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106

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## | CONTRIBUTORS IN THIS ISSUE |



Annie Johnson is an experienced R&D brewer, IT specialist, and national beer judge. Her awards include 2013 American Homebrewer of the Year honors. As an influential voice in American brewing today, her recorded oral history is preserved in the Smithsonian American History Museum's Brewing History Initiative.



Kate Bernot is a contributing editor for *Craft Beer & Brewing Magazine* and a Sightlines contributor to *Good Beer Hunting*. She was previously the beer editor at *DRAFT Magazine* and is a certified beer judge. She lives in Missoula, Montana, with a black lab and three backyard chickens.



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.



Drew Beechum has been combining nerdy obsession and a love of beer since 1999. He is the author of *Simple Homebrew* with Denny Conn and other books. You can hear him cohost the *Experimental Brewing Podcast* every Wednesday on your favorite podcast app or at [experimentalbrew.com](http://experimentalbrew.com).



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.



Samer Khudairi is a freelance journalist and digital-marketing consultant based out of Boston, Massachusetts. He has written on craft beer, action sports, design, and the music industry for national and international publications with bylines including *HopCulture*, *Good Beer Hunting*, *Girls Are Awesome*, and more.

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# Love Handles

Great places  
to drink  
great beer.



## Watering Hole

Tokyo, Japan

*On the eclectic and hectic Japanese drinking scene, Watering Hole remains a Tokyo craft-beer pioneer.*

**What it is:** In 2012, Ichiri Fujiura and Michiko Tsutsui opened Watering Hole near Yoyogi Park, helping launch Tokyo's then-nascent beer scene with one of the first craft-beer bars in the city. The space is casual, cozy, and chock-full of beer options from around the world. These tend to pair nicely with the small, rotating menu of pub favorites such as gyoza and mac 'n' cheese. Menus are available in Japanese and English, and while some of the imported bottle prices aren't cheap, they are typical for the area.

**Why it's great:** In 1998, Fujiura was the first—and still one of the few—non-Americans named Homebrewer of the Year by the American Homebrewers Association, despite the fact that homebrewing remains illegal in Japan to this day. His early dedication to the craft means that when you grab a stool at Watering Hole, you're guaranteed a robust selection of hand-picked brews that range from IPAs from Hokkaido's Oni Densetsu and Dublin's Whiplash to ciders from California and pilsners from Yakima. Tsutsui estimates that of the 19 taps and two hand pumps, about half are domestic and the other half from abroad, leaving tourists and locals equally satisfied. —Beth Demmon

### DETAILS

**Hours:** 3 p.m.–11:30 p.m., daily

**Address:** Sendagaya 5-26-5, Shibuya, Tokyo

**Web:** wateringhole.jp



## Thirsty Pig

Portland, Maine

*Near the harbor, this locus of Maine's bustling brewing scene specializes in a variety of sausages paired with local beers.*

**What it is:** The Thirsty Pig is an Old Port establishment whose draft lines are among the most coveted by local breweries. The selective offerings are well-respected within the community and by the tourists who frequent Exchange Street; the draft list is a veritable canon and catalog of great Maine beer. Despite its proximity to the coast, the menu focuses not on seafood (there is enough of that nearby) but on various handmade sausages and hot dogs. There are two outdoor seating areas as well as indoor seating, with a stage for live performances.

**Why it's great:** The hashtag #Sausage-ByTheSea is not what one might expect from a beer bar, but both food and beer are principal to The Thirsty Pig. Owner Allison Stevens is a prominent figure on Maine's food-and-beverage scene, having been a pioneer of Portland Beer Week, hosted by the Maine Brewers Guild. As a result, the draft list essentially has charted the growth of beer in the region, and cracking the list is a rite of passage for new breweries. Fun fact: Both Peter and Noah Bissell of Bissell Brothers Brewing were servers at The Thirsty Pig—and they had their launch party there. —Samer Khudairi

### DETAILS

**Hours:** 11 a.m.–10 p.m., Monday–Thursday; 11 a.m.–10:30 p.m., Friday–Saturday; 12 p.m.–6 p.m., Sunday

**Address:** 37 Exchange St., Portland, Maine

**Web:** thirstypigportland.com



## Aces and Ales

Las Vegas, Nevada

*A labor of love from longtime beer geek (and rocker) Keri Kelli, in the thick of Sin City.*

**What it is:** A craft beer outpost serving casual fare in unpretentious environs among the bright lights and overblown absurdity of Vegas. Grab a hangover burger and some hair-of-the-dog from one of the copious taps and regret the poor choices you made at the casino the night before. If you're feeling flush from your good luck, celebrate with an older bottle from the cellar—they've been stashing vintages of everything from Firestone Walker Parabola to Belgian classics. And if you're lucky, you may just run into a rock star while you're there.

**Why it's great:** We grabbed lunch at the Nellis location, returning from HomebrewCon in San Diego in 2015. It was a unique experience to find video poker terminals all along the bar of this craft-beer joint, and it was even stranger to find a five-year-old bottle of 3 Fonteinen Oude Gueuze on the menu. Food was good, beer was better, and the cognitive dissonance of stumbling across a cooler filled with vintage beerz was just too rich to ignore. It's been so successful, they're adding a third location (this time, with a brewery attached). —Jamie Bogner

### DETAILS

**Hours:** 10 a.m.–3 a.m., Monday–Friday;

9:30 a.m.–3 a.m., Saturday–Sunday

**Address:** Eastside, 3740 S. Nellis Blvd.; Northwest, 2801 N. Tenaya Wy., Las Vegas, Nevada

**Web:** acesandales.com