

IDAHO BREW

magazine

March 2015

Issue #9



Don't Miss This Bus!

by Daniel Foster

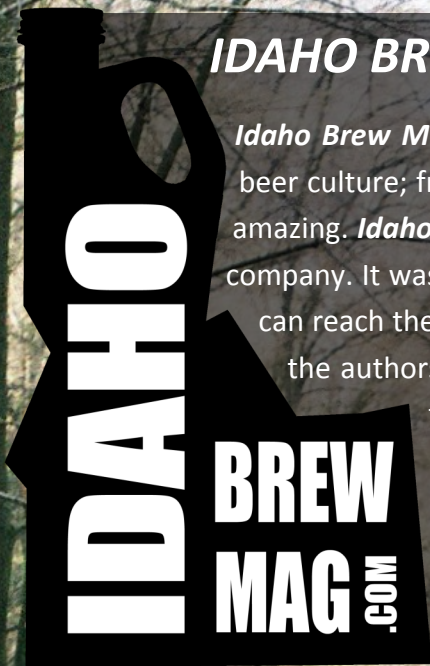
Brewing and Tasting the Belgian Way

by Max Shafer

Beer Law

by Steve Wieland





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Idaho Brew Magazine is Idaho's only publication dedicated to celebrating the Gem State's craft beer culture; from brewers, to brews, to brew lovers, we're here because Idaho's craft beers are amazing. *Idaho Brew Magazine* is a division of *With An H LLC*, and all rights are reserved by said company. It was founded in 2014 by Jim Lee and Daniel Foster, who serve as Editors-in-Chief. You can reach them at tycoons@idahobrewmag.com. Ideas published herein reflect the opinions of the authors, and do not necessarily reflect the opinions of *Idaho Brew Magazine* or its Editors. You can learn just about anything else you'd like to know about us at:

IdahoBrewMag.com

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CRAZY CHEAP ADVERTISING.

IdahoBrewMag.com/ads

Upcoming Events

IDAHO DAY — Wed, Mar 4th: see page 4

1st ANNUAL ARTCADE — Thu, Mar 5th: Local artists get artistic with NES game cartridges
➤ Spacebar Arcade, Boise, spacebararcade.com

EDGE TAP TAKEOVER — Sat, Mar 14th
➤ HomeBrewStuff, 9165 E Chinden Blvd, Garden City, homebrewstuff.com

AMERICAN ON TAP IDAHO — Sat, Mar 28th: see details below

ALEFORT — Mar 27th-29th: Craft beer tent at TreefortFest featuring local, regional, & specialty brews
➤ On Grove St. between 11th & 12th Sts, Boise: treefortmusicfest.com/alefort

TASTE208 — Sat, Apr 11th: Spring releases of the best local beer, spirits, & food in Idaho & the West
➤ Historic Hyde Park, Boise's North End, Taste208event.com

EVENTS PROVIDED BY BOISE BEER BUDDIES BoiseBeerBuddies.com

Your source for everything going on in the craft beer scene in the Treasure Valley and beyond! And don't forget to get to become a Boise Beer Buddy, and use your membership card for discounts on craft beer at locations throughout the Gem State!



**Building a community
of women who love
craft beer.**

**GirlsPintOut.org
Boise@GirlsPintOut.org**

Happy

Idaho Brew Magazine

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Idaho Day

March 4, 2015

LINDEN B. BATEMAN
DISTRICT 308
BONNEVILLE COUNTY



House of Representatives
State of Idaho

10.14.14

Citizens of Idaho:

During its 2014 session, the legislature established an official IDAHO DAY to be observed each year on March 4th to commemorate the creation of Idaho by President Abraham Lincoln on that day in 1863. It will be a day where state and local agencies, historical societies, schools, Indian tribes, civic groups, chambers of commerce, clubs, the media, and Idaho citizens in general can celebrate and educate about Idaho, her culture, her history, her diversity, her beauty, her resources and her greatness.

Celebrations nourish and inspire the human spirit. The more we learn about Idaho, the more we will love her and the more we love her, the more we will want to serve her.

Respectfully *Linden Bateman*



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Respectfully,

Representative Linden Bateman

Celebrate Idaho, and celebrate Idaho Craft Beer!

More at **IdahoDay.org**

Photo: "Mountain Lakes 1" by Ben Earwicker

Garrison Photography, Boise, ID

www.garrisonphoto.org



CraftBrewSwag.com

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from craft breweries throughout the Northwest.



Don't Miss This Bus!

By Daniel Foster, Editor



You'd think that owning a business like a craft beer tour bus would be all fun and games, but the truth is, Noah and Laura Nesbitt really just want you to drive, just once. Think about being the permanent DD of a group of party-goers, and you have a clue what it's like to own a craft beer tour bus.

~ ~ ~

Jim and I arrive early at Sockeye II on Fairview for our meeting with Noah & Laura, owners/operators of **Boise Brews Cruise**. It's our first visit to the beautiful mountain-lodge looking place, and we're not sad to fill the extra time with some Idaho craft beer. After a couple samples, we settle in and wonder aloud, "How have we not been here yet?!"

