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ON THE COVER:
Shawn McIlhenney of Alpine Beer Co. watches over New Zealand hops before a brew at Green Flash in 2014. Photo by Tim Stahl.

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San Diegan brewers earned 50 medals, plus five honorable mentions, at the Los Angeles International Beer Competition, including three gold medals each for Chula Vista’s 3 Punk Ales and North Park-based Eppig Brewing. Resident and Second Chance each brought home two golds.

Here are all the local medalists:

**Gold Medals (19)**
- 3 Punk Ales – Everything Went Black (American-Style Black Ale)
- 3 Punk Ales – Neurotic (American-Style Sour Ale)
- 3 Punk Ales – This Charming Stout (Oatmeal Stout)
- AleSmith – Private Stock Ale (Old Ale or Strong Ale)
- Burning Beard – Banksy (Extra Special Bitter)
- Council – 3rd Anniversary Biere De Miel (Experimental Beer)
- Deft – Dawn of the Deft (Brown Porter)
- Eppig – Kottbusser (American-Style Wheat Beer)
- Eppig – Natural Bridge: Special Lager (American-Style or International-Style Pilsner)
- Eppig – Natural Bridge: Zwickelbier (Kellerbier/Zwickelbier)
- Home – Marzen of Our Lives (German-Style Maerzen)
- Intergalactic – Alpha Mensae (Other Belgian-Style Ale)
- Karl Strauss – Two Tortugas (Belgian-Style Strong Specialty Ale)
- Pizza Port Carlsbad – Zman (Export Stout)
- Resident – Saison Prestige (Wood-and Barrel-Aged Sour Beer)
- Resident – Tennessee Calling (Wood-and Barrel-Aged Beer)
- Second Chance – All You Need Is Love (Scotch Ale)
- Second Chance – Legally Red (American-Style Amber/Red Ale)
- Thorn – Gutter Clown (American-Style India Pale Ale)

**Silver Medals (11)**
- 2kids – Incredulous (Ordinary or Special Bitter)
- Belching Beaver – Peanut Butter Milk Stout (Specialty Beer)
- Booze Brothers – Buena Vista (American-Style India Pale Ale)
- Booze Brothers – Ginger Bloom (Herb and Spice Beer)
- Council – Broken Wand Boysenberry (American-Style Sour Ale)
- Deft – DoubleDeft Secret (Historical Beer)
- Mike Hess – My Other Vice (German-Style Sour Ale)
- Pizza Port Bressi Ranch – Liquid Mistletoe (Belgian-Style Tripel)
- Second Chance – Tabula Rasa Toasted Porter (Robust Porter)
- South Park – Baja 500 (Chili Pepper Beer)
- South Park – Totally Bollocks (English-Style Brown Ale)

**Bronze Medals (20)**
- AleSmith – Special Pils (German-Style Pilsner)
- Ballast Point – Aloha Sculpin (Australian-Style or International-Style Pale Ale)
- Ballast Point – Indra Kunindra aged in Bourbon Barrels (Wood-and Barrel-Aged Beer)
- Booze Brothers – Snow Blind (American-Style Wheat Beer with Yeast)
- Burning Beard – Panic at the Nunnery (Belgian-Style Tripel)
- Burning Beard – Roggen the Lightning (Rye Beer)
- Council – Beatitude Cherry (Belgian-Style Fruit Beer)
- Council – Nicene (Brett Beer)
- Deft – Austere Abbot (Other Belgian-Style Ale)
- Division 23 – Direct Drive Doppelbock (German-Style Doppelbock or Eisbock)
- Eppig – Natural Bridge: Baltic Porter (Baltic-Style Porter)
- Home – Dr. Wu (American-Belgo-Style Ale)
- Intergalactic – Orion’s Stout (Oatmeal Stout)
- Legacy – Founding Fathers Nut Brown Ale (American-Style Brown Ale)
- North Park – Pierpont’s Reserve (Other Strong Beer)
- Pizza Port Carlsbad – Shagadellic Brown (English-Style Brown Ale)
- Pizza Port Ocean Beach – Bring the Chargers Bock (European-Style Dark Lager Munich-Style Dunkel)
- Pizza Port Ocean Beach – Guillaume (Session Beer)
- Pizza Port Ocean Beach – Kung Fu Elvis (American-Style Strong Pale Ale)
- SouthNorte – Agavemente (Specialty Beer)

**Honorable Mentions (5)**
- AleSmith – Speedway Stout (Imperial Stout)
- AleSmith – Sublime Mexican Lager (American-Style Amber Lager or Dark Lager)
- Mike Hess – Steel Beach (American-Style or German-Style Light Lager)
- New English – Zumbar Chocolate Coffee Imperial Stout (Coffee Beer)
- Thorn – Barrio Lager (American-Style Lager or Ice Lager or Malt Liquor)

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PILSNERS IN PARADISE

BY BRIAN TROUT

Spring has definitely sprung in San Diego. Days are slowly warming and getting longer. Birds are chirping, fruit trees are budding, and blossoms are waiting to explode from their slumber. Humans emerge from their caverns to play outside and to drink the refreshing spring air into their lungs. It is the perfect time for Pilsners because they are light, refreshing, and superbly sippable beers.

As a whole, Pilsners are crisp, lower alcohol, immaculately clean Lagers, but they present many brewers with a holy grail challenge because they have nothing to hide behind; all flaws (and successes) are displayed as nude as can be.

So let us dive deep into some tall, cool glasses of Pilsner and discover what makes this such a pleasing beer style.

CZECH or BOHEMIAN PILSNER
— It's The Water

You can’t talk about Pilsner without talking about water. Pilsner is named after the city of Plzeň in Western Bohemia in the Czech Republic, in a region known for the softest and lowest mineral content water available naturally. Pilsner Urquell, the most famous and popular Czech Pilsner, was first brewed there in 1842. The soft water gave the beer its delicate profile, and the addition of Saaz hops lent a floral and spicy character. A malty, semi-sweet rich roundness was also distinct about this original Pilsner style.

GERMAN PILSNER
— Drier & Hoppier

Pilsner later found a home in Germany where it received a welcome punch of hopiness from German Nobel hops like Hallertauer. The increased mineral content in the German water further heightened that signature crisp snap, and was sometimes compounded by the small amount of sulfur left behind by German lager yeast. Often German brewers would call this style Pils to set themselves apart from the town of Plzeň. The German Pils tends to be more bitter, with the hop character lingering into the aftertaste. They also finish a lot drier than the Czech Pilsners.

AMERICAN PILSNER
— Corn & Rice

The Pilsner immigrated and found a new home in America, where it sometimes gets called Classic American Pilsner. It was made with native ingredients like grist of 6-Row Malt, often 20-30% adjunct of flaked maize or rice, and American hops like Cluster, Nugget, Liberty, and Crystal. American Pilsner drank lighter than the Czech Pilsner and was less hoppy than the German Pils. It was so popular to drink and brew Pilsner before Prohibition that the style sometimes gets called Pre-Prohibition Pilsner.

LOCAL PILSNERS
— In Bloom

San Diego has its own unique spin on Pilsners. As you might suspect, they’re generally hoppiest and often use newer school hops than what you find in Classic American Pilsners. Our local water plays a major role in our Pilsner profiles,
as it has a lot of mineral hardness that accents hoppiest styles (think: IPAs). Necessity is indeed the mother of invention.

I recently sat down with George Thornton (Home Brewing Co.), Jon Wise (Duck Foot Brewing Co.), Kelsey McNair & Jake Nunes (North Park Beer Co.), and Jeff Wiederkehr (Burning Beard Brewing Co.) to learn more about San Diego’s blossoming Pilsner scene.

WHY BREW A PILSNER?

