



Craft Beer GUIDE

Types of Hops

Hops are the flowers of the hop plant, used in beers to flavor the brews.

It's a member of the Cannabaceae family of plants, along with hemp and hackberries. Hops were first cultivated in 736 in Germany, with hops first used in brewing by 1079. Here are some of the hops you may find in craft beer.

AHTANUM

Ahtanum was developed in the Pacific Northwest. It's used for moderate bittering and a citrusy aroma. The hop is most commonly used in pale ales and lagers for that perfect blend of fresh taste and mild bitterness.

BEATA

These British hops were bred in 1995 for a high level of beta acid. They have notes of honey, apricot and almond and work well in golden ales and blondes, though they're most commonly used in English bitter beers.

BREWERS GOLD

Brewers Gold came from an open pollination with Wild Manitoba hops in 1919. It has an aroma of blackberry, currant and spice that's used as a bittering hop. Find it in Imperial Stouts and other brews. The acid content can vary from season to season due to growing conditions.

CALIFORNIA CLUSTER

California Cluster hops



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have been in use since 1950 but went virtually extinct after a bout of black root rot in New Zealand. There are similar varieties developed using cross pollination, but you can still find original California cluster hops at small organic farms in the U.S. They are found in ales, such as honey ale and English pale ales.

FUGGLE

Fuggle hops date all the way back to 1875 and are one of

the most popular British hops. They work for bittering and aromatics in Belgian and English ales, as well as IPAs. They tend to be earthy hops with hints of grass, wood and mint.

IDAHO 7

These hops have flavor and aroma described as tropical, fruity, citrusy and earthy. They have a high alpha acid level and a strong character that's good for IPAs and any

other hop-forward brew.

MAGNUM

This is a cross between Galena and a German male hop available in German and U.S. varieties. It's primarily used as a bittering hop with an aroma of pine and herbs. Magnum hops are found in IPAs, pale ales and even in stouts.

PACIFIC GEM

A triple cross between

Smoothcone, Late California Cluster and Fuggle hops, this hop was released in 1987. Pacific Gem has an aroma of blackberries and hops. It's used in strong ales, imperial ales and porters.

SABRO/RON MEXICO

The Hop Breeding Company developed this hop and released it in 2018. It has an aroma of tangerine, coconut and tropical fruit. It works well in some IPAs and hazy beers.

Learning About Hard Cider

Alcoholic ciders, often called hard ciders, are one of the oldest beverages in human history. And they're experiencing a big of a comeback, as it were.

NielsenIQ says that, in 2021, cider produced more than \$1 billion in revenue and is expected to grow 3.5% until 2027.

Michelle McGrath, executive director of the American Cider Association, told Northeastern University that the growth of cider grew out of American craft beer industry.

"There was a synergy of the craft beer movement, a new gluten-free trend and an interest in local food," McGrath says. "And you get all of those things with cider."

Here are some ciders to try out.

POTTER'S CRAFT CIDER CHERRY VANILLA

Potter's now ships its ciders to 39 states. The cherry vanilla flavor is a blend of fresh-pressed Virginia apples, fermented with cherries and steeped on whole vanilla beans. It sports 5.5% ABV.

ACE SPACE

This cider is a combination of blood orange and apples from California Cider Company. ACE ciders come from Sonoma County and its brewers are inspired by the surrounding



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wineries and apple orchards.

SOBER CARPENTER CRAFT CIDER

A dry cider brewed using traditional techniques, but dealcoholized, leaving just a crisp, balanced and nonalcoholic cider.

Sober Carpenter is a Canadian nonalcoholic brewery

that offers hard cider as well as a variety of beers.

HARPOON CIDER

Harpoon is part of the Mass Bay Brewing Company, and its cider uses locally pressed apples and proprietary ale yeast. It doesn't have flavoring or preservatives. It's also naturally gluten-free.

BRIGHTWOOD CRAFT CIDER, DOWN THE WAY

Brightwood is owned by Brandon Cline and Katherine Vance and hails from Nashville, Tenn. Down the Way is made using apples from Tennessee and surrounding states. Brewers work with local farms to come up with a balanced blend based on the year's harvest.

