

# Love Handles

Great places  
to drink  
great beer.



## Live Wire

San Diego

*This unfussy dive-bar pioneer helped San Diego develop a palate for craft beer.*

**What it is:** As one of the first bars in San Diego specifically dedicated to promoting craft beer, this quintessential dive has managed to mix a delightfully lowbrow aesthetic while offering a variety of sensational brews for almost 30 years. Situated in North Park—arguably the city's best beer neighborhood—Live Wire helped spark the now-ubiquitous beer scene into the conflagration it is today, without ever falling prey to snobbery or sacrificing quality.

**Why it's great:** There's a reason Live Wire has remained a cult favorite after all these years. Owners Joe Austin and Sam Chammas (along with their more recently added partner Thaddeus Robles) promised to provide "cold beer, warm friends" since Day One, and they have yet to falter in either aspect. The dark, unassuming, and essentially windowless exterior disguises the treasures contained within: namely, 24 tap handles that rotate among classic craft options such as Russian River Blind Pig IPA and Sierra Nevada Pale Ale. The jukebox is legendary. Take care not to get bamboozled by the sharks stationed at the pool table. —Beth Demmon

### DETAILS

**Hours:** 5 p.m.–2 a.m., daily

**Address:** 2103 El Cajon Blvd., San Diego, California

**Web:** livewirebar.bigcartel.com



## Shine Beer Sanctuary

Bozeman, Montana

*A one-stop shop for draft beer, to-go bottles, food, and plenty of patio.*

**What it is:** If a traveler had only one hour to taste the best beers from Montana and the Rocky Mountain West, pick up bottles to take home as souvenirs, grab a bite to eat, and rest their legs before their next hike or ski, Shine would be the place. The combo beer bar and bottle shop on the city's main drag houses two counter-style restaurants—LaPa Grill and Soup Shack—and boasts not just a bustling patio but a rooftop bar as well.

**Why it's great:** Shine is a place where anyone, no matter how picky, can find something to love. Thirty taps pour a diverse stylistic selection of beers brewed in Montana and neighboring states, as well as wine, cider, kombucha, and gluten-free options, while LaPa Grill dishes up customizable burritos, tacos, and salads. The whole affair has a laid-back hippie slant to it—Grateful Dead references abound, and a Big Lebowski mural graces the bathrooms. (Jeff Bridges owns a home in nearby Paradise Valley.) Big Sky views provided by the rooftop deck and first-floor patio are the cherry on top. —Kate Bernot

### DETAILS

**Hours:** 11 a.m.–9 p.m., daily

**Address:** 451 E. Main St., Bozeman, Montana

**Web:** shinebeer.com



## Spytighen Duvel

Turnhout, Belgium

*One of Belgium's oldest beer cafés, with a deep selection and plenty of bric-a-brac to admire over an ale and a snack.*

**What it is:** The "Mournful Devil" is one of Belgium's oldest specialty beer cafés, plying its trade in eastern Antwerp province for at least three decades. In fact, there has been a tavern on this spot for much longer, since at least 1740—and it feels like it's always been there. Layers of beery bric-a-brac adorn old bones of brick, dark wood, and tile floors. It's a classically formed brown café that happens to have deep interest in beer.

**Why it's great:** This is an old-school, small-town, variety-mad beer café, with its thick menu typically boasting more than 300 bottles from across the country, plus four more on draft via devil's head tap handles. These include all the classics, including Trappists, plus gueuzes and strong Flemish ales from smaller breweries whose bottles rarely make it abroad—local Brouwerij Het Nest features prominently. Simple snacks include gouda cubes, olives, and *preskop*—a Flemish type of head cheese that goes beautifully with beer. —Joe Stange

### DETAILS

**Hours:** 4 p.m.–midnight, Sunday & Tuesday–Thursday; 4 p.m.–2 a.m., Friday–Saturday; closed Monday

**Address:** Otterstraat 99, Turnhout, Antwerp, Belgium

**Web:** facebook.com/spytighenduvel/

# CRAFT Beer & Brewing zine®

**BREW**

CZECH-STYLE PILSENER,  
SAISON, BITTER, STOUT,  
VEGGIE SOUR, OUD BRUIN,  
MILD, MEXICAN LAGER

**118**

**BEERS REVIEWED:**  
STOUTS, PUB ALES,  
AND MORE!

FOR THOSE WHO  
MAKE AND DRINK  
GREAT BEER

## THE ROUTE TO STOUT

- ▶ PRO PERSPECTIVES ON BARREL AGING, NITRO, AND FRUIT STOUT
- ▶ PARTIAL MASH IMPERIAL STOUT
- ▶ SMOKE: EMBRACE PRIMAL PLEASURE
- ▶ COOKING WITH STOUT

## BASK IN THE CASK

THE BEAUTIFUL COMPLEXITY  
OF SIMPLE PUB ALES

**BIÈRE DE GARDE**  
"KEEPING" IT REAL

OCT-NOV 2021 • \$6.99 • BEERANDBREWING.COM







## HOMEBREW RECIPES

**Burley Oak J.R.E.A.M.**  
Adam Davis, Burley Oak Brewing  
Page 16

**Munkle 5 Branches**  
Bière de Garde  
Joe Bowden, Munkle Brewing  
Page 27

**Bruin Bear Oud Bruin**  
Josh Weikert  
Page 28

**Numero Dos**  
Mexican-Style Lager  
Josh Weikert  
Page 31

**Alma Mader Premiant**  
Czech-Style Pilsner  
Nick Mader, Alma Mader Brewing  
Page 34

**Birds Fly South Saison Is Dead**  
Shawn Johnson, Birds Fly South  
Page 38

**Dutchess Ales**  
Duffield Best Bitter  
Mike Messerie, Dutchess Ales  
Page 46

**This One Time in England**  
Ordinary Cask Bitter  
Josh Weikert  
Page 51

**Machine House Dark Mild**  
Bill Arnott, Machine House Brewery  
Page 55

**Mallett's Cherry Stout**  
John Mallett, Bell's Brewery  
Page 58

**Old Nehampkin Imperial Stout**  
Annie Johnson  
Page 60

**Kane Barrel-Aged**  
Imperial Stout  
Michael Kane, Kane Brewing  
Page 63

**Ozark BDCS (Barrel-Aged**  
Double Cream Stout)  
Andy Coates, Ozark Beer  
Page 65

**Firestone Walker**  
Merlin Milk Stout  
Matt Brynildson, Firestone Walker  
Page 67

**Cherrywood-Smoked Porter**  
Drew Beechum  
Page 70

## | CONTRIBUTORS IN THIS ISSUE |



**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.



**Jeff Alworth** is the author of *The Beer Bible*, *Cider Made Simple*, and *The Secrets of Master Brewers*. He can be found writing about beer at his blog, *Beervana*. He also cohosts the *Beervana Podcast*, with Oregon State University economics professor Patrick Emerson.



**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.



**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 National Museum of American History's Brewing History Initiative.



**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).



**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.