Thornton: We brewed our Positive Pils because we wanted something that would showcase the range of that style. A lot of people think of German Pilsner and Pilsner in general as a beer style that’s just bland, easy drinking, and that’s it. And that’s definitely true with ours, as far as the easy drinking part, but we like that this one has a good amount of malt and hop characteristics. That’s why we showcase these malts from a small family farm up in Oregon, and then we showcase Mandarina Bavaria, which is a newer German hop. And we wanted to be more on the spectrum of Schönramer Pils. When people drink that beer for the first time they’re blown away that they’re having a beer that’s so floral and citrusy and hop forward, yet it’s still a classic German Pils. We wanted our Pils to be more in that territory than what they might have been used to. And it just pairs with everything, it’s delicious.

Wise: For Old Bro we try to go as traditional with this Pilsner as possible, even using noble Saaz hops. We really wanted to reach into the Old World recipe and make something that is less of an Americanized version of the beer. When we originally made this beer we sorta had to do the math and figure out how this was going to work with San Diego water, which has high alkalinity, lots of minerals, and it’s a little unpredictable. You end up having to shape your recipe as you brew it. There was a lot of trial and error; we had to adjust the amount of hops as well as our malt bill. It was a total labor of love. What we’ve ended up with is something we’re amazingly pleased with, because we think it’s pretty close to an Old World Pilsner.

McNair: In general, Pilsner is a great style. It’s light and easy drinking, but it still has some complexity that is more interesting than a commodity light lager. You’re gonna get a nice, bready malt backbone, and some zesty hops that are expressive with floral and spicy qualities. Our Bohemian Pilsner, Bird Park, is hopped with Czech Saaz hops. We built the malt bill around having a bit more body than you might find in a German Pilsner. Our other Pils is Speedster, an Imperial Pilsner. That one is more of a German Pils, and it really showcases Hallertauer Mittelfrue hops. It is almost built like a IPA but it’s a lager.

Wiederkehr: Pilsner is the guilty pleasure power ballad of every professional brewer worth his salt. It touches most folks in the formative early memory center of the brain. It is the primal beer experience. Moreover, the craft Pilsner is the beer version of every selfless father’s dream, “I want you to be like me, only better.” And that is exactly what a craft Pilsner is, it is every youthful memory on lager yeast, only more flavorful.

HOW DO YOU USE BREW A PILSNER WHEN IT COMES TO WATER?

Wise: The water in Plzeň is some of the softest water on the planet. We’re not blessed with that water in the United States, unless you go to Florida or some place like that. It’s a hurdle and if you’re a brewer that’s fortunate enough to have reverse osmosis, you can tailor your water to really mimic that profile. We don’t have that luxury right now, so we had to tailor our malt and hops to get the taste we want.

Wiederkehr: We are hardcore, unabashed R.O. (Reverse Osmosis) abusers. It isn’t possible to brew our Normcore without R.O. In fact, Normcore is my homebrew Dortmunder (hardwater) recipe on R.O.

McNair: Yeah, we use really soft water on both of these beers. We build around it to have a softer mouthfeel and less aggressive, so you aren’t getting assaulted with bitterness.

WHERE DOES PILSNER FIT IN IN SAN DIEGO?

George Thornton (Home Brewing Co.): San Diegans are always looking for a pretty refreshing beer, but then where it’s nice with the German Pils, it’s the hoppiest Pils, so it’s kind of the hop head’s ideal Pilsner. If you still want some hop character, but you want to be lower on the ABV, something with a little more of a classic European malt and hop profile, then German Pils is the way to go.

John Wise (Duck Foot Brewing Co.): San Diego doesn’t really have any cold season. It’s kind of a year round fun place and Pilsner is kind of a year round beer for warm weather. It’s just a really drinkable refreshing beer to have when it’s sunny out, maybe near the beach, maybe when you’re fishing. And it’s not something that’s going to set you back in your seat with a ton of booziness. You can kind of just enjoy them, they’re a little bit more sessionable than IPAs. I think it could be the future big beer of San Diego.

Kelsey McNair (North Park Beer Co.): Given our year-round climate it’s an obvious choice. Just like IPAs have laid a foundation in this town. It’s great seeing this resurgence in lager brewing because Pilsners are also great for warm weather. Ya know, easy drinking, refreshing, you can have a bunch of them and they are not too high octane. Well, unless you are drinking our Imperial Pils.

Jake Nunes (North Park Beer Co.) The weather in San Diego calls for a bright, thirst-quenching lager. The beer looks like sunshine. That’s why it should be poured into a tall, thin Pilsner glass, so we can enjoy how it looks. Clean, clear, and bright.

Jeff Wiederkehr (Burning Beard Brewing Co.): It is the guilt-free version of the Mega-Behemoth brewery Pilsner with way more flavor. It is the beach, the border, downtown, and East County all at once. It might not be the beer you want on a one night stand, but it is the beer you want to marry.

WHAT DO YOU ENJOY PAIRING WITH YOUR PILSNER?

Thornton: I do cold cut sandwiches often. Fish tacos. You could do light barbeque, you don’t want to go too heavy on the sauces, but a dry rub or honey barbeque chicken wings, that sort of stuff. White cheeses like Gruyere work really well, even things with a creamy texture like a good brie work well, or other bloomy rind cheeses. Aged meats work really well, prosciutto and sopressata. Works really well with Thai food, and obviously German food, sausages, schnitzels, that sort of stuff.

Wise: Old Bro has a good maltiness to it, but those hops are sharp and bitter and I think it pairs well with traditional German food. Some of your good German sharp mustards, some pretzels, some flavorful cheeses. Things like that – things that will complement that bitterness on the tongue. I wouldn’t go with anything too sweet.

McNair: I think that Pilsners and pizza are pretty good way to go. The zestiness and dryness in the Pilsner really helps cut through the pizza. Also, it goes great with a nice salad or something with fresh veggies.
Nunes: To be totally San Diegian, I say fish tacos. Pilsner’s slightly sweet bready maltiness softens the salsa heat. The floral, spicy hops make the cilantro and peppers pop. The high carbonation cuts through the fatty refried beans, cheese, sour cream. Pilsner’s flavor intensity is on the mild side, so it doesn’t overpower flaky white cod fish. It’s so simple, but it connects on many levels.

Wiederkehr: Long Friday nights mostly. I love having a sessionable, drinkable beer available to pair with B-movies. Food wise, I am on a crazy salad kick. Caesar salads and sushi are dynamite with Normcore.

**IS THERE ANYTHING ELSE YOU’D LIKE TO ADD ABOUT PILSNER?**

Wise: We are going to start canning the Old Bro. It is just a fun beer. It is the favorite of both the taproom staff and the brewery staff, and usually when you have a beer like that become the company favorite, I think that says a lot about your beer. It holds a special place in our hearts and special place in this brewery. I hope that it holds special place in the San Diego crowd.

McNair: I hope people keep brewing them and we see more and more of them. It’s a great style.

Nunes: Pilsner is the most (poorly) imitated style in the world. Last I heard, Corona was the top-selling beer in San Diego (yuck). I’m glad that San Diego breweries have some really well-made examples of the style so that those of us with good taste have something refreshing when the mood strikes.

Wiederkehr: Pilsner. It is like the Tom Petty of beer. Often people are like, shit, that’s what my dad likes, and sure, maybe that is true; however, if you take the time to sit down and appreciate what it is and how it was made (like a Tom Petty song), you may come away with a deeper understanding of something – and in this case, a deeper understanding of a beer, that to the passing observer seems simple and common place, but is really subtle and nuanced beyond the comprehension of the average consumer.

**WHAT OTHER SD BREWED PILSNER WOULD YOU RECOMMEND?**

Thornton: Bagby Beer Co. – Sweet Ride Pilsner. I drank this a few days ago and loved it.

