

Saisons & Seasons:

Thiriez, Spruce, Rusticity, & More

Beers Reviewed Blind: Farmhouse Ales, Mixed-Culture Beers, Festbier & Seasonals

CRAFT Beer 110 & Brewing Magazine®

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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.



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.



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 chocolate lab and three backyard chickens.



Alex Kidd started the blog *Don't Drink Beer* in 2010 and has written 3,200 beer reviews and more than 1 million words of fermented levity. His beer podcast, *Malt Couture*, is downloaded by thousands every week. His live shows have attracted sold-out crowds around the country. Despite this, people still tolerate him.



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.



Ryan Pachmayer is a writer, brewer, and certified beer judge based in Arvada, Colorado. When not writing for outlets such as *Denver Westword* and *Zymurgy*, he is the creative director for New Image Brewing. He previously was head brewer at the Yak & Yeti brewpub in Arvada.

Best in Beer: Cidermakers

Five Cidermakers to Know in 2024

Want to get into some great cider but don't know where to start? **Beth Demmon**, author of *The Beer Lover's Guide to Cider*, names five who could be the faces of American cider's future, from innovative newcomers to groundbreaking icons of the craft.



Monique Gray, Momentum Cider Long Beach, California

From music to massage therapy, motherhood, and beyond, Monique Gray has led myriad lives. After the pandemic, however, she shifted gears and turned a cidemaking hobby into her next career. Once launched, Momentum would be one of the first Black woman-owned cideries in the United States—a designation that she doesn't take lightly. With support provided by the Creator Launchpad Grant from Women of the Revolution and Beer Kulture, Gray's 2023 goals include formalizing her business plan, perfecting her recipes—including a crisp, tart, cranberry-infused cider—pouring at different festivals, and collaborating with other cideries such as Benny Boy Brewing in Los Angeles. While she has yet to secure a location and open her doors, Gray is a trailblazer worth watching.



Bex Pezzullo, Sincere Cider Napa, California

Sincere Cider may be currently available only in California and Nevada, but Bex Pezzullo's dedication to community-building knows no bounds. Right now, the cidery is a one-woman show focused on packaged distribution. However, with cider this tasty and a commitment to giving back to local and national charities such as 1% For The Planet, it's a safe bet that Sincere will outgrow its solo roots and blossom into a major player. Sincere's options range from simply dry to seasonally driven, featuring additions such as ginger, blood orange, and pomegranate; the core Dry Cider is an ideal jumping-off point for exploration. Growth is likely to be slow—Pezzullo says she makes connections one handshake at a time.



Chadd Cook, Cider Hill Cellars Amesbury, Massachusetts

Quality, not quantity, is the Cider Hill way. On its third-generation farm, Cider Hill produces only estate cider—the apples are all planted, grown, harvested, pressed, and fermented on the same 145-acre property, ensuring minimal intervention. Rather than experiment with lots of flavors and approaches, founder and cidemaker Chadd Cook creates one cider per season, emulating the essence of the season within each bottle. "Spring" is bone-dry, effervescent, and mildly tannic, while "Autumn" is semidry, with soft tannins and a fruit-forward finish. Cider Hill sprinkles some seasonal specialties into the mix—such as the Sour Cherry winter dessert cider—but availability is limited, so some hunting is necessary to enjoy them.



Andrew Byers, Finnriver Farm & Cidery Chimacum, Washington

Cider is agriculture, and it's no secret that climate change is dramatically affecting agriculture around the world. Taking steps to ensure that sustainability measures are put into place is more important than ever, and that's one reason Finnriver became the first certified B Corp cidery in the country in 2015. Few other cideries have achieved that certification since then, and few work with certified organic fruit to make products such as a traditional French-style perry, or a single-varietal cider using Ashmead's Kernel apples. For Byers and team, the investment is in ensuring that there's plenty of amazing cider for generations to come.



Hannah Ferguson, D.O.P.E. Cider House & Winery Youngstown, Ohio

As the first Black female-owned cidery in Ohio, D.O.P.E. Cider House & Winery represents the bright future of American cider. Hannah Ferguson, a winemaker and former brewer, started making cider a few years ago, aiming to offer something novel to the beverage industry while creating a space—via a taproom in Youngstown—for positivity, innovation, and inclusion. D.O.P.E., which stands for Dwelling on Positive Energy, opened its doors in 2022. While many of her ciders include other fruits—such as The Final Straw with strawberry, Family Reunion with watermelon, or Thank Me Later with pineapple—the core of her offerings remain apple-centric, appealing to both traditionalists and the cider-curious. Collaborations with breweries keep her connection to beer alive and provide an easy bridge between the two beverages, making D.O.P.E. truly a space for everyone.