GRAFT CIDERY FIELD DAY

Field Day is Graft's strawberry rosé cider in a festive, summery peachy pink with hints of flowers and dried fruit. This 6.9% ABV beverage is gluten free and contains rhubarb, hibiscus, dried blood orange and rooibos. Graft is a New York brewery founded by siblings Kyle and Sara Sherrer.

Taprooms To Visit

Part of the fun of experiencing craft beer is doing it in its native environment, namely, the taproom.

Craft brewery taprooms are filled with local flavor and often offer brews not available in stores. Here are some craft brewery taprooms to visit on your next beercation.

THE DEPOT, RENO, NEVADA

Originally built in 1910 to serve as the Nevada-California-Oregon Railway, running between Reno and Lakeview, Oregon. The Depot was renovated with a respect for the past, the same as the company's brewmasters take with their beer. "Whether creating our award-winning spirits, beers or provisions, we subscribe to the theory that with care and passion, our craft offerings can be greater than the sum of their simple parts," says Brandon Wright, brewmaster and distiller.

SALT SPRINGS BREWERY, SALINE, MICHIGAN

Another repurposed building is home to Salt Springs Brewery. It's located in a century-old former church, complete with stained glass windows. The craft beers rotate, and the brewery offers hand-crafted cocktails, wine, cider and scratch-made foods. The brewery features provisions from local farmers.

LOVE CITY BREWING, PHILADELPHIA

Love City has five, year-round core beers and up to four limited releases per month. There's a permanent food truck on site as well, Viva Pizzas, that offers a variety of fries, wings, sandwiches, burgers, cheesesteaks, and of course, pizzas. The five core beers include an American

golden lager (Love City), along with a pilsner, stout and a pair of IPAs.

MAGNOLIA BREWING, SAN FRANCISCO

Located on iconic Haight Street in San Francisco, Magnolia is housed in a 1903 building that was originally Schumates Pharmacy. It sports a traditional pub fare menu and a

rotating selection of beers. Some recently available beers include Akira, a pilsner made with rice, and a Dark Waves, a porter with flavors of cacao, caramel, toffee, tobacco and bread crust.

CREATURE COMFORTS BREWING CO., ATHENS, GA.

Creature Comforts started in

Athens, Georgia, home to the University of Georgia, but has expanded recently to Los Angeles. It's a TRUE Zero Waste certification and engages in a host of community support efforts. It has a core of six beers, surrounded by seasonal brews and a rotating menu of Imperial IPAs. It offers bar snacks and hosts food trucks and local food vendors.



MICHAEL BARERA/WIKIMEDIA COMMONS

Pairing Food and Craft Beers

Craft beers often come in small batches and usually feature local ingredients, exploiting flavors that make them more like wine than traditional, mass-market beers.

Like wine, they can be the perfect accompaniment to a great meal. Here are some pairings to try, courtesy of the Brewers Association.

MATCH ENERGY

This means that strong food needs strong beer and delicate food needs delicate beer. For beers, that means taking into account alcoholic strength, malt character, hop bitterness, sweetness, richness. When considering foods, look at richness, sweetness, cooking methods, spicing, texture and complexity.

FIND HARMONIES

Look for common flavors and aroma elements, such as the nutty flavors of brown ales and cheddar cheese, roasted flavors in stouts and chocolate truffles. It's usually the case, the association says, that there are contrasting and complementary flavors, but the contrast shouldn't overpower the need to match intensity.

CONSIDER QUALITIES

While looking for those harmonies, there are certain elements of beer and food that



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should be taken into specific consideration. These are sweetness, bitterness, carbonation, spice and richness. For instance, a hoppy, roasty-tasting beer balances sweetness and richness in food.

SOME SUGGESTED PAIRINGS

- Pale ales go well with burgers, English cheeses,

maple bread puddings and bananas Foster.

- India pale ales make a good dance partner with curries, naturally, along with bold desserts such as carrot cake.