Wise: AleSmith Spezial Pils is killing it right now. I had a glass and I ordered another glass of it immediately upon finishing it. I took cans home that day and probably finished them that weekend. I absolutely love that Pilsner. It is faithful to the European Pilsner and I would put it up against any of the best European Pilsners that I have had over there. I think it is on that level. I can’t heap enough praise on that beer. It’s amazing!

McNair: The Choppy Surf from Rip Current is pretty exceptional. I had it recently and I’d definitely recommend giving that one a try.

Nunes: I like the AleSmith Spezial Pils. Super clean. It’s a German-style, so a little more hop presence, which I like. And it comes in cans which I also like.

Wiederkehr: I’d like people to stop by Thr3ePunks. They are putting out a really good German Pilsner and Kellerbier. Δ

---

**LOCAL PILSHERS:**

- 32 North Brewing Co. SAN DIEGO PILSNER (SD STYLE) - 6.0% ABV
- AleSmith Brewing Co. SPEZIAL PILS (GERMAN PILSNER) - 4.9% ABV
- Amplified Ale Works LICENSE TO PILS (“NEW SCHOOL GERMAN”) - 6% ABV
- Bagby Beer Co. SWEET RIDE (BOHEMIAN) - 4.6% ABV
- Bagby Beer Co. GOTTA PAY THE PILS (GERMAN) - 5.4% ABV
- Barrel Harbor Brew Co. SOUTH ISLAND PILSNER (SD STYLE) - 5.2% ABV
- Benchmark Brewing Co. PRIMITIVE CAMP (AMERICAN) - 5.0% ABV
- Bitter Brothers Brewing Co. BITTER BILL PILS (CZECH) - 5.5% ABV
- Burgeon Beer Co. PISTIL (GERMAN) - 5.7% ABV
- Burning Beard Brewing KLAUSBIER (GERMAN) - 3.7% ABV
- Burning Beard Brewing NORMCORE (CZECH PILSNER) - 5.5% ABV
- Coronado Brewing Company SEA COAST PILSNER (GERMAN) - 4.9% ABV
- Duck Foot Brewing OLD BRO (BOHEMIAN PILSNER) - 5.0% ABV
- Ebulition Brew Works DELI RYE PILSNER (RYE W/ CARAWAY SEEDS) - 6.2% ABV
- Eppig Brewing PILSNER (GERMAN) - 5.1% ABV
- Fall Brewing PLENTY FOR ALL (SD STYLE) - 4.9% ABV
- Gordon Biersch Brewing Co. CZECH PILSNER (CZECH) - 5.2% ABV
- Green Flash Brewing Co. SEA TO SEA LAGER (SD STYLE / ZWICKEL) - 4.0% ABV
- Home Brewing Co. POSITIVE PILS (GERMAN) - 5.2% ABV
- Iron Fist Brewing Co. RENEGADE LAGER (CLASSIC AMERICAN) - 4.3% ABV
- Karl Strauss PRESSURE AND FLOW PILSNER (AMERICAN) - 4.5% ABV
- Karl Strauss FOLLOW THE SUN (SD STYLE) - 4.8% ABV
- Lightning Brewery ELEMENTAL PILSNER (GERMAN) - 6.3% ABV
- Longship Brewery SUNSTONE (CZECH) - 4.9% ABV
- Mason Ale Works DONNY’S PILS (GERMAN) - 4.5% ABV
- Mikkeller Brewing Co. CALIFORNIA DREAM (SD STYLE) - 4.6% ABV
- Mission Brewery POPPY HILLS - 4.9% ABV
- Modern Times Beer ICE (CZECH) - 4.8% ABV
- North Park Beer Co. BIRD PARK (BOHEMIAN PILSNER) - 4.7% ABV
- North Park Beer Co. SPEEDSTER (IMPERIAL PILSNER) - 8.4% ABV
- Pizza Port Brewing Co. PICK SIX PILSNER (CZECH) - 5.2% ABV
- Pizza Port Brewing Co. MG-42 (GERMAN) - 5.0% ABV
- Rip Current Brewing Co. CHOPPY SURF (SD STYLE / CZECH) - 5.3% ABV
- Rouler Brewing Co. BONESHAKEUR (NEW ZEALAND) - 5.6% ABV
- Societe Brewing Co. HEIRESS (CZECH) - 5.3% ABV
- Stone Brewing Co. WHO YOU CALLIN’ WUSSIE (GERMAN) - 5.8% ABV
- Thr3e Punk Ales D.E.A.D. RAMONES (GERMAN) - 5.4% ABV

---

**CELEBRATE PILSNER DAY**

To the Whippersnappers, the Slim/Juniors, and to all the beer drinkers who have been doing it all along.

The authors of this piece join the rest of the beer community in recognizing Pilsner Day. Let’s all raise a glass to the style that, though seemingly simple, has evolved into something that is complex and nuanced. From the sessionable to the imperial, there is something for everyone.

---

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Green Flash Brewing Company rose to prominence through their style-defining West Coast IPA. Founded in Vista in 2002, the company had outgrown that location, which was capable of producing 14,000 barrels of beer per year, in less than a decade. The new Mira Mesa facility, with a production capacity of 100,000 barrels per year, was the site of a grand opening party on July 23, 2011.

The month prior, on June 1, then-Mayor Jerry Sanders took to a podium in the tasting room to declare June as “Craft Beer Month” in the City of San Diego. At the time, around 35 breweries were operating countywide.

One year later, in June 2012, Green Flash announced the “Brewing It Forward” series of beers that supported grassroots charities in San Diego. A portion of proceeds from case purchases of 30th Street Pale Ale, Park West Porter, and East Village Pilsner went to locals like David “Water Man” Ross, a longtime homeless advocate who died on April 9 at the age of 83.

In January 2013, the Hop Odyssey lineup of six bi-monthly beers was unveiled, including a cedar-aged version of 30th Street Pale Ale.

Two months later, Green Flash announced plans to build a $20 million brewery capable of producing 100,000 barrels per year in Virginia Beach. At the time, The Virginian-Pilot reported that Green Flash would buy the land from the Virginia Beach Development Authority (VBDA) for $1.35 million, and in 2018 The Virginian-Pilot confirmed that VBDA gave Green Flash a $275,000 grant for fulfilling specific investment terms. Additionally, the state gave VBDA $500,000 to build Craft Lane leading up to the site.

In November 2013, with a “handshake agreement” between Green Flash’s CEO Mike Hinkley and Alpine Beer Co’s co-founder Pat McIlhenney, the former began brewing the latter’s recipes to help satiate demand for wider distribution of Alpine’s prized hoppy beers. One year later, Green Flash purchased Alpine outright.

In July 2014, European production and distribution of West Coast IPA began via another handshake agreement between Green Flash and Alpine.

A Recap: Green Flash, Alpine, and WC IPA LLC

By Ryan Lamb
agreement, this time with Belgium-based St-Feuillien. The two companies had created a series of collaboration beers together since 2010.

In February 2015, Green Flash presented plans for a barrel-aging facility in Poway called Cellar 3. Just three months later, Cellar 3 opened with barrelmaster Pat Korn at the helm.

In September 2015, Green Flash brewmaster Chuck Silva resigned, electing to move back to San Luis Obispo County, his birthplace, to build a brewery and be closer to family. Silva had overseen production at Green Flash since 2004, and many credited his recipes and skills for spurring Green Flash’s growth.

On November 12, 2016, on the cusp of opening the Virginia Beach brewery, Hinkley commented on a story for the San Diego Reader. “When we start [brewing in Virginia], the San Diego brewery will have the opportunity to slow down, which is a good thing — it will enable a few upgrades we’ve been talking about.” When asked if layoffs could be a consequence, Hinkley replied, “Absolutely not.” He added, “We don’t have a staff reduction of any kind coming. As a matter of fact, we have positions we’re trying to fill both in San Diego and Virginia right now.”

