

Next club meeting

HVHB December 14 8:00 pm The Brown Derby

The Brown Derby

96 Main St, Poughkeepsie, NY 12601

8:00 pm

(Second Wednesday of the month)

<http://www.brownderbynewyork.com/>

Club officers:

President - Phil Metty

Vice President - Eric Wassmuth

Treasurer – Monica Metty

Sargent at arms – Ian McGregor

Communications Secretary-Phil Van Itallie

Recording Secretary - Josh Youngman



The Brown Derby

Upcoming EVENTS on page 2

Minutes of Previous club meeting

November 2016 meeting was the annual Holiday Party held at Sloop Brewing.

40 people attended at Sloop Brewing in Elizaville, NY

Justin Taylor presented his brewery. Club members ate well and drank well and got home safely.

Reminders:

A potential slate of Club officers for 2017 is listed below:

President: Dann Gavaletz

Vice President: Josh Youngman

Treasurer: Brian Jameson

Recording Sec: Phil Van Itallie

Comms Secretary: Hilon Potter

Sargent at Arms: Justin Lomas

The Club has a number of PBW and Star San canisters available at a discount. contact Josh Youngman or Phil Metty.

All of our events are publicized on Facebook - if you want to stay in the loop with club activities please visit <https://www.facebook.com/hvhomebrewers>

The club gets some money if you click on an Amazon link from the club website.

www.hvhomebrewers.com

Upcoming Event(s):

March 11, 2017 Club 2017 competition
 September 2017 BJCP Exam sponsored by HVHB

2016 meetings

Date Location

All done for 2016 -- 2017 schedule has not been determined yet

Upcoming Beer of the Month (with 2008 style guideline identifiers)

December - 19A Old Ale

17B. Old Ale (2015 Style guideline)

Overall Impression: An ale of moderate to fairly significant alcoholic strength, bigger than standard beers, though usually not as strong or rich as barleywine. Often tilted towards a maltier balance. "It should be a warming beer of the type that is best drunk in half pints by a warm fire on a cold winter's night" – Michael Jackson.

Aroma: Malty-sweet with fruity esters, often with a complex blend of dried-fruit, vinous, caramelly, molasses, nutty, toffee, light treacle, and/or other specialty malt aromas. Some alcohol and oxidative notes are acceptable, akin to those found in Sherry or Port. Hop aromas not usually present due to extended aging.

Appearance: Light amber to very dark reddish-brown color (most are fairly dark). Age and oxidation may darken the beer further. May be almost opaque (if not, should be clear). Moderate to low cream- to light tan-colored head; may be adversely affected by alcohol and age.

Flavor: Medium to high malt character with a luscious malt complexity, often with nutty, caramelly and/or molasses-like flavors. Light chocolate or roasted malt flavors are optional, but should never be prominent. Balance is often malty-sweet, but may be well hopped (the impression of bitterness often depends on amount of aging). Moderate to high fruity esters are common, and may take on a dried-fruit or vinous character. The finish may vary from dry to somewhat sweet. Extended aging may contribute oxidative flavors similar to a fine old Sherry, Port or Madeira. Alcoholic strength should be evident, though not overwhelming. Diacetyl low to none. Some wood-aged or blended versions may have a lactic or Brettanomyces character; but this is optional and should not be too strong. Any acidity or tannin from age should be well-integrated and contribute to complexity in the flavor profile, not be a dominant experience.

Mouthfeel: Medium to full, chewy body, although older examples may be lower in body due to continued attenuation during conditioning. Alcohol warmth is often evident and always welcome. Low to moderate carbonation, depending on age and conditioning. Light acidity may be present, as well as some tannin if wood-aged; both are optional.

Comments: Strength and character varies widely. The predominant defining quality for this style is the impression of age, which can manifest itself in different ways (complexity, lactic, Brett, oxidation, leather,

vinous qualities, etc.). Even if these qualities are otherwise faults, if the resulting character of the beer is still pleasantly drinkable and complex, then those characteristics are acceptable. In no way should those allowable characteristics be interpreted as making an undrinkably off beer as somehow in style. Old Peculier is a fairly unique type of beer that is quite different than other Old Ales.

History: Historically, an aged ale used as stock ales for blending or enjoyed at full strength (stale or stock refers to beers that were aged or stored for a significant period of time). There are at least two definite types in Britain today, weaker draught ones that are similar aged milds of around 4.5%, and stronger ones that are often 6-8% or more.