- Amber ales pair up with a variety of foods, especially spicy ones, tangy cheeses, and delicate sweets such as pound cake and pecan lace cookies.

- Brown ales go with hearty

foods such as roast pork, aged Gouda and cashew brittle.

- Porters play well with roasted or smoked foods, cow's milk cheeses, and the bold flavors in chocolate peanut butter cookies.

- Sweet stouts like rich, spicy foods and go perfectly with buttery, well-aged cheddars.

- Avoid imperial stouts with

most mains, but they do well with long-aged cheeses and dark chocolate.

- American wheat ales are light brews that like lighter foods, such as salads, Buffalo mozzarella and fresh berries.

- Classic Pilsener also does well with lighter foods such as chicken and salmon, mild white cheddars and light desserts.

American Beer Fests

Beer festivals across the country celebrate local brews and menus. Check out these festivals for good times and good sips.

MAMMOTH FESTIVAL OF BEERS AND BLUESAPALOOZA, MAMMOTH LAKES, CALIF.

This festival started in 1996, celebrating blues music and West Coast craft breweries in the first week of August. This year's lineup includes Los Lobos, Trombone Shorty, the California Honeydrops and more. Breweries come from around the region and show off their wares at a Grand Tasting on Saturday and Sunday.

OKTOBERFEST ZINZINNATI, CINCINNATI

Billed as America's largest Oktoberfest, the party drew more than 800,000 attendees in 2023. This year, the festival runs Sept. 19-22 and will include a 300-foot-long beer tent that can hold up to 1,000 people. It's a free festival that offers plenty of opportunities for food and drink. A survey of vendors showed attendees ate 64,000 sauerkraut balls, nearly 25,000 potato pancakes, 6,000 pickles, and 1,875 pounds of German potato salad.

SNALLYGASTER, WASHINGTON, D.C.

The snallygaster is a mythical bird-reptile creature associated with the Maryland/



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Washington, D.C. area. It's also a fantastic beer festival in the nation's capital. For one day, there are more than 350 craft brews, cocktails, food trucks and music. Tickets come with unlimited beer (yes, really). Pours from 2023 include Allagash Coolship Resurgam: Apricot Brandy, Angry Chair Imperial German Chocolate Cupcake Stout, Bellwoods Jelly King: Spicy

Margarita, Celestial University Test Results IPA, Great Raft Rindstone Life hazy IPA with grapefruit, Ocelot Sunnyside Dweller German pilsner and more.

FOBAB FESTIVAL OF WOOD AND BARREL-AGED BEER, CHICAGO

FOBAB comes to Chicago in November, featuring awards in 14 style categories. For 20

years, FOBAB has celebrated wood- and barrel-aged beer, cider, mead and perry. It raises money for the Illinois Craft Brewers Guild, which has a mission to support the development and expansion of the craft beer industry in Illinois.

GREAT AMERICAN BEER FESTIVAL, DENVER

The Great American Beer

Festival, Oct. 10-12, celebrates the country's craft beer culture. For more than 40 years, the festival has celebrated craft beers. Attendees can taste more than 100 beers in unique categories and judges will award gold, silver and bronze medals. Food, water and sodas will be available from food trucks and other vendors as well as hundreds of beers.

Non-Alcoholic Craft Beers

More and more people are going for non- or low-alcoholic beers, to the point where non-alcoholic beers are now a category in the Great American Beer Festival.

Here are some non-alcoholic craft beers to sample.

BRAVUS BREWING CO. BLOOD ORANGE IPA

A non-alcoholic IPA with the tangy taste of blood oranges paired with the hoppy bitterness of an India pale ale. It has a light straw color and pairs well with salads, deli meats and ice cream. Bravus brews are gluten-reduced and vegan-friendly as well.

ATHLETIC BREWING'S WALKER HAYES' FANCY LIKE AMERICAN PALE ALE

Easy drinking like an Applebee's Oreo shake, this brew with country singer-songwriter Walker Hayes is a clean, crisp American ale that's vegan-friendly. "Fancy Like is an American classic that exists with everything awesome — backyard BBQs, baseball and bonfires," Hayes, Athletic's chief fancy officer, says.