Two months later, in mid-January 2017, reports surfaced from multiple employees that approximately 25 people, mainly in the administrative and marketing departments, were let go. At the time, Mike Hinkley stated, “We do not make statements about specific personnel changes. Green Flash is not reducing the number of employees. In fact we will continue to increase the number of employees.”

However, a year later, in mid-January 2018, a “strategic re-focus” resulted in 15% “of the Company’s work-force transitioning out of the Company,” including Cellar 3 barrelmaster Pat Korn and 32 others. Green Flash also pulled distribution from 32 states.

One month after that, on February 20, Hinkley described the company’s current capital structure to Brewbound as “a bit of mess” and the decision to finance Virginia Beach with debt instead of equity as a “mistake.” The website noted that Green Flash was “on the hunt for new investment”
with the help of SSG Capital Advisors. “However Green Flash goes forward, I will be here, and I’m not selling,” Hinkley also told Brewbound, adding, “We got caught in what everyone is referring to as the squeeze. Our direct competitors were getting bigger at the same time as the broad market below was becoming more crowded.”

Just over one month later, on March 24, The Full Pint reported that Green Flash’s Virginia Beach brewery was up for auction. The Virginian-Pilot spoke with employees who were caught off guard. “This all happened so fast and no communication whatsoever so lots of people standing around confused,” one employee texted the newspaper, on the condition of anonymity.

On March 26, just over 16 months after opening, the news of Virginia Beach’s closure was confirmed with a press release that also included mention of a “transaction involving a new investor group committed to maintaining Green Flash’s status as an iconic independent craft-brewing interest.”

“We have faced a host of significant challenges since expanding our operations to the East Coast and, though a rewarding endeavor in many ways, we feel this course-correction is prudent at this time and will ensure the independence, fiscal viability, identity and quality of the Green Flash and Alpine brands,” Hinkley said in the release.

Four days later, on March 30, Cellar 3 in Poway closed and Comerica Bank foreclosed on Green Flash’s loans, selling the assets to investor group WC IPA LLC. Hinkley notified shareholders that “in early 2018, the Company defaulted on its loans with Comerica Bank. While we took substantial efforts to recapitalize the Company over the past several months, both before and after the bank default, we were ultimately unable to close a transaction.” The Virginia Beach brewing equipment was sold in a separate transaction to Atlanta-based New Realm Brewing.

Richard Lobo, president of WC IPA LLC, spoke to West Coaster about “misconceptions” circulating since the acquisition.

“One misconception out there is that something is happening with the Alpine brands, which is just not true,” Lobo said, referring to recent conversations at bars and restaurants where industry members believed that Green Flash, and specifically Alpine, were shuttered or in the process of shuttering.
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“We acquired all of the West Coast brewing operations, including the assets in Alpine and the assets at the Green Flash brewery, and we’re planning to continue to make the same great beers that both companies have been making.”

As for the future of the company, Lobo told The San Diego Union-Tribune (U-T) that WC IPA LLC “has no intent” to sell Green Flash to Anheuser-Busch InBev (ABI). “We have zero intention to sell the business to them or to anybody,” Lobo told West Coaster, adding that he’d learned Green Flash’s distribution setup “is not aligned at all with Anheuser-Busch.”

Still, locals expressed concern over the inclusion of Josh Yelsey on WC IPA LLC’s board of directors. Yelsey previously worked as a manager in ABI’s mergers and acquisitions department, as well as head of finance for craft breweries bought by ABI.

“Josh has been out of AB InBev for a few years,” Lobo told the U-T. “He came on to help all of us understand the opportunities here.”

What opportunities?

“Josh came in to help us understand the business and the industry, generally. There weren’t specific opportunities that we asked him to evaluate,” Lobo told West Coaster, describing how he came to join the board: Yelsey works for a WC IPA LLC investor.

“When that investor was interested in evaluating the company, he asked if a guy that happens to work for him that used to be in the craft division of Anheuser-Busch could poke around a little bit to help him decide if it was a good opportunity. And that was Josh’s role. And because he knows the industry pretty well from his prior experience at Anheuser-Busch, we thought he’d be a great value added board member for us.”

Lobo elaborated on the makeup of WC IPA LLC: “The investor group Muirlands Capital — that’s me. There’s one person at Muirlands Capital, and that’s Rich Lobo,” he said. “Muirlands Capital, the entity, is not an investor. Rich Lobo is, along with about 20 other individual investors. There’s not one institutional or corporate owner. So the idea that a venture capital firm or a private equity firm bought the company is also not true.”

According to his LinkedIn page, Lobo joined Green Flash’s board in April 2017. He told West Coaster that he resigned from that position earlier this year.

Lobo would not disclose details of the investor group’s asset purchase. At time of publication, WC IPA LLC employed nearly 150 people, and the goal now is to “re-focus” on its core market after “an unsuccessful attempt to go national.”

That effort was led by Hinkley, who oversaw growth for years, including breaking into the Brewers Association’s list of the top 50 craft breweries by sales volume in 2014, remaining on the list each year since, and reaching as high as #37 in 2016.

Currently, Hinkley is a vice president on the new board, which gives no solace to original GFBC, Inc. investors whose shares were zeroed out when Comerica Bank foreclosed.

“Mike’s ultimate role is evolving,” Lobo said. “Mike, as we know, is the founder of the business. I think he did a lot of great things building the company, and I think there’s an important role for him within the company. We haven’t quite figured out exactly what that is.”

Since the foreclosure, Alpine co-founder Pat McIlhenney made guest appearances on two Southern California podcasts — YEW! and The Full Pint — to express deep displeasure with the company, even before the public troubles. He
discussed owing more than $200,000 in 2017 federal tax liability from an employment contract buyout, which included cash and stock.

McIlhenney brought up selling shares with Hinkley, and told West Coaster that “in February, when I checked in with him to see if I was still on track to cash in on the stock, I was flat told ‘no’ and that ‘we’ll have to get together again’ — another promise to get together and explain it to me. He never made an attempt to contact me to resolve the issues of why this needed to happen and why I had to take a hit for it.”

In response, Mike Hinkley told West Coaster, “The McIlhenney’s sold Alpine Beer Company for over $2 million in cash. They also received about 2% of GFBC, Inc. stock, which didn’t turn out as the McIlhenney’s, or any other shareholders, hoped it would.”

Shareholder Joe Cooke, who lost around $68,000 worth of shares, declined to speak on behalf of all shareholders, but said, “All I can say for a handful of small investors local to San Diego, that none of us saw it coming.” Cooke further commented, “They are not closing. All they did was take all the money from the first set of investors and give it to a richer set of investors.”

“Pat pocketed over $2 million selling his company, and Mike Hinkley never sold one share of stock,” said Richard Lobo after listening to the podcast on The Full Pint. “So it’s a bit frustrating to have someone like Pat out there acting like the victim, when he sold his business. He cashed out. And now he seems to regret selling. I’m not sure what his motivation is now.”

McIlhenney noted that “the taxes were over 50%, so the take-home was far less than that.” He added, “Just so we’re clear, I don’t regret selling the company. I regret the quality of the beer that they were putting out. I regret the dumb decisions that they made. I regret the stupidity of the way the business was run to the point that it failed miserably.”

“I basically handed the keys to a Lamborghini to them,” he told Danny “Full Pint” Becker. “I knew that the demand was outrageously strong. I knew it was because of the quality of the beer.”

McIlhenney further claimed to West Coaster that Mike Hinkley “also handed out stock to not only me but to other employees, to entice the sales people to stay, fully knowing that the stock was going to become worthless.”

