

IDAHO BREW MAGAZINE

Craft Beer Culture in the Gem State



In This Issue

- Meet the Brewer - Mick Duff's
- A Uniquely Idaho IPA
- Meet the Brewer - Chris Compton
- A Good Paddling?!
- Ask a Beer Lawyer

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A photograph of two men standing side-by-side. The man on the left is wearing a grey t-shirt with a green and white dot pattern. The man on the right is wearing a blue t-shirt with a technical diagram and glasses. They are standing in front of a background that includes a wooden barrel, a hop cone, and a sign that says 'MICK DUFF'S BREWING'. The entire image is framed by a decorative border of white snowflakes.

Mick Duff's

Since 2006, locals & visitors alike have been enjoying MickDuff's Brewing Company's award winning craft beer & family-friendly pub cuisine. With the recent addition of a Brew Hall, craft brew loving patrons can enjoy the offerings of outside food vendors along with MickDuff's 12 beers on tap. This interview benefits from the input of both Brewmaster Mickey & apprentice brewer Mack.

What was the first beer you ever tasted?

Mickey: Being from Seattle, I'm thinking my first beer was one of my Dad's Rainers.

Mack: Coors Light. We were watching football in the living room, and I was maybe 5 years old. I hated it, and wondered why they drink that stuff, and didn't try it again for 10 years. I'm still wondering why they drink that stuff.

Why did you brew your first beer?

Mickey: I love creating things, and working with my hands. After reading about home brewing I decided it sounded like fun and wanted to try it out!

Mack: I've worked in the Pub since I was 18 and thought it was super cool. I later found out it was extremely tasty and scientific, so my interest was peaked.

How did you name your brewery? How do you name your brews?

Mickey: MickDuff's came from mashing together my name, Mickey, and my brother/business partner's name, Duffy. In the beginning, we named beers after local and Irish influences. Lately, we let our customers and regulars help us out and regularly take to the chalkboard or Facebook to help name our beers.

Where does the name "Strom Hammer" come from?

Mickey: Strom is short for Stromberg, which is my brew-mentor's name and he is actually the one who gave me the original recipe for this beer.

Meet The Brewers Mickey & Mack

MickDuff's Brewing, Sandpoint, Idaho

By Seneca Cummings



What's the strangest or most unique non-traditional ingredient you ever tried in a brew, and how did it go?

Mickey: We don't typically use too unique of ingredients because we try to stay pretty middle of the stream for our patrons, but with the addition of our new 3 BBL Pilot Brewery, we hope to start rocking the boat. The most unique was lactobacillus, we made a sour beer with and it was a learning experience.

What's your favorite among your own brews, and why?

Mickey: Whichever one is in my hand! However, I tend to drink our IPAs and our dark beers, like the Porter, more often than the rest.

Have any of your beers won awards?

Mickey: Yes. We do not send a lot of beers to competition but we have been fortunate to win a handful of awards at the North American Brewers Festival (NABA).

Is brewing beer your dream job, or is there anything else you'd do (if you could do literally anything)?

Mickey: It's absolutely my dream job. I'm very happy, living out my dreams, and I can't see myself doing anything else.

What job(s) did you have before becoming a brewer?

Mickey: I worked in the Prosthetic and Orthotic industry in Seattle. Then, I went to work for Scuttlebutt Brewery as an assistant brewer.

Is there a "corporate" beer that is a guilty pleasure of yours?

Mickey: My brother-in-law only drinks Miller Light, so I'll admit, I do regularly imbibe a Miller Light.

Tell us a real tale of a brewing failure or disaster you've experienced.

Mack: My first brew day at the Pub... aka the broken boiler incident. After two summers of apprentice work, Mickey let me take the helm, with his guidance, and a boiler pipe split in our basement. It was a very long day fixing the pipe and getting our boil finally going.

*Is there an article about craft beer burning a hole in your brain?
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*"Mickey & Mack"
continued on page 8 ➤*

At Grand Teton Brewing, we introduce a few new recipes to our lineup of beers each year. These recipes typically are destined for our quarterly released, large bottle format Cellar Reserve Series. The newest challenge for our brewers at Grand Teton is designing a new beer in a category that has seen it all: India Pale Ale. In the state of Idaho, we may be one of the only breweries not offering a year round IPA (if not the last). We brew three variations of an IPA for our seasonal program; Lost Continent a Double IPA, Pursuit of Hoppiness an Imperial Red Ale and Trout Hop a Black IPA. We also brew Sweetgrass American Pale Ale year round and Bitch Creek, a beer we refer to as an Extra Special Brown that has no shortage of hops in it. As you can see, hops do not scare us and we feel pretty strongly that we can brew a beer that showcases hops. But how do we crack into the already strong and well-represented category of IPA?

