
SUNDAY, FEBRUARY 1, 2015 AT 12:29 PM

Four Brewers, S2E5 Notes

On location at El Segundo Brewing Co.

- First IPA of the session
- Special guest Thomas Kelley
- First Beer: Citra
 - Rob's homebrew recipe
 - did not have hop contracts to actually make the beer
 - ESBC biggest selling beer
 - Tangerine juice and Lemonade
 - Jason: Zombie Dust is a Citra pale
 - 2 Row and Vienna malts
 - Dry hopped at same rates of an IPA, but only 5.5%
 - Nagel likes the beer a lot. He would buy it
- How long ESBC open?
 - 3.5 Years
 - First beers out May 2011
 - had 60 BBL of fermentation space, now at 360 BBL
 - Jason first had Blue House pale when they first opened and he didn't like the beer
 - Rob went to UC Davis for the two month course
 - Yeast management was a big deal
 - dumped first two batches
 - Rob was a homebrewer, transition to pro was rough
 - Thomas job title "rain maker" (he stole it from Oskar Blues
 - he is the head of distro, etc.
 - Rob is the brewer
 - Thomas is head of QC
 - Thomas got Cicerone 5 years ago
 - First beers made by ESBC?
 - Thomas came in right before brewery opened
 - Rob is a crazy hop head
 - Thomas told Rob that IPA market is tough — so many brands
 - using Zythos hops
 - Blue House Pale and IPA were first beers, Simcoe based beer

- Decided to just make hoppy beer in the beginning
 - they ran out of simcoe, so they made White Dog, since they had Nelson Sauvin hops
- Talk of other breweries, Golden Road, Noble.
 - good to get beer like this in the south bay
 - really good hoppy beer
 - a lot of LA breweries are passionate about specific styles of beers
- Citra pale ale was 5 days old
 - super-juicy and fruit
 - ESBC struggles to keep fresh beer on the market
 - ESBC dates their bottles
 - DIPAs are released every 6-8 weeks
 - Shops will sell 75% of stock in first week
- New program: "Day One Dankness"
 - Idea is to deliver to shops on day 1, fresh from tank, day of bottling
 - limited to areas the ESBC self-distributes to
 - beers like Hop Tanker and their triple IPA
- just signed with Craft Brewers Guild for inland
- goes to Sherman oaks, west side, south bay, OC San diego once a week: all in-house distro
- Thomas thinks Hop Tanker is still good at 3 months old
- Shelf life on beers are different for all beers
 - Two 5 Left last better on the shelf due to more malts
 - malty, bitter beers hold up longer
 - low bitterness and malt beers fall apart quickly
 - Jason appreciates their commitment to freshness, likes when breweries are up front when they say when a beer is made.
 - freshness is important to stay competitive
- Second beer: Mayberry IPA
 - made it first early last year, 60 BBL, went quick
 - got a couple thousand pounds of hops from Hop Union to get Mosaic to make this beer again
 - very popular beer, limited rotation
 - not 100% Mosaic
 - thinks single hop beers don't stand up as well
 - Mayberry bittered with Chinook
 - "Throat Rape" hops (Andrew Bell)
 - lower IBU for an IPA

- gives a snappy bitterness
- they don't like long, lingering bitterness
- John: crisp and clean
- Cascade is also used in the mix, but beer is mostly mosaic
- heavily dry hopped
- beers sit on dry hops for 5-7 days, Rob doesn't want to recirculate the hops in the tank
- why is Rob against recirculating? (john)
 - hops might be "bruised", beating them up, making them smaller and smaller (all about surface area contact)
 - just what he prefers
 - ain't broke, don't fix it
 - flavor of beer can be radically changed if recirc hops
 - they do rouse with CO2 blasting, softer than 24 hours of recirc
 - Power Plant is on hops for 12 days
- Thomas: Nelson hops are grassy
 - Hop Tanker: Nelson Sauvin and Citra
 - Thomas prefers Hop Tanker after 6 weeks
 - "cat piss and diesel fuel"
 - summit hops taste really onion
- Jason has a bad New Zealand accent
 - Thomas tells story about german farmer he worked for
- Third beer: Horn of Plenty
 - John Ryti suddenly appeared on show
 - this beer is not a hoppy beer
 - Thomas is a Certified Cicerone, stating the "Cicerone Series", beers they get to brew once per quarter. This is one of those beers.
 - made in collab with other local Certified Cicerones like Alex P. Davis
 - wanted something appropriate for season, brewed in fall, and could be drunk through a dinner meal
 - grist of a dunkel weizenbock, fermented with Westmalle yeast, spiced in bright with lemon peel, thyme, and coriander
 - lemon peel came up more up front
 - beer has a nice spice to it, didn't add much thyme, spices meant to be in the background
 - Ray Daniels ok with the name "Cicerone Series"

- he doesn't mess around with his brand
 - Matt loves malt character, bready, bread crust
 - has Special B
 - Munich adds to ruby red color
 - took 2 weeks for yeast to drop in bright tank, they got nervous it wouldn't drop
 - Thomas wants to brew it again, good for pairing with multiple courses
 - Matt: still fairly dry even though it's got a malt backbone
 - John: very approachable for people who don't drink beers like this, yeast and spices work very well together
 - Jason brings craft beer to thanksgiving—this beer would fit in.
- Nagel: Thomas was on Good Food podcast, talked about amazing dinner at Weiser farms
 - Weiser has awesome melons (hehe)
 - used melons in white dog on a small homebrew batch
 - did a 15 BBL batch, collect melons and froze them
 - used green flesh melons "Ogans"
 - launched beer at the farm dinner
 - bunch of big food people at that dinner
 - Jason: high end restaurants are slow at adopting craft beer
 - Talk of good restaurants
 - greg had smoked trout at Torst in New York with an Evil Twin beer—delicious
 - folks from Smog City also attended dinner
 - Jason: consumer perception of beer is still seen as a nprn-high class product
 - Thomas: most people think Pilsner when they think beer
 - Girls at Library Ale House would ask for cider, he would say no and give them Liefmanns Kriek
 - Thomas: tried to do a beer dinner at Craft—great restaurant
 - asked if they wanted to do a beer dinner
 - had two sessions with chefs
 - did 3 hour tasting
 - made a great menu for that dinner
 - very high end, but couldn't sell dinner, nobody signed up
 - it's gonna take time for people to come around to beer as a high end beverage
 - Garrett Oliver's "Brewmasters Table" book
 - Matt read that book in the hospital after his wife gave

birth

- “what pairs with a baby?”
- info in book really stuck with Matt
- Read Tasting Beer and Brewmaster’s Table if you want to learn about beer
- Thomas: The way Garret talks about beer is incredible
 - was able to do a beer and cheese pairing with Garrett
- Thanks to Thomas for having us at the brewery.
- Tap room is moving into the brewing area
 - current tap room is very small
 - John: tap room is small, brewery is big
 - wants to install a walk-in
- [@ESBCbrews](#) on all the social medias for El Segundo Brewing Co.
- Patreon talk (thanks Patrons!)
- thanks to John Ryti

END SHOW

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Created in Day One