“That is completely false,” Hinkley responded. Richard Lobo added, “This is another inflammatory and untrue statement. As is common in private companies, Green Flash rewarded certain employees with stock compensation over time. The expectation was always that the value of these shares would grow as the company grew. No one is more disappointed by how things unfolded than Mike.”

McIlhenney further argued, “It was all premeditated and it started with his [Hinkley’s] move to Florida. He moved to Florida because that state does not confiscate your personal property when you face a bankruptcy. That’s the sole reason that he moved to Florida - to protect his personal assets.”

“That is completely false. I have no reason to file for bankruptcy,” replied Hinkley. Lobo added that neither Green Flash nor Alpine filed for any type of bankruptcy proceeding.

As of late April, WC IPA LLC was moving forward with plans announced in August 2017 to open a Lincoln, Nebraska brewpub within the next few weeks. ▲
This June Team Cretins hits the road for the fifth time to continue their goal to fight AIDS and raise AIDS awareness as they ride down the coast of California on the AIDS Lifecycle. Raising close to $300,000 Team Cretins is Made up Of Thirty badass cyclists who ride every year 545 miles, in 7 days with over 24k feet of elevation gain on fixed gear bicycles.

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IF you think the judges on RuPaul’s Drag Race are fierce, try bringing a kid into a brewery. It can be tough to enjoy a pint (okay, two pints) when every other patron is giving you the side eye. Even those drinking during daylight hours with well-behaved spawn in tow are not immune from comments or dirty looks.

“I love going to all the breweries, but a lot of times I feel like I’m going to get judged when I walk in with my kid,” laments Nomad Donuts’ Kristianna Zabala (mom of Kingston, age 8 and stepmom to Alicia, age 10 and Ezekiel, age 7). “Everyone’s looking at me like ‘What a shitty mom! She’s gonna go drink!’”

Bad news to all the haters out there — we’re here, we’re thirsty, deal with it. Not only are parents (specifically mothers) determined to keep living our damn lives post-childbearing, but our numbers are growing. Today, there are more members of the Facebook group San Diego Craft Beer Mamas than there are active breweries in the county. The group isn’t made up of casual fangirls, either; its numbers consist of brewery owners, beertenders, and other industry employees.

“I started San Diego Craft Beer Mamas in 2014,” says Kristina Blake, tasting room manager for Council Brewing Company and mother of Max, age 7 and
Bo, age 4. “I’ve always been in the beer industry, so when I had kids, it was very unfortunate to leave that single, no kid life and not being able to indulge in my beer life all the time. I saw a bunch of groups getting together having a bottle share and I thought: ‘Why can’t I fucking do that with a bunch of moms?’”

Starting with 80 members, the group has doubled in size, but Blake doesn’t plan to expand much. “I want it to be a very relationship-guided mom community,” she explains. It’s a loose network without consistent meetups — more of a place to share upcoming events or favorite kid-friendly pubs. Members include industry heavyweights like Liz Chism, co-owner of Council Brewing Company with her husband Curtis. She’s also mother to eight-month-old Olivia.

“[Olivia] comes to work with me every day,” says Chism. Bartending in a busy tasting room can be tough enough, but “I can bartend pretty darn well one-handed,” she laughs. Olivia’s already been to more events than many adults, including a trip to the Great American Beer Festival at a mere six weeks old. Blake’s son Max experienced his first International Beer Festival at three weeks old! Clearly, industry kids get started young.

Needless to say, it’s ridiculous to expect parents, especially those working in the beer industry, to choose a social life or parenting with no overlap. That’s why members of the group are adamant about not only the necessity of introducing kids to social situations, but the importance of it.

“You can’t just expect your kids to not run across a street if they’ve never seen a street before,” says Chism. “By bringing them out at young ages, you teach them ‘when we’re at a brewery, this is what we do. When we’re at a restaurant, this is what we do.’ And if you give them enough opportunities, they will learn how to behave themselves.”

They list places like North Park Beer Company, Pizza Port, and surprisingly O’Brien’s as favorite haunts. (Blake’s husband Tyson is the general manager of O’Brien’s, so the daytime hours kid policy makes sense.) But despite some overblown misconceptions from the childless crowd, craft beer parents aren’t seeking to infiltrate every bar in San Diego.

“If I’m going to Small Bar at 8 o’clock at night, I’m not gonna bring [my kids]. But if it’s 10:30 in the morning, I’m going there with my child to have brunch with a bunch of the beer ladies. That’s such a difference,” says Blake.

As kids become more acceptable in beer-centric establishments, the stereotypical behavior dynamic is also shifting. “When you’re drunk, you act just as stupid as a little kid,” says Blake. And in that situation, there’s no blaming someone else for irresponsible behavior — unlike children. “You have that one bad kid who acts inappropriately and it’s because of the parents. It’s not that child.” Ultimately, we all agree that the onus is on parents to ensure their children learn how to behave in adult situations. And it takes time. But there are plenty of opportunities to practice.

This month, Nomad Donuts on University Avenue will offer a Mother’s Day menu as well as a collaboration special at Beerfish and a popup at Mostra Coffee both Saturday and Sunday. Council is hosting a “mom only” bouquet-making workshop — complete with beer! — with the date TBD. Saturday, May 12 from 5 p.m. to 8 p.m. at O’Brien’s is a San Diego Craft Beer Mama tap takeover. Blake explains: “It’s where all my favorite breweries come together and they get to choose what beer they want have on tap. We have Council, Alpine, North Park, Hess, White Labs, Second Chance... and then Tyson’s doing a three course pairing for $25 with any three tasters.”

There’s no question that parenting is tough. “But it’s always better with beer,” promises Blake.

Know someone who deserves to be featured in an upcoming column? Nominate them by emailing beth@bethdemmon.com.
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Battering over 60 local craft beers, Petco Park is one of the nation’s top baseball stadiums to grab a brew and enjoy the surroundings, and hopefully the play on the field as well. With that said, there have been some noticeable changes from last season’s offerings.

Alpine, Green Flash, and Mission breweries have been wiped from the map and replaced with the ever-expanding Constellation Brands. Case in point: the best place to find beer last season was the Craft Pier, where a thirsty fan would find nine different brands of local beer on draught, including Alpine Windows Up and Belching Beaver’s Peanut Butter Stout. Perched above right-center field and under the sun, it’s the perfect place to meet friends and share a pint or two while catching the game and maybe a home run ball. Only one company is on tap now: Ballast Point.

Ballast Point, as most know, was bought for a record $1 billion in late 2015 by Constellation Brands. Even in beer, San Diego fans aren’t surprised anymore when their bright stars sign big contracts and join another team. Constellation’s other brands – Pacifico, Corona, Modelo – have also gained a larger footprint in the stadium, while two Ballast Point Sculpin IPA bars have also popped up.

Here is a breakdown of what’s available this season at Petco Park:

**Rookie To Watch**

The one newcomer for 2018 is North Park-favorite Thorn Brewing who rolled out a new production facility in mid-2017. Barrio Lager, Rock the Pale, Relay IPA, and Foreplay Blonde 12 oz. cans are in the well-stocked fridges inside Seaside Market. Another neighborhood favorite, Resident Brewing, promises to have a successful sophomore season at Petco. With the best/only juicy IPA in the park, Chasing Citra will give the haze-crazed their much needed fix along with Perky Blonde and the mosaic-laden Urbanite IPA.

**Most Valuable Pint**

For another year, Pizza Port offers the best value in the park. One of the trusty veterans of San Diego beer, Kook 8.5% double IPA, 16 oz. cans cost $11.50. There are only a few double IPAs in the whole stadium – Karl Strauss Big Barrel, Stone Ruination, Coronado Idiot – but no other come in the 16 oz. format. All three main formats edged up this year by about 75 cents – 16
oz. cans, 20 oz. draft for $13.75, and 22 oz. bottles for $17.50. Prices are standardized throughout the park, so don’t bother scouting amazing steals.

