildings downtown, the reclaimed spaces, you can feel the richness of the past. Asheville is also home to many talented artisans and gifted culinary masters adding such vibrant color to the tapestry that forms this town. Recent history has added a new vibrant color to this landscape in the hue of barley and hops, that of a craft beer renaissance. There are few places in this country that emanate craft beer better than Asheville, NC. Restaurants, bottle shops, bars, gas stations and grocery stores all boast a selection

of both local and greater North Carolina beer. Asheville has more breweries per capita than any city in the United States which currently stands at roughly 1 brewery per 8,000 people. The North Carolina Brewer's Guild and the Asheville Brewer's Alliance have been uniting forces for brewers with tremendous impact. As a result of their efforts and craft beer friendly legislation, large brewers such as Sierra Nevada, New Belgium and Oskar Blues have chosen to call North Carolina home for their east coast operations. All three of which are in – or just outside of – Asheville. Currently there are 23 breweries in various stages of startup and/or operation in the greater Asheville area and more than 50 in western North Carolina. So many breweries and so little time.

Asheville can be reached from Knoxville in less than 2 hours and those in the tri-cities have an even shorter trip, just over an hour down I-26. The beauty of Asheville for those of us in East Tennessee is that it is an easy day trip – with a designated driver – or it can be transformed into a getaway weekend with the boys, girls, or a romantic, yet craft beer filled weekend with your significant other. While there are many places to go and see while in Asheville, I'm going to focus on some of my current favorites.

Sierra Nevada: Situated close to the airport south of Asheville, known as Mills River, is the home of Sierra Nevada. This is, perhaps, one of the most beautiful breweries I've been to. From the entrance to the brew house, Sierra Nevada is top notch. Currently Sierra Nevada has perfected the process and can brew their entire portfolio from either location. The Taproom just opened so it's a great place for lunch or dinner as you sample a flight. The tour takes more than an hour but is very in depth and well worth the price – free! Samples are served throughout and questions are encouraged.

Highland Brewing Company: As Asheville's first legal brewery, Oscar Wong got his start with a small brewhouse under Barley's Pizza and Taproom in downtown Asheville. Highland is many, many times bigger than that now. You can find Highland at 12 Old Charlotte Highway in what used to be an old video production building. Highland is ever expanding, with a new bottling line capable of doubling capacity and a multi-tiered event center slated to open fall 2015. With an onsite pilot system, you never know what interesting beer they'll have on tap. Tours are free and the Tasting Room is open throughout the week. Be sure to check the website to see what bands are playing, for hours and if you're looking for a little bit of wellness, to see what the Highland Brewing Company Run Club is up to.

Wicked Weed: At 91 Biltmore Avenue you can find a brewpub focused on big West Coast hop forward beers and Belgian Ales. Wicked Weed is perhaps best known for their sour focused beers which have been so successful that they opened up the Funkatorium nearby at 145 Coxe Avenue to focus on the barrel program. Before you head over to the Funkatorium, stop by 91 Biltmore Avenue for a flight and a meal. When you're done, be sure to head downstairs and check out the chalk board to see what creations they have on tap.

Green Man Brewing: As part of the unofficial "Brewery District" on the South Slope, Green Man can be found at 27 Buxton Avenue. Green Man has been in operation since 1997 and is currently undergoing their third major expansion. You can often find interesting creations as well as some old favorites in the tasting room.

Green Man is known for their consistent loyalty to English styles and they do an excellent job. Tours are offered on Saturday and are free. Be sure to check the website for details, special releases and events.

Twin Leaf Brewery: Also on the South Slope you can find Twin Leaf Brewery at 144 Coxe Avenue. Twin Leaf Brewery opened their doors on March 8, 2014 and immediately hit the ground running. Partners Tim Weber and Stephanie Estela homebrewed together a long time before opening the doors to this community hot spot. You'll find a bright, spacious, fun and inviting taproom with some excellent beers on tap. MDXXI Imperial Mexican Chocolate Stout is a beer many seek as it was bottled in celebration of their one year anniversary – rich, chocolate, just a touch of spice and heat – a beer worth writing home about. There's also a wide variety of beer on tap that is well worth a few rounds. While Twin Leaf Brewery supports all things outdoors, bring your dog, they are welcome too!