In order to find the perfect IPA for our portfolio, which is going to be a big brother to Sweetgrass and a little broth-

Developing a Recipe: A UNIQUELY IDAHO IPA

By Max Shafer
Brewer, Cellar Master, & Barrel Manager



er to Lost Continent, we are going to brew 12 different IPAs. Different grain bills, new hopping techniques for us, maybe some slightly different dry hopping regiments and even different fermentation temperatures could help us sculpt this beer into the IPA we are looking for. At the moment, we have decided to focus on Idaho ingredients, following in the footsteps of our Ale 208 (and all Idaho sourced beer). This is how we have decided to brew a very pale, teeth punching, smack you in the taste buds India Pale Ale.

GRAIN

We receive our malt from Great Western Malting in Pocatello, Idaho. We use a high color, 2-row barley that gives our beers great, rich and pronounced flavors as well as an inviting golden honey color. Sometimes, brewing an IPA with only base malt and no added crystal malts isn't the greatest of ideas, because trying to balance the hops flavors, aromas and bitterness can be a challenging task with a simple, one dimensional base malt. I am confident that our 2-row has enough flavors, but not an overpowering amount, to stand up to the serious hopping regiments and their contributions they will impart into this beer.

HOPS

We use a lot of different hops at Grand Teton, but one way to make a new beer in a portfolio stand out is by bringing in new hops: so that's what we did. After chatting with some hops growers around the state, we decided to start bringing in hops they recommended. Some of these varieties include: Calypso, El Dorado, and Apollo. We already use a lot of Bravo, Chinook, Cascade, Centennial and Columbus, Tomahawk and Zeus so we plan to sprinkle some of those hops into various beers at various points to help compliment the new varieties.

"Uniquely Idaho IPA"
continued on page 8 ➤



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A few weeks ago, I wandered into Highlands Hollow, looking for Chris Compton, the head brewer. He was busy cleaning the brewery & timing the mash, but had a few minutes to sit down with me & talk. We went to his office at the far end of the brew room and pushed aside a bag of cannoli he made for the staff holiday party to make room.

How did you get into brewing?

Many brewers get started because of their huge passion for beer. They get into it as homebrewers, then make the leap to commercial brewing. It wasn't like that for me. I was never a beer geek. I was bartending here and the brewmaster at the time needed help. He said he'd give me a shot... that was back in 1993. I guess I sort of slid into the job, but now, I feel very lucky for it.

Did you continue to bartend for a while?

I still bartend one day a week. I enjoy getting to talk to customers. Some people have been coming in for years. I know about them and their families. We've become friends. That's still really important to me.

Say you go out to drink, someplace other than here, what beer will you order?

An English Pale Ale, I like the style. I like IPAs too, but when a bar has 12 taps and six are IPAs... They're great; but I want to go out, have some lunch and a couple of pops and be able to drive home. When I see one from Payette or Woodland Empire that isn't so big, I gravitate toward them, 'cause I can drink more of them.

What beer are you working on now?

Creature Comfort. It's a coffee cream stout. We collaborated with Payette Brewing and Dawson Taylor Coffee. We started carrying Dawson Taylor coffee a while ago and they showed an interest in working on a coffee beer, so we worked on the recipe with the guys at Payette. They came over and we brewed a double batch to split with them. We're going to pour it on nitro which should go great with a dark beer like this. After that, I'm working on our annual Winter Warmer which is a maltier type of beer and higher alcohol than most of our beers, but not huge.

Speaking of Payette, how has it been brewing as Boise goes through this explosion of new breweries?

It's been great! We're fortunate that we're more of a neighborhood brewery. We're not a big production brewery like some of the others. They fill that niche. We make enough beer for the people who come into the restaurant. We keep their glasses full and since we're in a good neighborhood and a good location, it works out well for us.

Your location seems great, especially in winter with everyone coming home from Bogus.

People often stop in after skiing. If you live in East Boise or Meridian, you may not drive all the way over here for dinner and a beer, but if you're coming home from skiing, we're a great place to stop.

Aside from brewing, what else do you like to do?

Hang out with my wife and son... watch baseball and golf. I also like to get out and play golf once in a while.

What's your favorite book, song or movie, possibly related to beer?

There's a great book about beer; it's a kids book. It's called "B is for Beer" by Tom Robbins; it's fun to see a kids book about the topic. I had to read it. As far as movies... Animal House, good beer movie.