Mr. Padre

The nexus of the universe between beer and baseball resides at .394 bar and restaurant on the 1st base terrace. At the shrine to Tony Gwynn, no offering is more sacred than AleSmith .394 Pale Ale, named for his 1994 career-high batting average. (Baseball trivia: 1941 is the last time a player posted a higher season mark, San Diego-native Ted Williams.) AleSmith lightens its offerings this year, replacing malt-forward Anvil ESB and heavy-slugger Speedway Stout with the Sublime collaboration Mexican Lager and Orange X.

Revamped Line-up

Mike Hess and Coronado took the offseason to examine their game and change their approach – drastically. Mike Hess has called up their San Diego-style Solis IPA, Steel Beach Lager, and Into the Sunset Blood Orange IPA. In turn they left behind Claritas Kolsch and one of the only tart options in the park, My Other Vice Berliner. Coronado Brewing follows last summer’s acquisition of Monkey Paw with more growth into East Village, adding a new cart on Craft Row behind 1st base. Along with reliable originals Orange Ave Wit and Mermaid Red, new beers CoastWise Session IPA and Seacoast Pilsner help carry their evolving brand.

Utility Player

Pizza Port’s main location, tucked next to the right field corner, is the best spot to get a fill of rotating choices. Opening day starters were Bacon and Eggs Imperial Coffee Porter, Fanny Pack Belgian-style Witbier, and Kickflip Kolsch. Throughout the season look for new kegs from the various Pizza Port pub locations.

Intentional Walk

With five locations, and 28 different beers, the Craft Beers of San Diego stalls should be a hit. However, almost all of their options are 22 oz. bottles. Herein lies the problem. At $17.50 each, the price per ounce is a bad bet (on draught, $13.75 gets you only 2 ounces less) for what is probably not as fresh. Compounding that, the serving logistics of finding, opening, then pouring each individual bottle into cups means a slow-developing play that may cause one to miss actual plays on the field.
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MAY 2018

TUESDAY 5/1
- Beer To The Rescue Charity Night at Societe Brewing
- Mikkeller Brewing Tap Takeover & Brewery of May at Brewers Tap Room Encinitas

WEDNESDAY 5/2
- Adult Coloring with Beer at Iron Pig Alehouse

THURSDAY 5/3
- Pint-Sized Lecture: SD Beer Myth and Fables at Longship Brewery
- 6th Anniversary Party at Raglan Public House Ocean Beach
- Beer To The Rescue Beer-Release Event at Division 23 Brewing
- MadeWest Keep the Pint Night at Beerfish

FRIDAY 5/4
- Firkin Friday with Nickel Beer Co at Hamiltons Tavern
- Hippie Crit 2018 with Rouleur Brewing at Coffee Cycle/Iron Pig Alehouse
- Hops on the Harbor Beer Pairing Dinner Cruise with Mike Hess
- May the Fourth at Beerfish

SATURDAY 5/5
- SD Brewers Guild Rhythm & Brews Festival at Vista Village
- BrewFit Event at Council Brewing Company
- Invest in Border X Info Session at Border X Brewing
- Take Flight Yoga at Belching Beaver OB
- BrewFit Exercise Class at Council Brewing Company

SUNDAY 5/6
- Reggae Sundays with Smokey Jakes BBQ at Legacy Brewing Oceanside
- Hoppy Yoga at Culture Brewing Ocean Beach

MONDAY 5/7
- Seize. Sip. Arrange. with Flowers ‘a la Carte at Second Chance Carmel Mountain Ranch

TUESDAY 5/8
- Quickfire Jigsaw Puzzle Competition at Mike Hess Brewing Ocean Beach
- Mother’s Day Planted Arrangement Workshop with Stemtations at Pariah Brewing
- Beer To The Rescue Charity Night at Societe Brewing
- Bike Night with Live Music at Legacy Brewing Oceanside

WEDNESDAY 5/9
- Mother’s Day Makers Market at North Park Beer Co.
- Adult Coloring with Beer at Iron Pig Alehouse

THURSDAY 5/10
- Macrame Plant Hang Workshop at North Park Beer Co.
- Beer & Wine Pairing Dinner with ZD Wines at Stone Brewing World Bistro & Gardens Escondido
- Beer To The Rescue Fundraiser at Thorn St. North Park

FRIDAY 5/11
- Hops on the Harbor Beer Pairing Dinner Cruise with Mike Hess
- Live Music: Brown Party Liquor Band at ChuckAlek Biergarten

SATURDAY 5/12
- French Saison Spring Seasonal Release at New English Brewing
- Second Saturday with Stone Brewing at Hamiltons Tavern
- 22nd Festival of Arts at North Park
- OB Spring Thing at Culture Brewing Ocean Beach
- Fluid Foundation Album Release Party at Legacy Brewing Oceanside
- Mother’s Day Wreath Workshop with Stemtations at Eppig Brewing Point Loma
- Taste of Julian at Main Street Julian
- Avenue Amps & Ales at Third Avenue Chula Vista
- Seize. Spin. Sip. (Introductory) at Second Chance Carmel Mountain Ranch

SUNDAY 5/13
- Mother’s Day Brunch: Cider (Serpentine) & Mead (Lost Cause) Pairing at The Good Seed Food Company
- Audic Empire Concert at Legacy Brewing Oceanside
- Hoppy Yoga at Culture Brewing Ocean Beach

MONDAY 5/14
- WOD Season 3 premiere at WhatsOnDraft.tv

TUESDAY 5/15
- Beer Dinner No. 5 at North Park Beer Co.
- Beer To The Rescue Charity Night at Societe Brewing
- Berris Fueller’s Day Off (Padres Game) at Small Bar

WEDNESDAY 5/16
- Adult Coloring with Beer at Iron Pig Alehouse

THURSDAY 5/17
- Cellarmaker Brunch & 10th Anniversary Kickoff at Toronado San Diego
- Reggae Sundays with Smokey Jakes BBQ at Legacy Brewing Oceanside

FRIDAY 5/18
- Beer Choir San Diego at Deft Brewing
- Sumo Soup Dinner with Good Seed Food Company at Savagewood Brewing
- Beer To The Rescue Charity Night at Societe Brewing

SATURDAY 5/19
- 10th Anniversary Celebrations at Toronado SD
- Brewmaster Dinner Series with North Park Beer Co at Waypoint Public North Park
- Beer To The Rescue Charity Night at Societe Brewing

WEDNESDAY 5/23
- Adult Coloring with Beer at Iron Pig Alehouse

THURSDAY 5/24
- 10th Anniversary Celebrations at Toronado SD
- Brewmaster Dinner Series with North Park Beer Co at Waypoint Public North Park

FRIDAY 5/25
- Crossover: Where Comics & Science Meet with Pariah Brewing at Comic Art Gallery Liberty Station

Continued on page 52 ▶
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Talking to Tyler Malek is a lot like talking to a brewer. He may be an ice cream baron, but his nth-degree devotion to the artisanal consumables he produces, and celebratory respect for local craftspeople, is right up there with similar ideals held by members of San Diego’s brewing community. I first sought out Malek after being impressed by the wide-ranging innovation behind his frosty wares at his recently opened Salt and Straw ice cream parlor in Little Italy.

At the newest link in a family-run, Pacific-coastal chain originating in Portland, I found imaginative flavors — Maple Peanut Butter Brioche French Toast, Avocado and Oaxacan Chocolate Fudge, and even a variety built to taste like loaded nachos — on a menu that changes every four weeks. The San Diego venue also offers flavors incorporating ingredients from local purveyors, such as James Coffee Co., Modern Times Beer, and Belching Beaver Brewery.