Characteristic Ingredients: Composition varies, although generally similar to British Strong Ales. The age character is the biggest driver of the final style profile, which is more handling than brewing. May be aged in wood, but should not have a strong wood character.

Style Comparison: Roughly overlapping the British Strong Ale and the lower end of the English Barleywine styles, but always having an aged quality. The distinction between an Old Ale and a Barleywine is somewhat arbitrary above 7% ABV, and generally means having a more significant aged quality (particularly from wood). Barleywines tend to develop more of a 'mature' quality, while Old Ales can show more of the barrel qualities (lactic, Brett, vinous, etc.).

Vital Statistics:

IBUs: 30 – 60
SRM: 10 – 22

OG: 1.055 – 1.088
FG: 1.015 – 1.022
ABV: 5.5 – 9.0%

Commercial Examples: Burton Bridge Olde Expensive, Gale's Prize Old Ale, Greene King Strong Suffolk Ale, Marston Owd Roger, Theakston Old Peculier

Tags: high-strength, amber-color, top-fermented, british-isles, traditional-style, strong-ale-family, malty, aged

Apple picking and crushing--November 13 and 19

We picked ALL of the remaining apples at Lawrence Farms in Newburgh on a Sunday. There were three trailers of apples. We made about 400 gallons of juice on the following Saturday at Bruce and Gloria Franconi's home.



Photo by Monica Metty

All done picking



Photo by Monica Metty



Photo by Monica Metty



Nine Airports to Find Craft Breweries

Kristen Kuchar from CraftBeer.com

<https://www.craftbeer.com/craft-beer-muses/airports-craft-brewery-l>

Traveling is stressful. Between a long wait in the security lines, delayed flights and navigating through crowds, airports can very quickly become a not-so-great place to be. However, we've compiled a list that just might have you singing a different tune. Each of these U.S. airports has a true gem and saving grace inside — a much-welcomed craft brewery.

With this list of beer-lover hot spots (in no particular order), you may just welcome your next delayed flight or layover.

Baltimore/Washington International

[DuClaw Brewing Company](#) / Pre-security, Southwest Terminal

Grab a beer from this Maryland brewery, and choose from an array of sandwiches, burgers, and salads. (They have a kids' menu if you're traveling with little ones.)

Boston Logan International Airport

[Harpoon Brewery Tap Room](#) / Post-security, Terminal A

Enjoy their traditional pub grub with a beer menu that changes seasonally.

San Diego International Airport

[Stone Brewing Co.](#) / Terminal 2

Can't pick just one of Stone's awesome brews to go with their eclectic food menu (some of which comes from their own organic farm in Escondido)? Opt for an IPA sampler or a Taste of Stone, which features 7-ounce pours of Levitation Ale, Smoked Porter, and Arrogant Bastard.

Birmingham-Shuttlesworth International Airport

[Good People Brewing](#) / Concourse A

Food and beer pairings are served by a staff entirely made up of Cicerone Certified Beer Servers.

Gerald R. Ford International Airport (Grand Rapids, Michigan)

[Bell's Brewery](#) / Grand Hall next to the food court

It's not too early to enjoy one of the six Bell's brews on tap since they serve breakfast starting at 8:30 a.m. and throughout the day.

Cleveland Hopkins International Airport

[Great Lakes Brewing Co.](#) / Gate C14

The brewpub, including the airport location, prides itself on using fresh, local ingredients year-round.

Denver International Airport

[Boulder Beer](#) / Jeppesen Terminal, Level 5 West

New Belgium Hub / B Gates, near Gate B60

Fat Tire Amber Ale, Ranger IPA and 1554 Enlightened Black Ale are among the Fort Collins brewery's favorite brews on tap along with a massive food menu, including a vegetable stuffed roasted portabella sandwich.

Portland International Airport (Oregon)

Rogue Ales / Concourse D

Dead Guy Ale, Shakespeare Oatmeal Stout, Mocha Porter, and American Amber are a handful of the brewery's beers on tap, in addition to their spirits.

Tampa International Airport

Cigar City Brewing / Airside C

To go along with savory, flavorful Tampa-style Cuban food, the beers are brewed onsite and are exclusive to this busy airport.