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We soon see the 14 passenger Boise Brews Cruise bus pull into the lot, and before long Noah and Laura are sitting next to us at the bar. Sockeye II on Fairview, where we have met, is the kickoff location of the current standard Brews Cruise lineup. Each stop represents a step in the craft beer education process, which is the central focus of the adventure. Cruisers begin at Sockeye with an overview of Brewing 101. Next, at Payette Brewing, cruisers explore beer styles. At Crooked Fence Taphouse, flavors and more elements of brewcraft are explored. The trip rounds out back at Sockeye II for wrap-up (don't worry, there's no test). The tour features generous samples of many beers (by the end of the trip, you'll have had 15-ish), snacks, and swag, as well as opportunities to fill up growlers and grab more beer and food. As the bus is handily equipped with coolers to keep growlers fresh, you'll want to bring a couple of empties.

The standard tour lasts about 3-1/2 hours, and can involve anywhere from 4 to 14 Cruisers. The Nesbitts are in the planning stages of several new specialty cruises, including a "Tour d'Idaho" of northern brewers, and a "Brew 'n Stew" hot springs growler tour. If you have an idea for a custom tour of your own, just give the pair a call. Bachelor party? Fantasy football draft pick tour? You name it, the Brews Cruise family can make it happen.

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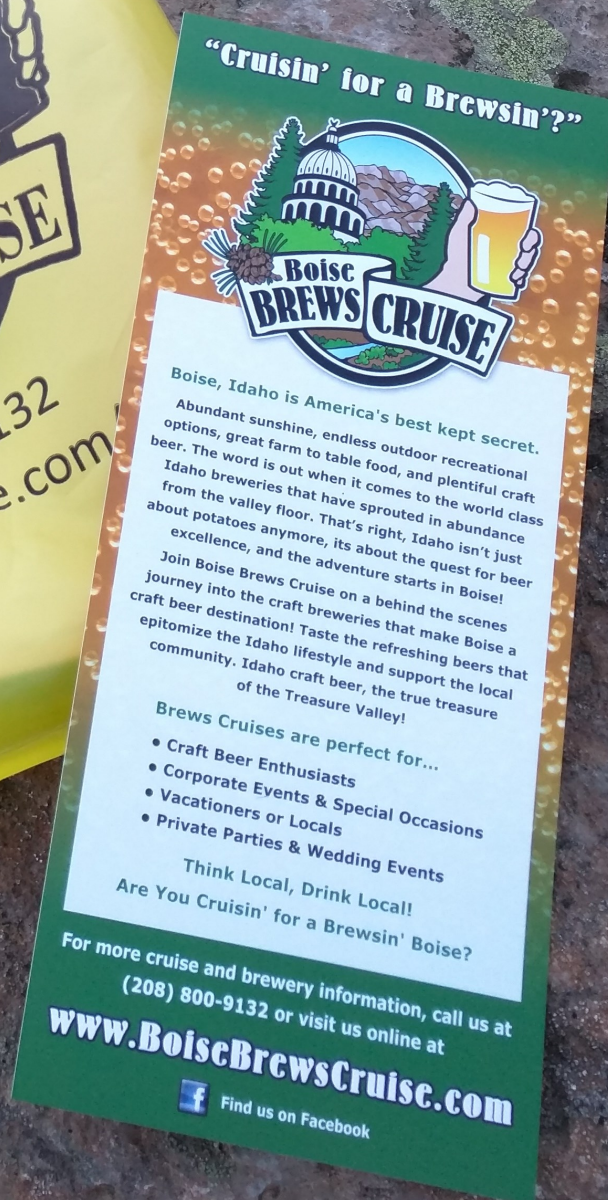


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The Brews Cruise franchise was founded in North Carolina in 2006, and there are currently eleven local incarnations, most of which are in the Eastern U.S. Through mutual friends, Noah and Laura discovered the idea, and decided (wisely) to bring the concept to the Northwest, where both had grown up. They found an ADA-accessible bus on Craigslist, where it was looking for a new life after being a Yellowstone tour bus. In January 2015, Boise Brews Cruise was born.

Noah and Laura hope to add more vehicles, drivers, and routes as the business continues to grow. Both keep full-time jobs for now, but they anticipate being able to Cruise full-time possibly as early as this summer. Their official ribbon-cutting ceremony is at Boise City Hall on March 20th (of course you're invited!).

Meanwhile, if you'd care to drive once, and to let these guys enjoy the ride themselves, give 'em a call! ♦♦♦





Brewing &

Drinking

The Belgian Way

By Max Shafer,

***Brewer, Cellar Master, & Barrel
Manager at Grand Teton Brewing***

About a year ago I was lucky to take a trip of a lifetime to Belgium; my beer heaven. Too easily I am able to fall head over heels for just about any style of Belgian beer. I love the flavors, the mouth feel, and the aromas that Belgian brewers provide the consumer with. It doesn't matter to me if it is a Trappist style brewed by the select Trappist Monasteries in Belgium, a sour brewed by any number of the great sour brewers in the Flanders Region, or a crisp, complex Saison (my personal favorite). Dark, light or sour, each time I drink a Belgian beer I fall in love again.