“We have a lot of fun with our ever-evolving flavors and see our ice cream as a soapbox to talk about ingredients from local providers,” said Malek. “Going into San Diego, we saw the huge parallel with what we have in Portland. No two cities are closer in terms of breweries and innovation. In fact, Modern Times was moving into the spot vacated by our friends at The Commons Brewery around the same time we were coming to San Diego, and they introduced us to the folks at Belching Beavery.”

Salt & Straw has since collaborated with both breweries, but in marrying his ice cream with their beers, Malek went in two completely different directions.
Recognizing the intense flavors in Belching Beaver’s Peanut Butter Milk Stout, he looked to amplify them even more by steeping the beer in the grains that make up its specialty malt bill, then adding more cocoa character care of salty, chocolate-dipped fried pork rinds. And after tasting the layered flavors of Modern Times’ Thermometer Island, a red wine barrel-aged saison flavored with Cara Cara and blood oranges, Malek felt inspired to replicate those flavors in sherbet form. Tools for that project included blood orange juice, rosewater, hops, ice cream made from a combination of coconut cream and cashew milk, plus the beer itself.

Already, this isn’t your everyday ice cream stop, and Malek has even more in store for beer-loving patrons (as soon as he acquires a liquor license for the Little Italy store): beer-and-ice-cream floats. The concept is not new to our area, but Malek’s expertise and attention to detail with this niche delicacy certainly are. He is currently working on a Salt & Straw cookbook and recently finished a chapter all about incorporating beer, including doing so with floats. The following are some key tips he was happy to share ahead of the book’s release later this year.

**A Little Bit of This, A Little Bit (More) of That:** Over the course of seven years in the frozen dessert biz, Malek has found that four ounces of ice cream to ten ounces of beer is the magic ratio. He realizes most beer is packaged in 12- or 16-ounce servings and considers the leftover a happy bonus for the float maker.

**The Perfect Scoop:** Instead of a dense, packed scoop like one would find atop a cone, Malek prefers to lightly skim the top of a fresh pint or carton of ice cream to get what he calls a “hollow scoop.” That’s the kind you typically see on television commercials where a thin ribbon rolls over itself into a cylinder of sorts. This allows for better integration with the liquid in the glass.

**Hop Interaction:** Malek says much of Salt & Straw’s success with beer and ice cream pairing is that they can customize the latter, but when trying to find over-the-counter ice cream to pair with beer, he is particularly cognizant of hops, which match up well with sugar, but not with fat.

**Using the Whole Freezer Aisle:** Don’t forget about sherbets (frozen fruit juice combined with milk or cream) and sorbets (frozen fruit juice). Malek says funky farmhouse ales and sour fermentations go exceptionally well with these lower-fat desserts. When creating a grapefruit sherbet with Myrtle, a citrus saison from The Commons, he said he couldn’t tell where the sorbet stopped and the beer began. In other words, it was the perfect pairing.

**Think Outside the Carton:** As with any pairing medium, surprises abound. Sometimes combining items that don’t sound like they’ll work yields surprisingly delicious results. Case in point: Logsdon Farmhouse Ales’ Seizoen Bretta, a champagne-like saison bottle-conditioned with pear juice that Malek combined with...sweet cream and chocolate fudge? It sounds crazy, but the bubble gum and prickly pear nature of the low acid beer worked well with similarly low acid, locally-roasted chocolate, proving that you just never know.

**But Don’t Be Afraid to Keep It Simple:** Not everything has to be a foray into uncharted culinary territory. Sometimes going with an obvious pairing is the best option. At the end of the day, good old fashioned vanilla ice cream is as versatile as the day is long, and good enough to be a go-with for the Salted Caramel Stout that Malek and company brew annually with their fellow Portlandians at Breakside Brewery.
That’s a lot of advice, and while there are some hard-fast tips to take to the bank (or the ice-cream aisle), like any mode of pairing, it will require a little trial...and maybe even some error. My recommendation is to start with a pint of the ice cream you’d like to use in your float, then select two or three beers you’d like to try it with. Take small glasses, scoop an ounce of the ice cream into each, then pour a little under three ounces of beer into each glass, wait a few minutes, then taste each to find which you like best. Once you’ve identified the ideal matchup, go with a full serving (and don’t forget to enjoy all that happy bonus beer).
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Causing trouble with the dudes from @mikehessbrewing on this hazy Thursday! Brewing up the next batch of this new IPA featuring Medusa and a healthy dose of Mosaic for good measure.

- @pariahbrewingco

Full cloud in here on this 4/20 Friday! We're mashing in a fresh batch of Art Is Hard, a beer we can't seem to make enough of. We brewed the first batch of Art Is Hard a year ago in honor of the North Park Festival of Arts, one of our favorite annual events. The recipe has evolved a lot since inception as we've learned a lot about the art of brewing hazies. Look for this new batch to be on tap in about 3 weeks!

- @northparkbeerco

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11. KURACALI SAKÉ & BEER BREWERY 175 Bostick Blvd. 858.775.6502 www.Kuracali.com


13. MOTHER EARTH BREW CO. 2055 Thibodo Road (Vista, CA 92081) 760.432.6600 www.MotherEarthBrewCo.com

14. OFFBEAT BREWING COMPANY 204 Main St. 760.599.4225 www.OffbeatBrewing.com

15. PORT BREWING/THE LOST ABBEY 155 Mata Wy. Ste 104 760.720.7012 www.LostAbbey.com

16. RIP CURRENT BREWING 1325 Grand Ave. 760.481.3141 www.RipCurrentBrewing.com

17. SPECHOPS BREWING COMPANY 206 Main St. 760.599.4225 www.MotherEarthBrewCo.com
**ENCINITAS & DEL MAR**

1. **FARR BETTER SPIRITS**
   398 N. El Camino Real | 760.753.7137
   www.FarrBetterSpirits.com

2. **ROYAL LIQUOR**
   1469 N Coast Hwy 101 | 760.753.4534
   www.RoyalLiquor.com

3. **PIZZA PORT SOLANA BEACH**
   135 N Hwy. 101 | 858.481.7332
   www.PizzaPort.com/Locations/Solana-Beach

4. **CULTURE BREWING CO.**
   111 S. Cedros Ave. | 858.345.1144
   www.CultureBrewingCo.com

5. **VIEWPOINT BREWING**
   1735 Hancock St. | 619.234.5757
   www.ViewpointBrewing.com

6. **SHAKESPEARE PUB & GRILLE**
   3701 India St. | 619.299.0230
   www.ShakespearePub.com

7. **THE PATIO ON GOLDFINCH**
   1263 University Ave. | 619.487.1382
   www.ThePatioOnGoldfinch.com

8. **THE REGAL BEAGLE**
   4020 Goldfinch St. | 619.501.5090
   www.RegalBeagleSD.com

9. **TOMA SOL**
   301 W Washington St. | 619.291.1159
   www.TomaSolTavern.com

10. **WHOLE FOODS HILLCREST**
    711 University Ave. | 619.294.2800
    www.WholeFoodsMarket.com

**MISSION HILLS & HILLCREST**

1. **BEER BARS & RESTAURANTS**
   - **BROOKLYN GIRL EERY**
     4033 Goldfinch St. | 619.296.4600
     www.BrooklynGirlEery.com
   - **JAKES ON 6TH**
     3755 6th Ave. | 619.692.9463
   - **SAN DIEGO BREW PROJECT**
     1735 Hancock St. | 619.234.5757
     www.SDBrewProject.com
   - **HILLCREST BREWING COMPANY**
     1458 University Ave. | 619.269.4323
     www.HillcrestBrewingCompany.com
   - **ACOUSTIC ALES BREWING EXPERIMENT**
     1795 Hancock St. | 619.299.2537
     www.AcousticAles.com