Animal House, always a good choice. It was good talking with you and thanks for your time. Cheers. ♦♦♦

Visit Chris at Highlands Hollow or online at:
HighlandsHollow.com

Woody Sobey is the creator & host of **Boise Brew Minute**, broadcast on Radio Boise every Tuesday & Friday at 5:40pm, Saturday at 1:40pm, & Sunday at 2:40pm & 6:40pm. Pick up Radio Boise 89.9FM and 93.5FM in the greater Boise area, and streaming live around the world at **RadioBoise.us**.

Meet the Brewer **Chris Compton**

Head Brewer, Highlands Hollow

By Woody Sobey



"Slap me, spank me, make me convert long chain starches to fermentable sugars with the utmost of efficiency, like a dirty girl," my mash whispers. "Are you going to hit me with that? Oh no, I've been very naughty."

The paddle comes down with a sharp stroke and plunges into the sloppy mixture of grain and hot water. The mash resists at first, struggling to keep the husk material bound up in tight dry clumps, but after a couple of firm swats the moisture seeps in. A trickle and then a gush as the mash relaxes and accepts.

It takes a nice paddle to administer a good paddling, so it is project time here at Screw Up Beer.

SOURCING YOUR WOOD

The ideal mash paddle is made from a hardwood with small pores. The opening size is fairly important because you don't want your paddle to stain from dark wort. Soft woods, or some hardwoods like red oak, aren't used for cutting boards because they have large pores and can harbor bacteria. While any bacteria on the paddle will be killed during your boil, hardwood is a lot more durable. Maple, white oak or poplar are all good choices.

My mash will only get the finest wood so I used maple. It was a little tough to find because big box building supply stores don't carry it but if you call around to specialty lumberyards it's possible to track some down. Something to be aware of is, like a lot of things, pieces of hardwood come in random lengths and widths. No one can explain why. Somewhere between four and six inches width and three feet long is about what you are looking for.

THE DESIGN

When adding grain to hot water the grain has a tendency to clump together in balls. The outside of the dough ball will be wet and gooey while the inside will be bone dry. In function, a mash paddle has to be able to stir a fairly viscous liquid but it also needs holes to break apart the clumps.

For a truly basic model you would just drill holes in the paddle, which has the disadvantage of being boring as shit. With tools as simple as a jig saw or a Dremel® you can do pretty much anything. A skull, bio-hazard symbol, sports logos, the bat symbol or any letter would all look cool. If you have access to a scroll saw you could do some pretty complex designs like Darth Vader's head, pin up silhouettes or a picture of your favorite Idaho Brew Magazine writer.

Tape the stencil to the board and draw out the handle. Then, take a moment to consider your paddle. Is the handle long enough? Is the paddle spoon wide enough? Is your shaft too big? Did you giggle when you thought about your shaft size?

THE CUT & FINISH

Once you are 100 percent committed to the paddle, make your cuts. I had a new Dremel® so I incorporated a lot of curves into my design. However, I had better luck and found there was more control with just a jig saw.

When the cutting is done you are going to look upon the new paddle and say, "Dammit, this looks like shit!" The edges will be all splintery, the straight cuts will look like they had been made during the height of a severe epileptic seizure and you will swear your stencil cutout had been done by a beaver on meth. At least that's what mine looked like. In order to finish it you will need to sand for a million hours and wipe it with food grade mineral oil. If you routinely plunge your wood into something wet without protection it will crack & break.

Sadly, having a badass mash paddle isn't going to make you a better brewer. Like having a beard won't make you a better lumberjack. However, you are going to look like some sort of rock star brewer and in the end that's enough. It's the blue mountains of the homebrew scene. ♦♦♦

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1,001 Ways to Screw Up Beer

WHO CAN'T APPRECIATE A GOOD PADDLING?

By Justin Baldwin



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I heard that I can have an open beer in my car while driving outside of city limits. Is that true?

The law statewide is that you can't drink or allow anyone else to drink beer or other alcoholic beverages in your vehicle while you are driving.

You can't allow anyone to open an alcoholic beverage in the vehicle, either. Opening a drink includes popping open a can, uncapping a bottle, or breaking the sticker seal on a growler. Both the driver and the passenger can catch a criminal charge for this stuff.

When you're outside of city limits, that default state rule is not as oppressive as it seems, though. You can keep open containers in your car's trunk or, if there's no separate trunk, behind the last upright seat in the car. Presumably, a truck bed is okay too. You can also have a drink in the living quarters of an RV. By "RV," I mean a camper trailer, motor home, or converted school bus that you can actually inhabit. These rules also apply within some city limits, including Boise.