Love Handles

Great places to drink great beer.



O'Brien's

San Diego

The O.G. in a town of craft legends

What it is: Before San Diego became the "Capital of Craft," there was O'Brien's Pub—an unassuming and somewhat dingy but always cozy drinking hole on the end of a strip mall, completely encircled by restaurants serving Chinese, Taiwanese, Japanese, Korean, and other Asian cuisines. When local beer godfather and award-winning brewmaster Tom Nickel took over in 2003, he transformed O'Brien's into one of the most influential bars in one of the most respected beer cities in the world.

Why it's great: From their TION weekend—featuring all the Russian River beers that end in "-tion"—to the annual Wet Hop Fest every harvest season, O'Brien's hosts some of the most beloved breweries and serves hard-to-find beers with regularity and without pretense. They continuously rotate their 28 taps and 80-ish bottles and cans to span local offerings, seasonal specials, and cult favorites, while their casual pub fare is anything but basic. Try to snag a ticket to one of their intimate beer dinners, or just drop in for a few pints and wings smothered in homemade wine sauce, paired with—what else?—a local IPA. —*Beth Demmon*

Hours: 11 a.m.–10 p.m., Monday–Thursday; 11 a.m.–11 p.m., Friday & Saturday; noon–6 p.m., Sunday
Address: 4646 Convey St., San Diego
Web: obrienspub.net



De Garre

Bruges, Belgium

Beer lover's respite in a nook of one of Europe's most picturesque cities

What it is: *Garre* is Flemish, meaning "crack" or "crevice." Here it refers to the location, hidden down a narrow passageway off the main square—if any café that's been beloved by tourists and Belgian beer enthusiasts since 1984 could ever really be called "hidden." De Garre offers more than 100 Belgian beers plus a wide selection of jenever and liqueurs. If you don't know right where it is, it's easy to walk past the narrow alley that leads to its front door multiple times before finally finding it—an almost literal hole in the wall. Few find themselves here by accident.

Why it's great: Bruges is popular with all sorts of tourists, but especially with those in search of chocolate, lace, and beer. Being hidden from the hordes of day-trippers is part of the allure—though it's even more atmospheric in the candlelit evenings, once the tour groups have all left for the day. De Garre plays classical music—there are no TVs—and every beer arrives with its corresponding glass, along with a small bowl of gouda cubes, on a tray with a doily. A glass or two of the house tripel and more of that cheese, and you'll soon be planning how soon you can get back to Bruges. —*Don Tse*

Hours: noon–11:30 p.m., Sunday–Friday; 11:30 a.m.–11:30 p.m., Saturday
Address: De Garre 1, 8000 Bruges, Belgium
Web: degarre.be



Standing Bar

Hanoi, Vietnam

Small plates and local beers on the lakefront of Vietnam's capital

What it is: On the northern end of the laid-back island neighborhood called Trúc Bạch, this two-level bar has 19 taps devoted to beers from smaller, independent brewers from across Vietnam. The main floor includes the bar, a few stand-up tables, and a busy little kitchen preparing various small plates, including Vietnamese sausages, fried Spanish cheese, skewers, wings, or roasted potatoes, most for \$1 to \$3 per plate. There are more places to sit upstairs, including the terrace, where you're likely to meet various local geeks, expats, and travelers who know where to find the better beer.

Why it's great: When you've had your fill of *bia hoi*—Hanoi's wonderfully cheap, fresh, ultra-light lager, typically going for 40 to 50 cents a glass—Standing Bar is the ideal place to find some local beers with flavor. A pleasant walk or quick cab ride from the Old Quarter, Trúc Bạch is near enough to the tourist path, and it offers a bounty of chill coffee shops as well as local specialty *pho chiên phồng*—deep-fried pockets of rice noodle meant for stuffing with beef and veggies. Or, pull up a chair just across the road from Standing Bar, on the edge of the lake into which the late U.S. Senator John McCain crashed his A-4 Skyhawk in 1967 after being shot down. Relax and appreciate the fact that some parts of the world, at least, have become more peaceful. —*Joe Stange*

Hours: 3 p.m.–midnight, Monday–Friday; noon–midnight, Saturday & Sunday
Address: 170 P. Trần Vũ, Trúc Bạch, Hanoi, Vietnam
Web: facebook.com/standingbarhanoi