2. **BOTTLE SHOPS**
   - **BARONS MARKET**
     1347 Tavern Rd. | 619.445.5600
     www.BaronsMarket.com
   - **WHOLE FOODS HILLCREST**
     711 University Ave. | 619.294.2800
     www.WholeFoodsMarket.com
   - **BREW PUBS**
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   - **BREWERIES**
     - **ACOUSTIC ALES BREWING EXPERIMENT**
       1795 Hancock St. | 619.299.2537
       www.AcousticAles.com

3. **ALPINE**

4. **BEER BARS & RESTAURANTS**
   - **ALPINE BEER CO. PUB**
     1347 Tavern Rd. | 619.445.2337
     www.AlpineBeerCompany.com
   - **BREW PUBS**
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       1347 Tavern Rd. | 619.445.2337
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   www.HillcrestBrewingCompany.com

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   www.AcousticAles.com

**ALPINE**

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     1347 Tavern Rd. | 619.445.2337
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     1347 Tavern Rd. | 619.445.5600
     www.BaronsMarket.com
MISSION HILLS & HILLCREST

1. ALPINE BEER COMPANY
2351 Alpine Blvd. | 619.445.2337
www.AlpineBeerCo.com

RAMONA

1. CHUCKALEK INDEPENDENT BREWERS
2330 Main St. Ste. C | 513.465.9768
www.ChuckAlekt.com
2. SMOKING CANNON BREWERY
780 Main St. | 760.407.7557
www.SmokingCannonBrewery.com

JULIAN

1. NICKEL BEER COMPANY
1485 Hollow Glen Rd. | 760.765.2337
www.NickelBeerCo.com

WANT TO ADD YOUR LOCATION?

EMAIL: DIRECTORY@WESTCOASTERSD.COM
Continued from page 30

- Brews on the Roof with Mother Earth at Upper East Bar (Hotel Solamar)
- Hops on the Harbor Beer Pairing Dinner Cruise with Mike Hess

SATURDAY 5/26
- 2nd Annual Plethora of Piñatas Festival at Border X Brewing
- Seize. Spin. Sip. (Advanced) at Second Chance Carmel Mountain Ranch

SUNDAY 5/27
- Reggae Sundays with Smokey Jakes BBQ at Legacy Brewing Oceanside

MONDAY 5/28
- New WOD Episode at WhatsOnDraft.tv

TUESDAY 5/29
- Beer To The Rescue Charity Night at Societe Brewing

WEDNESDAY 5/30
- Fundraiser “Backroom Beer Pairings” with Aftershock Brewing at All Barons Market Locations
- Adult Coloring with Beer at Iron Pig Alehouse

JUNE 2018

FRIDAY 6/1
- Hops on the Harbor Beer Pairing Dinner Cruise with Pizza Port

SATURDAY 6/2
- 4th Anniversary Party at Council Brewing

SUNDAY 6/3
- Beer To The Rescue Beer-Release Events at Second Chance (Both Locations)
- Reggae Sundays with Smokey Jakes BBQ at Legacy Brewing Oceanside

TUESDAY 6/5
- Beachwood Brewing Tap Takeover & Brewery of June at Brewers Tap Room Encinitas
- Movie Night: The Big Lebowski at Stone Brewing World Bistro & Gardens Liberty Station

WEDNESDAY 6/6
- Adult Coloring with Beer at Iron Pig Alehouse

FRIDAY 6/8
- Hops on the Harbor Beer Pairing Dinner Cruise with Pizza Port
- Live Music: Kathryn Cloward Band at ChuckAlek Biergarten

SATURDAY 6/9
- HESSFEST 8 at Mike Hess Brewing Company North Park
- 4th Anniversary Party at Council Brewing Company

SUNDAY 6/10
- Stone Sour Fest at Stone Brewing World Bistro & Gardens Escondido
- Reggae Sundays with Smokey Jakes BBQ at Legacy Brewing Oceanside

MONDAY 6/11
- New WOD Episode at WhatsOnDraft.tv
- Suds & Science: From Research to Health Practice at Stone Liberty Station

TUESDAY 6/12
- Movie Night: The Naked Gun at Stone Brewing World Bistro & Gardens Liberty Station
- Bike Night with Live Music at Legacy Brewing Oceanside

WEDNESDAY 6/13
- Adult Coloring with Beer at Iron Pig Alehouse

THURSDAY 6/14
- Two Scientists Walk Into a Bar at 25 Local Establishments

FRIDAY 6/15
- Hops on the Harbor Beer Pairing Dinner Cruise with Pizza Port
- Live Music: Evan Bethany at ChuckAlek Biergarten

SUNDAY 6/17
- Reggae Sundays with Smokey Jakes BBQ at Legacy Brewing Oceanside

TUESDAY 6/19
- Movie Night: Zombieland at Stone Brewing World Bistro & Gardens Liberty Station

WEDNESDAY 6/20
- Adult Coloring with Beer at Iron Pig Alehouse

FRIDAY 6/22
- Hops on the Harbor Beer Pairing Dinner Cruise with Pizza Port

SATURDAY 6/23
- 4th Annual Tony Gwynn 5.5K with AleSmith Brewing at Lake Poway
- Arts & Amps 2018 (2/3) at Karl Strauss PB HQ
- Fuel the Desert at Legacy Brewing Oceanside
- 39th Annual Ocean Beach Street Fair & Chili Cook-Off Festival
- (Tentative Date) Beerleader Education Program at Bagby Beer Co.

SUNDAY 6/24
- Reggae Sundays with Smokey Jakes BBQ at Legacy Brewing Oceanside

MONDAY 6/25
- New WOD Episode at WhatsOnDraft.tv

TUESDAY 6/26
- Movie Night: The Three Amigos at Stone Brewing World Bistro & Gardens Liberty Station

FRIDAY 6/29
- Brews on the Roof with The Lost Abbey at Upper East Bar (Hotel Solamar)
- Hops on the Harbor Beer Pairing Dinner Cruise with Pizza Port

FRIDAY 6/30
- Adult Coloring with Beer at Iron Pig Alehouse

INCLUDE YOUR EVENTS IN NEXT MONTH’S CALENDAR FOR FREE
EMAIL: INFO@WESTCOASTERSD.COM
1. Aztec Brewing Company
   2330 La Mirada Dr. Suite 300
   aztecbrewery.com

2. Backstreet Brewery
   15 Main St #108
   backstreetbrew.com

3. Barrel Harbor Brewing
   2575 Pioneer Ave #104
   barrelharborbrewing.com

4. BattleMage Brewing Company
   2870 Scott St #102
   battlemagebrewing.com

5. Beach Grease Beer Co.
   1280 Activity Dr
   beachgreasebeerco.com

   1213 S Santa Fe Ave
   bearrootsbrewing.com

7. Belching Beaver Brewery
   980 Park Center Drive, Suite A
   belchingbeaver.com

7a. Belching Beaver Tavern & Grill
   302 East Broadway
   belchingbeaver.com

8. Booze Brothers Brewing Co.
   2545 Progress St. Suite D
   boozebros.com

9. Ebullition Brew Works
   2449 Cades Way Suite D
   ebullitionbrew.com

10. Full Body Brewing
    1340 Specialty Dr. Suite F
    fullbodybrewing.com

11. Indian Joe Brewing
    2123 Industrial Ct.
    indianjoebrewing.com

12. Iron Fist Brewing Co.
    1305 Hot Spring Way #101
    ironfistbrewing.com

13. Prohibition Brewing Company
    2004 E Vista Way
    prohibitionbrewingcompany.com

14. Latitude 33
    1430 Vantage Ct #104
    latitude33brewing.com
A San Diego-style IPA brewed with Simcoe, Mosaic, Amarillo, and Citra hops. Robust flavors and aromas of tropical fruit, pine, and tangerine linger through a dry, crisp finish.