But beware: every city has its own peculiar laws, and they may not be clear. In Coeur d'Alene, for example, with some limited exceptions, it is illegal to possess an open container on any public street, "including any motor vehicle moving or stationary." Pocatello forbids being in possession of an open container if you are "present, either on foot or by other means of locomotion, upon the public streets." City ordinances make things complicated when you're paying to ride in the vehicle, too. In unincorporated parts of the state, you can have an open container in the passenger area of a vehicle that transports people for pay, such as a cab. But most cities, including Boise, prohibit open containers in cabs. Cities have even more rules about other rides for pay, like tour buses or bicycle cabs.

It may very well be the custom in your town not to cite people for having an open container in a given situation, such as keeping an unsealed growler the trunk or

having a drink while riding in a cab, but you don't want to find out the hard way.

Instead, try calling your city's non-emergency police line and asking someone about their policies. If an officer is available,

she will often answer your question right on the phone. Officers are also sometimes willing to tell you what the department's practice is in a given situation where the law is unclear. The amount of trouble you'll encounter on an open-container charge depends on where you are in the vehicle when you get pulled over and whether you're charged under the state law or a city ordinance. City laws vary, but under the state law, passengers can be charged with an infraction (kind of like a speeding ticket) with modest fines. The driver, however, is looking at a misdemeanor with a penalty of up to 6 months in jail and up to a \$1000 fine. The State probably won't try to slap most first-time offenders with the most serious penalties, though.

Even so, to be safe, do your drinking outside the car, throw away the containers, and have your sober friend drive you home. Alternatively, call a cab or, if you live in the Boise area, summon an Uber. And unless you're sure what your town's rules are, don't bother transporting open containers anywhere in the car. ♦♦♦

Steve Wieland represents Idaho businesses in legal disputes as an attorney with Hawley Troxell. He also co-founded Idaho's first Wine, Brew, and Spirits practice group. More information at: hteh.com/beerlaw.

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JANUARY EVENTS



Provided by
Boise Beer Buddies

- Jan 10th: Sockeye Barrel Fest @ Bittercreek Ale House
- Jan 15th: Adult Night @ Discovery Center of Idaho: "The Chemistry of the Cocktail"
- Jan 17th & 18th: Beer & Gear Festival @ Brundage
- Jan 22nd: Wax 'n Beer @ Sockeye Brewing
- Jan 24th: Beer Can Appreciation Day
- Jan 24th: Beer & Chocolate Festival
- Jan 30th - Feb 8th: McCall Winter Festival

If you want more details about these events or other upcoming events, head on over to BoiseBeerBuddies.com and sign up for the weekly BeerMails!

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The Continueds Page....

Mickey & Mack: from page 2

Where do you see your brewing headed in the next 5, 10, 15 years?

Mickey: Larger scale. Increase production and one day add a packaging line of some sort, bottles or cans.

What's your favorite sandwich?

Mickey: Grilled Gorgonzola Cheese Steak at our Pub on historic First Ave in Sandpoint. It's made with local Gorgonzola by Litehouse Foods (more commonly known for their Bleu Cheese dressing) which we then season and add garlic.

What's your favorite non-beer beverage, hard or soft?

Mickey: Gin and Tonic, but I enjoy wine too.

Which of your beers would you recommend to a grandmother to pair well with bingo night?

Mickey: We notice at the pub when grandmas order an IPA on accident, they hate it, so we would steer clear of hops.

Mack: Exactly what Mickey said, I would tend to say if they want to try a real craft beer style that isn't our lightest fashion I would recommend Irish Redhead.

If you were to be banished to an island with only one beer, what beer would it be?

Mickey: Bottomless glass of any craft beer.

If you created a new variety of hops, what would you name it?

Mack: Devil due to my heritage & meaning of my German last name. ♦♦♦

Visit Mickey & Mack at MickDuff's Brewery or online at:
MickDuffs.com

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Uniquely Idaho IPA: from page 3

I am hoping to balance out flavors of hops with hops that have different characteristics (piney with fruity, earthy with fruity, etc.). I want these IPAs to be unique and full of a lot of different flavors. Most of the bitterness will be achieved early on in the boil by a single, large hopping with rather neutral hops. Double Dry Hoppings, First Wort Hoppings, massive whirlpool additions and a lot of late boil additions are going to be standard in each of these IPAs and will be the reason for memorable tastes and irresistible aromas.

YEAST

Our yeast will be one of our house strains. In this case an English Ale variety. It produces very little Diacetyl, little to no ester production, drops out relatively well, and is a very efficient. It should stay hidden and allow the hops to really shine. We have already brewed several test batches in very limited quantities and they are available on draft only. Right now the only place to try these beers is at Local Restaurant in Jackson, Wyoming and in our Pub in Victor, Idaho. Keep an eye out at bars that serve Grand Teton beers on draft, you never know who may end up with one of these test batches. ♦♦♦

Visit Max at Grand Teton Brewing or online at:
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