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A 12-pack of beer-friendly presidents

By Rick Lyke , November 7, 2016 issue of Draft Magazine
<http://draftmag.com/a-12-pack-of-beer-friendly-presidents/>

In 1755, George Washington lost his first political campaign for the Virginia House of Burgesses by 271 to 40 votes largely because his opponent hosted a booze-laden election-day party and Washington did not. He learned the lesson and three years later was swept into office thanks to abundant amounts of whiskey, cider and porter. Even though he did not drink, William Henry Harrison launched a successful campaign for the White House in 1840 backed by a strategy that included handing out whiskey in bottles shaped like log cabins. The victory celebration was short lived; the ninth U.S. President died of pneumonia after just a month in office.

Political pollsters use a variety of sophisticated algorithms to improve the accuracy of their election prognostications. One of the bellwether questions in recent elections has been "Which candidate would you rather have a beer with?" The current campaign aside, looking back at history, there are clearly some answers to this question that are more right than others. Here are a dozen Commanders in Chief that would be amazing Oval Office drinking buddies.

George Washington (1st U.S. President, Non-Partisan, served 1789-1797): At Mount Vernon, Washington operated both a brewery for the plantation and a commercial distillery. English-style porter was his drink of choice and Washington's homebrewing was on a much greater scale than is common today. Beer production had to satisfy the household, including family, guests and servants. A 1757 recipe for a 30-gallon recipe for small beer in Washington's personal notebook is now housed at the New York Public Library.

John Adams (2nd U.S. President, Federalist, served 1797-1801): Adams lived to be 90 years old, quite an amazing feat for the time. Historians said it was his ritual to start each morning with a glass of hard cider, followed by porter and madeira during the rest of the day.

Thomas Jefferson (3rd U.S. President, Democratic-Republican, served 1801-1809): Jefferson was the principal author of the Declaration of Independence and is said to be the one of the most knowledgeable wine enthusiasts to ever occupy the White House. But beer, too, was an important staple for Jefferson. Jefferson petitioned for Englishman Joseph Miller to be granted U.S. citizenship. Jefferson wrote, "[Miller] is about to settle in our country, and to establish a brewery, in which art I think him as

skillful a man as has ever come to America. I wish to see this beverage become common instead of the whiskey which kills one third of our citizens and ruins their families.” One of Miller’s first acts in the U.S. was to teach Peter Hemings, a slave at Jefferson’s Monticello, how to brew beer.

James Madison (4th U.S. President, Democratic-Republican, served 1809-1817): While Madison was serving in the U.S. House of Representatives, he proposed the Tariff Act of 1789, the first bill ever designed to tax and regulate goods, including alcoholic beverages. The congressman from Virginia did so to create a steady source of income for the new nation, and he wanted to give domestic manufacturers an advantage over foreign competitors. Madison said the bill would encourage “the manufacture of beer in every state in the Union” and he was right.

Franklin Pierce (14th U.S. President, Democratic, served 1853-1857): Pierce is said to have loved beer and most other types of alcohol, especially after his party did not support his re-election bid. It was widely reported that he told one supporter: “What can an ex-president of the United States do except get drunk?” Pierce died of cirrhosis of the liver.

James A. Garfield (20th U.S. President, Republican, served 1881): We don’t know much about how Garfield would have entertained in the White House – he was assassinated just four months after taking office—but we do know that while serving nine terms in Congress, he was noted to enjoy drinking beer and would hardly touch any other type of alcohol.

Chester A. Arthur (21st U.S. President, Republican, served 1881-1885): Following Garfield’s assassination, the Temperance movement put pressure on Arthur to turn the White House into a dry zone. Arthur is quoted as telling one of the anti-alcohol crowd, “I may be the president of the United States, but what I do with my private life is my own damned business!”

Grover Cleveland (22nd and 24th U.S. President, Democratic, served 1885-1889 and 1893-1897): Cleveland loved beer long before he became President. While campaigning in 1870 to become Erie County, N.Y., District Attorney, Cleveland and his opponent agreed to limit their beer consumption to four per day to remain clear-headed during the race.

Franklin Delano Roosevelt (32nd U.S. President, Democratic, served 1933-1945): Elected during the Great Depression, his campaign called for the repeal of Prohibition. Temperance had been tested and failed. FDR realized brewing, winemaking and distilling would create jobs and tax revenue. Once in office, Roosevelt pushed Congress to repeal the Volstead Act. On March 22, 1933, Roosevelt signed the Beer and Wine Revenue Act, and said “I think this would be a good time for a beer.”