GO BREWING PREMIUM HOP INFUSED WATER, STRAIGHT OUTTA ALCOHOL

Straight Outta Alcohol has



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zero alcohol featuring centennial hops and a citrus profile. Zero calories, zero carbs and zero alcohol; all refreshment. It's available in a six pack

(\$10.99) and a 24-pack.

RATIONALE MEXICAN CERVEZA

A crisp and refreshing non-

alcoholic beer that mimics popular Mexican brews. It's not gluten-free, but RationAle says it's lower calorie, carb and sugar compared to alco-

holic beers.

BREWDOG WAKE UP CALL

A full-flavored non-alcoholic dark stout brewed with strong coffee, milk, sugar, oats and chocolate wheat. It contains centennial hops and a rich, malty flavor. It has 80 calories per can and 18 grams of carbs.

ATMOS BREWING CO. KORA CRAFT DOUBLE HOP IPA

Kora is a Tibetan word describing a pilgrim's journey around a sacred place, and Atmos Brewing named its double-hopped IPA for that journey. It also includes barley and wheat, with Chinook, Citra, Mosaic, and Azacca fresh hops.

LEADER BREWING NIGHT STRIKE IRISH-STYLE DARK BREW

A medal winner at the Great American Beer Festival, this Irish-style dark brew combines notes of coffee and chocolate in a roasty brew. Leader says this deep brown non-alcoholic beer has a smooth pour and rich mouthfeel.

PARTAKE BREWING PEACH GOSE

A refreshing sour non-alcoholic brew features a variety of malts, sea salt and coriander. A can is just 25 calories and four grams of carbs. It's not gluten-free, but some Partake brews are gluten-friendly. If you have a sensitivity, look for their blonde, pale and IPA.

Craft Beer Brands to Watch

When it comes to craft breweries, 2024 is saying hold my beer.

Draft sales are coming back from the pandemic slump and the industry is transitioning from a novel business to a business with streamlined lineups and staying on top of trends (see: non-alcoholic beer). Here are some breweries to watch this year.

DOVETAIL BREWERY, CHICAGO

Dovetail specializes in continental European styles and traditional methods. It maintains a core of four beers with three others available year-round. Seasonals include a Saison made with a 100% Pilsner malt, French Strisselsplat and Hallertau Blanc hops and Belgian yeast. It has notes of straw and hay and an aroma of white grape.

BOW & ARROW BREWING, ALBUQUERQUE

The Bow & Arrow beerhall is a semi-finalist this year for the James Beard Foundation's Outstanding Bar. Owner and founder Shyla Sheppard was raised on the Fort Berthold Reservation in North Dakota and is a member of the Three Affiliated Tribes (Mandan, Hidatsa and Arikara). "I have fond memories of my Magoo, my grandma, working in her garden, making our traditional foods and sharing stories of our people," Sheppard says. "These experiences ingrained in me an



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appreciation for the bounty of the land, its connection to a way of life and to our history."

BACK HOME BEER, BROOKLYN, NEW YORK

Founder Zahra was born to Iranian immigrants who relocated to the United States during the revolution. Back Home Beer pays homage to

Zahra's roots, using Middle Eastern ingredients such as Persian blue salt, sun-dried black limes and more.

ELSEWHERE BREWING, ATLANTA

Sam Kazmer, one of the owners of Elsewhere, started home brewing after a parachuting accident in the Army, which

eventually led to starting Elsewhere Brewing with his wife, Sara. It's a Craft Malt Certified-brewery, meaning that more than 90% of the malt is grown and malted less than a five-hour drive away.

VINE STREET BREWING CO., KANSAS CITY Kansas City's first Black-

owned brewery is in the city's jazz district. Its beers are a celebration of diversity, the company says. Some of the brews include Maris, an American pale ale that's a medium-body brew with a citrusy aroma.

There's also Street Lights, a chai tea mild ale, and a chili-guava herbed cider.