I was able to meet some brewers in Belgium, some of which are brewing beers sold around the world, some of which you can only get their beer at the brewery in which they brew. Each brewer had great advice and I was lucky enough to apply that information to a beer we brewed at Grand Teton shortly after my trip. I was asked to develop a new beer for Grand Teton that would be released in our large bottle format as a part of the Cellar Reserve Series. The beer is called Splashdown and it is a Belgian Style Golden Ale (which in itself is a debated style).

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When developing the recipe, I took the advice of some of the brewers from Duvel; one of the most iconic Belgian beers. Here is how I applied all that I learned in Belgium to brewing Splashdown.

MALT: Keep it simple. Good Pilsner malt would be most authentic, but a domestic 2-Row works just fine. In Splashdown, I used a hint of a Belgian specialty malt called Carviene. Its provides some toffee like flavors and a little residual sweetness. Don't forget some Candi Sugars to help dry out the beer without adding to much mouthfeel. I like to aim for 5-10% of the total grain bill to be Candi Sugar. I mashed Splashdown around 152 so that there would be some lingering malt sweetness complementing the dry spicy flavors from the yeast and hops.

HOPS: For Splashdown, we used Czech Saaz. This noble hop is a standard hop in most Belgian breweries, and for good reason. Saaz provides an incredibly delicate aroma and flavor, perfect for complimenting Belgian yeasts. When you start to nail down your favorite Belgian recipe, try subbing in some American hops to start to play with flavors.

YEAST: In my opinion, this is the hardest part of brewing a Belgian beer. There are so many different Belgian yeast strains available that provide a huge array of flavors and aromas. I purchased a handful of yeast strains from either Wyeast or Whitelabs and brewed some large batches of homebrew and did side by side tastings. What I have even done before is used our house yeast strain (Dry English Ale) and blended it with a Belgian strain to produce a subtle Belgian characteristic. Ferment this beer slightly warmer (68-72) and you should be rewarded graciously.

Here is my homebrew recipe for my test batches of Splashdown:

5 gallon batch

72% efficiency

60 minute boil

Mash Temperature 152

Estimated ABV: 7.4%

Grain

10.8 pounds Pale Malt

10.7 oz Caraviene

3.3 oz Biscuit Malt

13oz Clear Candi Sugar

Hops

.5 oz magnum 60 min (18.5 IBU)

.5 oz Saaz 30 min (7 IBU)

.5 oz Saaz 5 min (2 IBU)

Yeast

Abbey Ale Yeast (WLP530)



BEER LAW

Steve Wieland

I brew beer at home. Is that legal?

As Idahoans, we are generally not allowed to even possess alcoholic beverages unless there is a state statute permitting us to do so. The Idaho law on home brewing mysteriously says that anyone can brew beer “for the personal use of himself, family, and guests,” but only using “native grown products.”

What is a native grown product? There is no clear answer. To use only “native grown” products might mean brewing only with barley, hops, and other materials the brewer cultivated him or herself. Or the phrase might mean that only Idaho agricultural products can be used. Or it could mean something completely different.

To its credit, Alcohol Beverage Control (ABC), the arm of the Idaho State Police that enforces alcohol laws, does not seem to be too concerned with what ingredients hobby brewers are using. Home brew stores carry products from other states, like hops from Oregon and yeast from California. People apparently are using those items with impunity.

What is clear, however, is the quantity of beer you are permitted to make at home. Federal law allows you to make a maximum of 100 gallons of home brew each year for every 21-year-old adult in your household, but only up to a total of 200 gallons per year per household. Brew more than that amount, and you need to open a licensed, bonded brewery.

Can I enter my home brew in a competition?

Probably not for a couple of reasons. Although federal law allows you to take beer to contests and exhibitions, state law probably does not.

First, transporting your beer to the event is likely illegal. State law only permits Idahoans to transport beer that was “lawfully purchased.” ABC officers have reportedly indicated that the ABC may interpret this law to prohibit transporting home brew because it was not “purchased” anywhere.

Second, depending on how the competition is conducted, you may run into problems providing samples to members of the public or to the judges. You need a license to charge people for your beer at an event, such as a temporary catering permit, but those permits are only available to people who already otherwise have a license to sell beer. You also need some sort of beer license to provide free samples to the public.

Of course, it does not have to be this way. The legislature has been receptive to proposals to loosen restrictions on how beer is made and sold in our state. Maybe an enthusiastic group of home brewers could get our lawmakers to change the rules. ♦♦♦



Attorney Steve Wieland represents Idaho businesses in civil legal disputes. He also co-founded Idaho's first Wine, Brew, and Spirits practice group as an attorney for Hawley Troxell. More information about Steve can be found at hteh.com/beerlaw. Send us your beer-related legal questions and we'll ask Steve!

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