John F. Kennedy (35th U.S. President, Democratic, served 1961-1963): JFK served Dom Perignon Champagne at state functions at the White House and is said to have been fond of Heineken, a status symbol at the time.

James Earl Carter Jr. (39th U.S. President, Democratic, served 1977-1981): In his single term, Carter signed a bill in 1978 that launched the modern homebrewing movement, which spawned the first generation of American craft brewers. The law exempted homebrewed beer made for personal and family consumption from excise taxes. The law still allowed states to prohibit the making of beer, wine, cider and mead, but soon homebrew supply shops started to open.

Barack H. Obama (44th U.S. President, Democratic, served 2009-Present): During his first presidential campaign, he visited a brewpub. He famously hosted the “Beer Summit” in 2009 to try to resolve an alleged case of racial profiling involving a Harvard University professor and Cambridge Police. And he brought homebrewing to 1600 Pennsylvania Avenue, using honey from hives on the property to brew White House Honey Ale.

Now that the election is over, we can have a cold one to wash down the election results.

The IPA Through the Ages

<http://punchdrink.com/articles/the-ipa-through-the-ages-beer-history-india-pale-ale/?cdi=3B77F6AEE9B47E2FE0534FD66B0A9766&ref=PRH08AB69900B&aid=randohouseinc27499-20&linkid=PRH08AB69900B>

With a wide range of styles and new ones emerging each year, it's easy to forget that the category we know as India pale ale has been around for centuries. Joshua M. Bernstein on the origins and evolution of the IPA.

November 8, 2016 issue of *Punch* magazine by [Joshua M. Bernstein](#)

Over beers one recent evening at my apartment, my friend, David, was recounting a party conversation that turned to the question at hand. One guy swore he knew the story.

“It was invented in England to preserve beer on the journey to India during the 18th century,” he said.

David knew this was false. By the 1760s, British brewers fortified *all* beers bound for India and tropical climates with extra hops—the multipurpose flowers that bestow beer with flavor, aroma and bitterness.

“Did you tell him he was wrong?” I asked.

“It was a party,” he said. “I didn’t feel like arguing.”

While the IPA is the craft beer movement’s lifeblood, coursing through tap lines countrywide, the style’s origins and evolution remain largely misunderstood. Knowledge, it seems, has ridden a back seat to blind desire.

“The first question we’re asked is, ‘What IPAs do you have on tap?’” says Zack Kinney, who cofounded Brooklyn’s Kings County Brewers Collective. “Our best-selling beer is whatever IPA we have on tap. The second-best-selling beer is the session IPA—or the double IPA.”

The appeal of the IPA is its ability to pull every lever on the palate. These beers can be sweet and fruity, bitter and citrusy, funky and feral or as tropical as a Piña Colada. It’s a style, at least nowadays, ordained by a single directive: Add extra hops.

“What I tell brewers all around the world is that biggest differentiation of what we’re calling ‘craft beer’ and beer as we knew it before is the use of hops in a more aggressive manner,” says Firestone Walker brewmaster Matt Brynildson.

In certain respects, this practice harks back to the style’s start. During the 18th century, hops were used to balance malt sweetness, with the added bonus of their preservative properties warding off spoilage in beer—essential during the long sail from Britain to India, then under the the control of the British Empire. As shipments to India gradually increased, so did hopping levels, leading to “pale ale prepared for the East and West India climate,” as Britain’s W.A. Brown Imperial Brewery advertised in 1817. (Domestically sold British pale ales used fewer hops.)

While British brewers regularly made the style that would become the IPA by the early 1800s, the first printed codification (in the *Liverpool Mercury*) as “India pale ale” didn’t come until 1835. By this time, the prevailing style of “India pale ale” was an evolution of the strong and somewhat sweet Burton Pale Ale, singular thanks to the local gypsum-spiked water (which, thanks to elevated levels of calcium sulfate, gave the beer a drier, more bitter flavor). When Russian tariffs banned British imports to the Baltic, then a major Burton Pale Ale market, the East India Company tapped Burton brewers to replace London-based Bow Brewery, whose greediness led the importers to end the arrangement.

The style persisted, but by the early 20th century, the crisp Czech pilsner had superseded IPA on its path to world domination. It did, however, hop the pond prior to its UK decline—hastened by taxes and the temperance crusade—most notably to Newark, New Jersey’s Ballantine, which aged its generously bittered IPA in oak casks. The beer endured for nearly 120 years until its 1996 discontinuation. By that time, the rebirth of the IPA was already in full swing.

