



by Jill Redding



Journal of the American Homebrewers Association®

Publisher Brewers Association™
 Editor-in-Chief Jill Redding
 Technical Editor Gordon Strong
 Art Director Allison Seymour
 Graphic Designer Luke Trautwein
 Graphics/Production Director Stephanie Johnson
 Senior Designer Kerry Fannon
 Sales & Marketing Director Cindy Jones
 cindy@brewersassociation.org
 Business Development Manager
 for Advertising & Sponsorship Chris Pryor
 pryor@brewersassociation.org
 Advertising & Sponsorship Coordinator Stephanie Hutton
 hutton@brewersassociation.org
 Marketing Coordinator Meghan Storey
 meghan@brewersassociation.org
 Circulation Coordinator Katie Brown

American Homebrewers Association®

Director Gary Glass
 Membership Coordinator Kathryn Porter
 Project Coordinator Janis Gross

Brewers Association™

The purpose of the Brewers Association is to promote and protect small and independent American brewers, their craft beers, and the community of brewing enthusiasts. The Brewers Association is a not-for-profit trade Association under Section 501(c)(6) of the Internal Revenue Code.

BA Board of Directors

John Bryant, Sam Calagione, Dick Cantwell, Richard Doyle, Mark Edelson, Gary Fish, Chris P. Frey, Chris Graham, Ken Grossman, Kim Jordan, Greg Koch, Jim Koch, Nick Matt, John Pinkerton, and Chuck Skyepeck

Published by the American Homebrewers Association, a division of the Brewers Association, a not-for-profit organization located at 736 Pearl Street, Boulder, CO 80302-5006 USA. Membership is open to everyone. **Zymurgy** (ISSN 0196-5921, USPS 018-212) is the bi-monthly journal of the American Homebrewers Association and is published six times per year. Periodicals Postage Paid at Boulder, CO and additional mailing offices. Canada Post Agreement Number 41197537. Annual memberships are \$38 U.S., and \$44 International and include a \$35 subscription to **Zymurgy**.

Changing your address? Let us know in writing or e-mail your address changes to info@brewersassociation.org.

Zymurgy welcomes letters, opinions, ideas, article queries and information in general from its readers. Correspondence and advertising inquiries should be directed to **Zymurgy**, PO Box 1679, Boulder, CO 80306-1679, (303) 447-0816, FAX (303) 447-2825, www.homebrewersassociation.org. All material ©2010, American Homebrewers Association. No material may be reproduced without written permission from the AHA.

The opinions and views expressed in articles are not necessarily those of the American Homebrewers Association and its magazine, **Zymurgy**.

POSTMASTER: Send address changes to: **Zymurgy**, 736 Pearl Street; Boulder, CO 80302-5006. Printed in the USA.

Brewing Outside the Box

What better inspiration for **Zymurgy's** Brewing Outside the Box issue than the 10th annual Big Beers, Belgians and Barleywines festival in Vail, Colo. January 7-9. Along with the homebrew competition, two phenomenal beer pairing dinners, and the festival itself, there is always an educational component. One of the annual seminars is the "Brewing Outside the Box: Brewers Gone Wild," which features different craft brewers and themes each year. This time around, the theme was "Generations of Brewing," with a panel of four craft brewers who opened their breweries within a span of 20 years.

Bell's Brewing Co. in Michigan fired up its kettles in 1985. Founder Larry Bell, who first owned a homebrew supply store, bucked the trend and got the laws changed in Michigan to get his brewery up and running, and it's still thriving 25 years later.

"Brewing outside the box was there from the beginning," said Bell's director of brewing operations, John Mallett. "We do a lot of experimental brewing on a 2-barrel and a 15-barrel system."

Boulevard Brewing Co. in Kansas City, Mo. opened its doors in 1989. Founder John McDonald learned how to make homebrew from his father. "He was brewing extreme beer—really terrible beer," McDonald remembers. "The only way we could drink it was by putting tomato juice in it."

McDonald got the bug after stumbling onto a Belgian beer bar in France during a trip in 1983. It took him two years to raise the money to get his brewery started, and "the beers were extreme for that time period," he said. The brewery is now the largest American-owned brewery in Missouri, home of Anheuser-Busch.

Sam Calagione of Dogfish Head is well-known for his "brewing outside the box" philosophy. Calagione, then a 25-year-old homebrewer, opened the brewery in 1995. He saw a niche for using exotic ingredients and "trying to make beers that haven't existed before."

"One great thing about brewing with exotic ingredients is that if the beers suck, people have nothing to compare them to," joked Calagione. "They can't say 'This is the worst raisin beer I've ever had!'"

Calagione has brewed with just about every ingredient imaginable, including edamame beans and his own saliva, and is constantly approached by beer drinkers with ideas of their own. "There was a Wiccan from Santa Fe who wanted us to make a beer using crystals. We didn't do that."

Dry Dock Brewing Co. in Aurora, Colo. was established in 2005 and is now a thriving tap room and brewery, wasting no time in winning a gold medal at the World Beer Cup in 2006. Like Larry Bell, Dry Dock founder Kevin DeLange started out with a homebrew shop, and he jumped at the opportunity when a space opened up next door for a small brewery.

DeLange thrives on converting light-lager drinkers to craft beer drinkers. "I'm surprised at how many will go straight to the big beers," he said.

This issue takes a further look at the Brewing Outside the Box philosophy, with features on brewing with coffee, smoked malt, and unusual ingredients. What exotic concoctions will you dream up in 2010?

Jill Redding is editor-in-chief of Zymurgy.