Other Must-Stops: Open Brewing is the first commercial home brewing brewpub in the country. The menu is built around beers from home brewers in the area. It was founded by the Thirsty Monk Pub founder, which is also a great place to go. Also be sure to check out Vortex Doughnuts which features a different local beer each day; beer, doughnut. Need we say more?

To go: It's hard to leave Asheville without taking a few beers home to remember the trip by or for sharing with the unlucky friend who was unable to go due to some unfortunate obligation; like work, jury duty or a dental procedure. Be sure to stop by Bruisin' Ales at 66 Broadway which, while seemingly small, is the best use of small space I've seen yet. You'll find knowledgeable, friendly staff and they do frequent tastings and events. Appalachian Vintner at 745 Biltmore is another great stop with a seemingly expanding selection. Both Bruisin' Ales and Appalachian Vintner have a great selection of local and North Carolina beer.

These are just a few of the great places Asheville has to offer with many more springing forth regularly. There are also regular festivals and events that are well worth the trip. Be sure to lookout for the Brewgrass Festival in September, Asheville Winter Warmer in January and Beer City Festival in May. Asheville is a must for any craft beer fan so if you haven't been, find a free weekend and make plans. If you have been, then you know what I'm talking about and you know it's probably time for another visit.

Cheers!

The “Art” of Homebrew



By Art Whitaker. Photography courtesy of columbian.com

There were several significant happenings in the homebrew world in Tennessee this spring. The Tennessee Homebrewers Guild hosted one of 12 regional first round challenges for the National Homebrewers Competition at the Blackstone production facility. There were 14 entries from Tennessee that advanced to the Finals in San Diego in June, and after doing some research, I believe that's a record. We owe large thanks to Kent Taylor and his staff for allowing us the use of the facility.

The homebrewing clubs in Memphis hosted a talk with legendary homebrewer and author John Palmer and had a large turnout. Governor Haslam signed into law new legislation for homebrewers. This legislation, in association with the AHA, has been in the works for two years and is designed to attract the National Homebrewers Competition to Nashville in the next few years. For more information on the law and what it changes, please visit TNBeveragelaw.com. Attorney and homebrewer Craig Mangum, who lobbied for and advised the THG in the legislation process, has written several columns on what the law does and what it means for Tennessee homebrewing.

Our first recipes featured in this magazine are coinciding with this issue's focus on BBQ and getting outdoors. To find out what style of beer would pair with BBQ, I visited the renowned Green Dragon Public House in Murfreesboro and spoke with owners Joe and Kimberley Minter. Kimberley, who is the resident “Souperstar” and chef, suggested pairing BBQ with a Cream Ale.

The Cream Ale, along with Steam or California Common, are beer styles that were developed in the United States. The Cream ale is considered a hybrid style, developed in the 1800's and highly popular until falling out of favor in the 1970's and 80's. The Cream Ale was used by ale producers to compete with lager producers. Normally fermented on the cool side, this technique created crisper, cleaner, less fruity beers.

Our first recipe is a homebrew recipe created by Nishan Derbabian of the Mid-State Brew Crew in Murfreesboro. Titled \$12 Cream Ale, this recipe took the National Gold Medal in 2011 in category 6 (Light Hybrid Beer).



Ingredients(5.5 gallons) \$12 Cream Ale
 11.0 lb Briess two-row malt
 .75 oz Willamette pellet hops 4.7% a.a. (60 Min)
 .5 oz Willamette pellet hops 4.7% a.a (30 Min)
 .25 Oz Willamette pellet hops 4.7% a.a (0 Min)
 White Labs WLP051 California Ale V Yeast
 OG 1.054 FG 1.015 ABV 5.12% IBU's 20.7 SRM 3.6
 Directions Mash grains at 154 degrees for 60 minutes.
 Mash out at 168 for 10 minutes, Primary Fermentation 21 days at 60 degrees. Keg or bottle.