The modern American boom of the style can really be traced back to two beers, beginning, in 1975, with

San Francisco's Anchor Brewing Liberty Ale, which was brewed with a new hop called Cascade. Floral and full of grapefruit bitterness, Liberty was freedom from light lager tyranny—an early IPA even if it lacked the descriptor. Eight years later, Bert Grant's Yakima Brewing and Malting Co. was the first beer to pair the style with its proper moniker.

"[Anchor] Liberty and Grant's were the basis of the American style of intensely hoppy, aromatic IPA," wrote the beer expert Michael Jackson [back in 2001](#). "[But] Grant's brought back the historic name and made it part of our beer vocabulary again."

The IPA gradually became a weapon in craft brewers' battle against conglomerates. The mid-1990s welcomed Lagunitas IPA and Stone IPA, symphonies of citrus and pine that solidified the West Coast as a stylistic trailblazer. Sierra Nevada first underscored IPA's seasonality with Harvest Ale (1996), using freshly picked hops—greener and more delicate than standard dried hops—to create a new fall category. But the IPA wasn't solely a West Coast delicacy. Harpoon IPA (1993) and Brooklyn East IPA (1995) were early reps for the East Coast, while Bell's Two Hearted Ale (1993) and Goose IPA (1997) held it down for the Midwest.

Looking back, these early examples seem quaintly restrained. By the mid-aughts, the IPA began to push international bitterness units (IBUs, a measure of a beer's perceived bitterness) and alcohol ever higher. Russian River's Pliny the Elder (2000), as resinous as a pine tree and clocking in at eight percent ABV, became the archetypal double IPA. Then came the stronger triple (ten to 12 percent) and quadruple (12 percent and up)—expressions that pushed the very upper limits of flavor and drinkability. Consuming beers like Stone Ruination, Green Flash Palate Wrecker, Dogfish Head 120 Minute IPA or Mikkeller 1000 IBU was equivalent to eating an incendiary Carolina Reaper—it was drinking as double dare. (Today, "[I don't like IPAs](#)," remains a common refrain, largely a hangover from the IPA arms race era.)

In reaction to this movement toward the edge of drinkability, the IPA has, over the last half-decade, undergone yet another evolution. Founders' All Day IPA (first released seasonally in 2010, and year-round in 2012) ignited the full-flavored, low-alcohol session IPA craze. Simultaneously, Northeast brewers like Hill Farmstead, the Alchemist and Maine Beer Company began creating hazier, juicier IPAs with gale-force fragrances—their jagged bitterness sanded smooth. Brewers turned this trick with freshly developed, fruit-forward hops such as Citra, [Mosaic](#) and Galaxy, grains including wheat and oats, and the addition of hops at brewing's end, heightening aroma and flavor without the bitter bite.

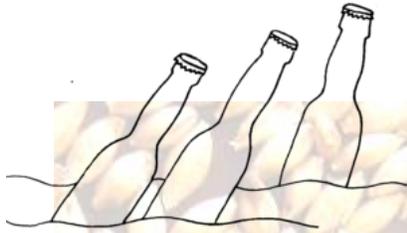
"There's no reason a double IPA can't drink like a pale ale," says Alex Tweet, head brewer at Berkeley's Fieldwork Brewing. The brewery, which creates a range of softer, fruitier IPAs, makes pale ales as flavorful as stronger beers, while their aromatic double IPAs drink lighter and drier. "It doesn't always have to be this big, arduous, heavy resin bomb," he says.

So here we are in 2016, the IPA arguably more popular than ever. Aficionados queue for hours at L.A.'s Monkish, Brooklyn's Other Half and Richmond's The Veil to buy freshly canned IPAs—fetish objects rabidly traded online. The flamboyant, Americanized IPA has spread to Stockholm, Tokyo and Berlin, where Stone just opened a European outpost.

The style has also become a diving board from which brewers have leapt into uncharted waters, using hops, grains and yeast strains to set offerings apart. IPAs are now black and white, squeezed with grapefruit, fermented with lager yeast and [laced with lactose to emulate milkshakes](#).

"Session, Brett, Double, Red, White, Green, Triple, what flavor of IPA do you want, sir?" wrote beer expert Lew Bryson in the September 2016 issue of *All About Beer*. "We have everything."

More than two centuries after its invention, the IPA's only true definition, it seems, is that it should forever be changing.



