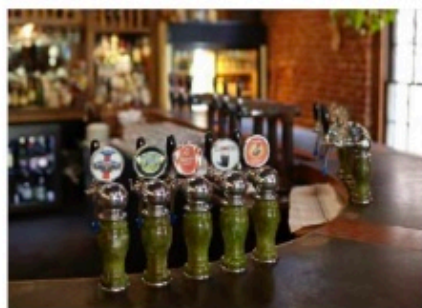


Love Handles

Great places
to drink
great beer.



Brick Store

Decatur, Georgia

An ambitious, atmospheric must-do for any beer enthusiast visiting the Atlanta area.

What it is: Brick Store is the vision of business partners Tom Moore, Michael Gallagher, and Dave Blanchard, who saw 23 years ago that Atlanta would eventually become a respected craft-beer metropolis. Breweries in the United States and abroad covet spots on the honor roll of 30 taps, including two cask engines, plus a bottle/can list loaded with current releases and “whales” for page-turning pleasure reading. Chill vibes, knowledgeable staff, eccentric events (such as an annual imperial stout breakfast), constant beer debuts, and an array of delectable pub fare justify the establishment’s global fame.

Why it’s great: Brick Store strictly adheres to Brewers Association guidelines regarding what they serve; any brewery not officially classified as a “craft” entity gets no pub love. The first floor—boasting exposed brick, wood floors, local art, and no TVs—proudly pours American ales and lagers, while the more intimate second tier remains dedicated to Europe’s finest offerings, with more than a nod to Belgium. Kindly ask to see the jaw-dropping cellar for hard-to-find labels with dates going back for decades. Simply put, this is bucket-list level for beer lovers. —*Ale Sharpton*

DETAILS

Hours: 5 p.m.–10 p.m., Tuesday–Friday; 11:30 a.m.–10 p.m., Saturday & Sunday
Address: 125 E. Court Square, Decatur, Georgia
Web: brickstorepub.com



Muted Horn

Berlin, Germany

An elegant but cozy neighborhood bar whose star-studded beer selection has made it a destination for European geeks.

What it is: This elegant, modern bar run by friendly, knowledgeable people in the German capital features an eye-popping beer selection. The main attraction is a constantly moving parade of some of the world’s finest on draft: On a typical night, its 22 taps may kick off with a couple of Franconian lagers, roll through some Belgian saisons and unblended lambics, plunge into the latest juicy-hazies from hyped local producers, then wind up with a Canadian imperial stout on nitro. There is no food—beyond the occasional food truck next to the pleasant front terrace—but eat all the pretzel sticks you want.

Why it’s great: The word “curated” is overused when it comes to beer lists, but here it’s apt. The choosiness and taste of Canadian co-owners Jenia Semanova and Corbin Crnkovic—who know what they love as well as what excites their patrons—is what drives the selection. Besides the taps, the bottle list is a roll call of rare lambic beers and unusual imports. This is also one of the few places in Europe to find bottled beers from the tiny Belgian blender Bokke. —*Joe Stange*

DETAILS

Hours: 5 p.m.–2 a.m., Monday–Thursday; 5 p.m.–3 a.m., Friday; 3 p.m.–3 a.m., Saturday; 3 p.m.–1 a.m., Sunday
Address: Flughafenstrasse 49, Berlin, Germany
Web: themutedhorn.com



Avenue Pub

New Orleans, Louisiana

A welcome respite from French Quarter debauchery, boasting an impressive selection of beers and whiskeys.

What it is: After Hurricane Katrina, Polly Watts transformed the place her father had run as a conventional neighborhood bar—in New Orleans’s Lower Garden District—into the beer-centric mecca it is today. “I liked craft beer,” she says, “but at the time, there was no real place in the city or the state to access that.” Today, the two-story building on the corner of Polymnia and St. Charles offers a draft list of up to 50 beers, ensuring variety as well as freshness, while keeping hundreds of bottles on hand for anyone looking to dive into their stellar cellar.

Why it’s great: By offering round-the-clock hours, the bar never closes—literally. “We’re a different bar to different people,” Watts says. Beer tourists trickle in at daylight hours to try local brews from places such as NOLA Brewing as well as European classics such as St. Bernardus and Cantillon. Medical personnel coming off the night shift may pop in at 6 a.m. for something stronger off the equally robust whiskey list. Regardless when you show, if you’re hungry, try the Dump Truck fries, topped with cheesy béchamel and pulled pork. It’s as absurdly delicious as it sounds. —*Beth Demmon*

DETAILS

Hours: 24/7/365
Address: 1732 St. Charles Ave., New Orleans, Louisiana
Web: theavenuepub.com

CRAFT Beer

KVEIK: TURN UP THE HEAT

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- » BULK UP! HOW TO BUILD BIG BODY TO SUPPORT BOLD FLAVORS

TUNS OF FUN: HOW THE PROS HANDLE MONSTER MASHES

+ MUCH MORE!





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| CONTRIBUTORS IN THIS ISSUE |



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Martyn Cornell is a historian of beer, brewing, and beer styles based in London, England. His latest book, *Strange Tales of Ale*, covers stories from flying beer to the D-Day troops in Spitfire drop-tanks to what Pliny the Elder really said about hops.



Beth Demmon is a San Diego-based beer journalist and recipient of the 2019 Diversity in Beer Writing grant from the North American Guild of Beer Writers. Her work has appeared in *Good Beer Hunting*, *CraftBeer.com*, *VICE Munchies*, and more.



Randy Mosher has spent most of his career working on creative projects revolving around beer. Author of *Tasting Beer* and four other books, he also teaches, consults on recipes and branding, and is a partner in two Chicago-area breweries—5 Rabbit Cerveceria and Forbidden Root.

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Craft Beer & Brewing Magazine® (print ISSN 2334-119X; online ISSN 2334-1203) is published six times a year in January, February, May, July, August, and November for \$29.99 per year (six issues) by Unfiltered Media Group, LLC at 311 S. College Ave., Fort Collins, CO 80524; Phone 888.875.8708 x0; customerservice@beerandbrewing.com. Periodical postage paid at Fort Collins, CO, and additional mailing offices. POSTMASTER: Send address changes to Craft Beer & Brewing Magazine®, 311 S. College Ave, Fort Collins, CO 80524. Customer Service: For subscription orders, call 888.875.8708 x0. For subscription orders and address changes contact Craft Beer & Brewing Magazine®, 311 S. College Ave, Fort Collins, CO 80524, subscriptions@beerandbrewing.com. Foreign orders must be paid in U.S. dollars plus postage. The print subscription rate for outside the United States and Canada is \$49.99 U.S.