Extract version: 6.5 Lbs of Briess Pilsen DME, 1 lb of Carafoam. Steep Carafoam in 2.5 gallons of water at 154 degrees for 30 minutes. Add water, bring to boiling, add extract and follow directions above for 60 minute boil.

We have another recipe for this style from Carl Meier, one of the founders of Black Abbey Brewing Company in Nashville. This is his homebrew recipe for their highly popular Crossroads Cream Ale.

Ingredients
 1.5 lbs Pale 6 row malt
 3 lbs Pilsener malt
 4.5 lbs Pale 2 row malt
 1 lb Flaked rice
 .25 lbs Flaked Corn(Maize)
 .25 lbs Cara-Pils
 .5 oz Saaz 60 min
 .5 oz Saaz 30 min
 .5 oz Saaz 0 min
 White Labs WLP001 California Ale
 Mash grains at 151 degrees for 60 minutes. 90 minute boil
 Ferment at 63 degrees.

Both recipes are easy recipes and are easy to tweak and tinker with. So get brewing and enjoy a crisp Cream Ale with your summer cooking.

Don't forget to join your local homebrew club and like the Tennessee Homebrewers Guild on Facebook.

last call

Sam Calamine,
Founder of Dogfish Head

Dogfish Head

is back throughout
Tennessee

By Don Else. Photography courtesy of Dogfish Head

Don Else: When did Dogfish first enter the Tennessee market and what were the driving forces to do so?

Sam Calamine: We originally entered the TN market back in 2000, but really didn't get established until 2003 or 2004. At that time, TN had a blossoming culinary scene, but the craft beer scene was just starting to get traction. We got a lot of requests from beer lovers, retailers and distributors from within the state which drove our desire to sell our beer into the state.

DE: What drove the decision to leave Tennessee and the other states you left at the time, and what were the other states?

SC: When our Brew Masters show on Discovery aired, demand for our beer eclipsed our brewing equipment capacity to supply. It was not easy to decide which markets to temporarily pull out of and focus on replenishing our supply to the markets closer to DE and the earliest national markets that first put our products on the beer map. We knew there would be disappointment no matter which markets we chose to temporarily pull out of – but we also knew there would be good karma that would come from deciding to pull out of a few markets we entered more recently, and we didn't want to let someone else contract brew our beer for us to help us grow faster. We want to make all of our beer ourselves. The other markets we pulled out of were Indiana, Wisconsin and RI.