1760s — Breweries in England are advised to add extra hops to their beers to safeguard them from spoilage during long seafaring voyages to the Caribbean and, yes, India.

1835 — An edition of the *Liverpool Mercury* uses the phrase “India pale ale,” reportedly its first mention in print.

1878 — Ballantine IPA is first brewed in Newark, New Jersey. Aged in wood and lavishly hopped, it’s one of America’s earliest examples of the style.

1972 — The Cascade hop is released by Oregon State University’s USDA breeding program. Its floral, grapefruit-like profile will later lay the foundation for American IPA.

1975 — Anchor Brewing celebrates the bicentennial of Paul Revere’s ride by brewing Liberty Ale. Solely hopped with Cascade, Liberty is America’s first modern IPA.

1983 — Bert Grant’s Yakima Brewing and Malting Company releases the first beer to be labeled IPA in the modern era.

1989 — Denver’s Great American Beer Festival awards its first medals for IPAs. Gold? Rubicon India Pale Ale.

1994 — The Blind Pig brewer Vinnie Cilurzo unveils the Inaugural Ale, the first double IPA. Six years later, at Russian River, he releases the Pliny the Elder, igniting America’s double IPA boom.

2002 — Stone Brewing releases Ruation, the first West Coast double IPA to be bottled year-round. The bitterness arms race later reaches its peak with Mikkeller 1000 IBU.

2003 — Dogfish Head debuts 120 Minute IPA, a boozy bruiser that ups the ante for ABV, clocking in between 15 to 20 percent.

2009 — The Citra hop is officially released. Its profile of papaya, lychee, mango and citrus will help shift the IPA away from citric bitterness and toward tropical fruitiness.

2010 — Founders Brewing distributes the low-alcohol All Day IPA, which later becomes the first widely distributed session IPA.

2011 — Vermont’s The Alchemist cans Heady Topper, its aromatic, hardly bitter double IPA. It’s the beer that ignites the IPA canning craze.

2012 — Floral, peachy and unabashedly tropical, Mosaic hops become America’s next hot IPA hop.

2015 — Ballast Point releases Grapefruit Sculpin, the citrus-infused variant of its flagship IPA, igniting the widespread craze for fruited IPAs.

2016 — Both sour and milkshake IPAs arrive, further expanding the style’s definition.

DIY: Kettle Etching

Jester Goldman published for Craft Beer & Brewing published November 4, 2016

<https://beerandbrewing.com/2bJdqeT68EI2sCi2GI0484/article/diy-kettle-etching>

The referenced article has step by step instructions for etching stainless steel kettles using only:

- DC power (from a battery)
- 1/4 cup vinegar
- Cotton swabs
- Electrical tape and vinyl stencils
- Level
- Measuring cups
- Latex gloves
- Alcohol wipes
- X-Acto knife
- Bar Keepers Friend cleaner



About to etch using cotton swab



Etched stainless steel pot

Bargain Hops

Bargain Hops from Yakima Valley Hops (\$5 pounders from 2015 crop) "High Five Special".

Varieties include Columbus Summit, Nugget, Jarrylo, Sorachi Ace, G R Perle, Cascade, Centennial, Warrior and Pekko as of 11-29-2016.

http://www.yakimavalleyhops.com/category_s/1996.htm

TV Show is Looking for a Homebrewer

From: Jaime Cooke [mailto:jaime.cooke@vice.com]

Sent: Tuesday, November 29, 2016 5:04 PM

To: Jaime Cooke <jaime.cooke@vice.com>

Subject: VICELAND: Homebrew documentary TV show seeking homebrewers!

https://www.viceland.com/en_us

My name is Jaime Cooke and I'm a producer at [VICELAND](#), Vice Media's television network. I'm currently working on a new show where we feature two awesome and dynamic homebrewers from different cities in the US.

Brew on television

TV SHOW
COULD
FEATURE
YOU



We are hoping to do an episode in New York (our home base!). If you know anyone in your homebrew club or in the homebrew scene in NY that would be interested, please pass along my e-mail and contact information!

The general premise is to showcase different brewers from all over America who are simply passionate and outgoing about their beer. We'd see their brewing process, try their beer, and learn more about the brewer.

We'd be filming in mid-January or early February, spending a few days with each homebrewer.

Thank you for your time,

Jaime Cooke

Casting Producer
VICELAND
314-378-4319