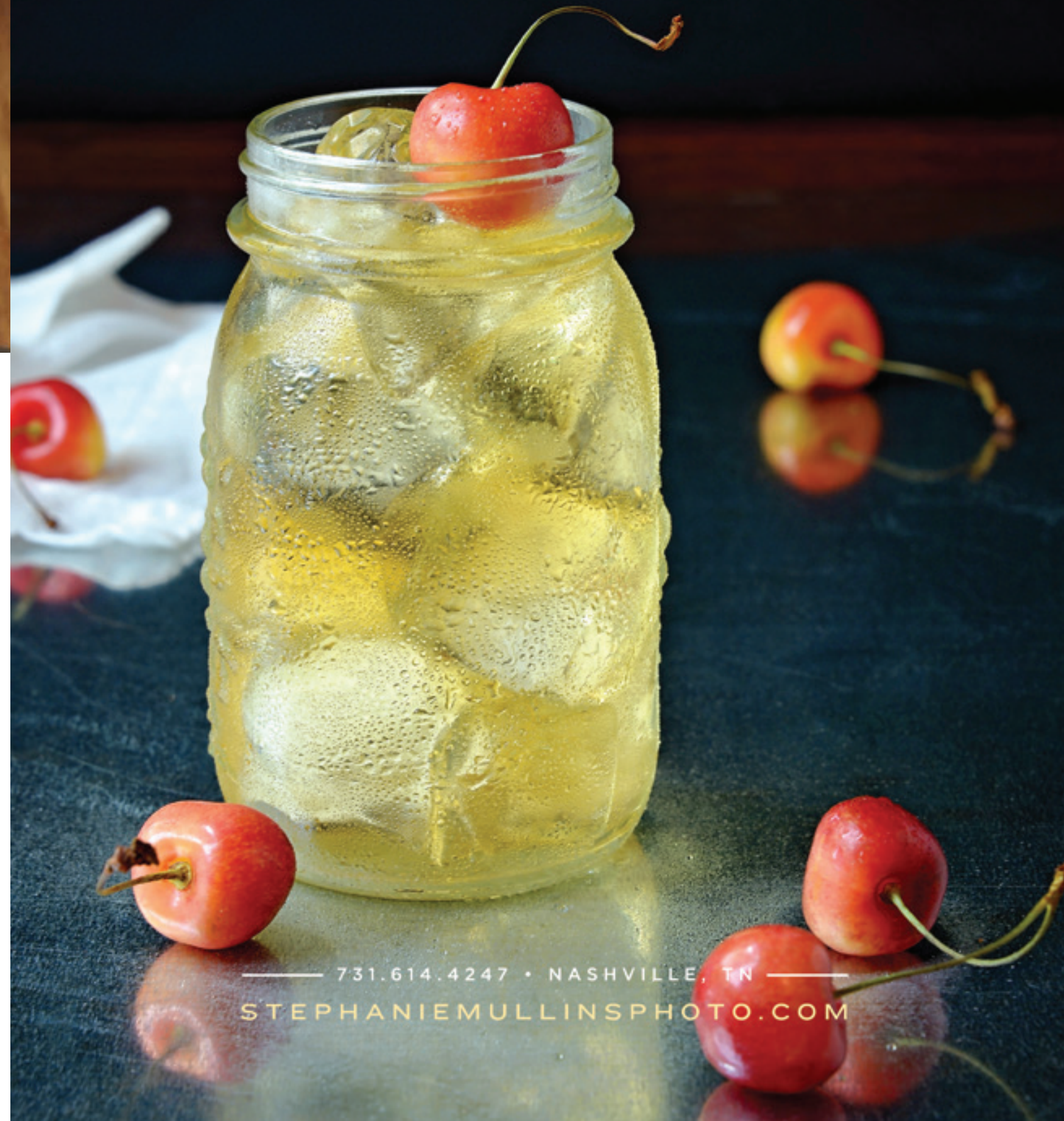
DE: Were there specific considerations that allowed you to get back into these markets, including capacity expansion, etc?

SC: Yep – capacity expansion was the driver all along – we went from just under 200,000 bbls of brewing capacity to where we now sit with 600,000 bbls of capacity on the hot side and packaging side. We are on pace to do a bit over 250,000 barrels in sales this year. To get to 600,000, we mostly just need to order and install a few waves of fermenters year or two.

DE: What was the timing of getting back into Tennessee, and why was there a delay of getting back into Middle Tennessee?

SC: We wanted to do it right, with the right distribution partners who get craft beer, but more importantly, get how Dogfish Head and our brand and beers fits into their portfolio and fits into their market. Finding the right distributor in each region of the state and co-creating the best go-to-market plans in a staggered manner, allowed us to focus on roll outs in different regions in different months. This is the approach that we collectively saw made the most sense. TN also has a unique set of compliance rules to follow that separate high alcohol beers from low alcohol beers. There has been a lot of proposed legislation intended to simplify the TN market, but there is still a bit in motion, therefore, that has created some delays in rolling out the whole state.

smp
STEPHANIE MULLINS PHOTOGRAPHY



731.614.4247 • NASHVILLE, TN

STEPHANIE MULLINS PHOTO.COM



BACON, BOURBON — AND — BEER FESTIVAL

JULY *the* 11TH. 3-6 *pm.* MT. JULIET, TN

RAIN *or* SHINE

PROVIDENCE

Providence
WINE & SPIRITS
• EST. 2013 •

BEER WORLD

FOOD TRUCKS, CIGARS, GIVEAWAYS

Call for details 288-2407
or pwsnashville.com

Tennessee
Craft Beer

**FREE
EVENT**