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## Best craft beer cities

Entrance to the brewing company Yonkers Brewing Co. While Brooklyn, the Bronx and queens continue to nod to their beers, further north in the suburbs of Westchester County and the Hudson Valley, you'll find a growing brew scene less than an hour's drive from the city. Don't miss: Open from 2015, Yonkers Brewing Co., located along the Hudson River in a historic barn, quickly made a name for itself with its Yonkers Lager, Honey Blonde (made with Hudson Valley honey) and IPA. More brews, including Vanilla Stout and Pear Wit, are available at the brewery, which is open daily and conveniently located opposite the Metro-North train station. Nearby, Peekskill Brewery, set in a four-bed waterfront building, offers a seasonally changing list of beers ranging from sour and IPA to sophisticated stouts served on flights, along with pints and growls. Fancy cider instead? In the early days of New York history, the state was well known for its cider production, which is now making a comeback. Brothers Alex, Ben and Kevin Kovino produce handmade hard cider at Hardscrabble Cider, and the whole farm-to-bottle operation can be seen during the tour and tasting. PORTLAND, Ore. -- When we talk about craft beer from now on, understand that we're talking about more than 2,500 different U.S. breweries. They'll all have a beer in common, but that's it. According to the Craft Beer Industry Association, by the end of last year, the number of breweries in the United States was 2,722. That's more than the 2,685 breweries that appeared in the United States Brewery Registry in 1876, but are still shy of the 3,286 that existed in 1870. The Brewers Association notes that at the end of December, 1,744 breweries were under planning. So who decides which ones are crafting and which are not? Not Anheuser-Busch InBev and the SABMiller/MolsonCoors joint venture, which still accounts for more than 75% of all U.S. beer sales. Not Heineken and Diageo with their imported foam. No, this responsibility lies only with the Brewers Association and its voting members. The Boulder, Colorado-based industry trade group brings together breweries, home brewers and local brewers for cool parties such as the Great American Beer Festival and tracks growth in the industry. It also includes several of the aforementioned major brewers on their member rolls. This is understandable, as the large beer industry must protect its market share from wine and spirits. According to the Demeter Group, beer's market share has shrunk from 55% of the U.S. alcohol market in 2000 to 49% in 2011.It is also involved in vigorously defending the term crafting, which is becoming increasingly necessary as A-B InBev and MillerCoors grapple with falling sales of light lager with their own craft brands Blue Moon, Leinen and Goose Island. With Legislation threatens to revise craft beer by volume of production for For the sake of tax cuts for brewers, the Brewers Association draws what it deems necessary front lines. To ensure the survival of craft beer, the Brewers Association has issued a well-defined definition of craft brewer to serve as its unwavering guide. She also offered her controversial Craft vs. Crafty statement on the topic in 2012 and produced a list of non-craft beer as a guide for consumers. All this has a price. On the one hand, the definition of the Craft Brewers Association was inconsistent. The revision in 2011 changed its limit for small brewers from 2 million barrels to 6 million, with producer Samuel Adams Boston Beer the clear beneficiary of the change. This group turned out to be almost 3 million barrels of beer last year alone, while any other brewer that BA believes craft produced 1 million or less. The Boston Beer business is strengthened by its twisted malt tea drinks and Angry Orchard cider. Its alchemy and science division in Vermont not only produces Leinenkugel in the style of shandy, but has been bought out by both Angel City Brewing and Coy Island Craft Lagers in recent years. Founder Jim Koch, meanwhile, defended BA's definition of craft beer at the spring conference only to turn around and protect his business practices from criticism from fellow craft brewers. Meanwhile, BA's now craft brewer definition and Craft vs. Crafty list excludes a number of independent, pre-banned brewers and craft pioneers from the original microbrewery boom of the 1980s. It's a position that's getting harder to defend, especially with craft brewers including the Ommegang Brewery in Cooperstown, N.S.A., and Boulevard Brewing in Kansas City, Missouri, now owned by Belgian Duvel Moortgat.With those monitoring the growth of craft beer taking a different look at the industry than the Brewers Association and craft beer's biggest competitors, using these differences to their advantage, it may be time for brewers to take a different look at the industry than the Brewers Association and craft beer's biggest competitors, using these differences to their advantage. A. Open a large tent and let a few more allies in, although this may dilute the ideological purity of craft beer a bit, causing the next five brewers in the fold to strengthen the rooms. send small squabbles and form a united front. It would also draw a fine line between craft beer us and the larger beer of them than the gerrymandered squiggle that currently exists. It may not be perfect - as Goose Island, Leinenkugel and Blue Moon fans will point out - but it beats the turning away allies and amazing brewers on the technical: 5. D.G. Yuengling and SonWhy is not a craft: Uses extra ingredients in its beer rather than the traditional Brewers Association doesn't like that the main beer of this brewery is corn-fueled light beer. Okay, but not traditional? Your little club was built in 2005, while this brewery has existed since 1829. He ban, you survived Bud Light Platinum. Somt with a high horse. The problem is that The Brewers Association doesn't know what to do with a regional brewer like Yuengling. You can knock it off for brewing nearly 3 million barrels of beer in 2012 to become the largest American brewery in the country, but then you'll have to do the same for Boston Beer. This will take all the Boston beer growth out of the equation, too, which is disastrous when the mouthpiece of craft beer hitches so much the success of small brewing in numbers. In 2012, small and independent craft brewers, as defined by the Brewers Association, saw their industry grow by 15% in volume, driven by the great achievements of Boston Beer. In the first half of 2013, the volume grew by another 13%. Many Sam Adams entered these numbers as well, although much of Boston Beer's 20% first-half gain in 2013 came from cider. Instead, the Brewers Association points to the fact that Yuengling uses corn in its blend and accuses it of cutting corners and trimming costs. The problem is, as we have noted before, old breweries founded by German immigrants tend to use a little corn in their recipes because they do not have access to two private barley from home and had to chop into the higher protein found in their native six-jet barley. Given how much of the backlash that followed the recent foreclosure of The Goose Island A-B around how its recipes might change, one would assume that these aggrieved craft beer geeks would welcome breweries such as Yuengling to stick to its original formula for all these years. Also, it's not as if Yuengling is getting cheaper. With the price of corn exploding after the biofuel push of the 2000s, no one gets a break, subletting in corn for malt. Also, even Pennsylvania craft breweries don't mind keeping Yuengling around. Not only does Yuengling take part in craft events such as Philly Beer Week these days, but it's also teamed up with craft brewers such as Victory Brewing to address issues including self-distribution that affect craft and regional brewers alike. With the Brewers Association already including Yuengling among its members, it would not kill BA to allow a friendly, independent side in mix.4. August Shell BrewingWhy is not a craft: Using extra ingredients in his beer, not traditional people in New Ulm, Minnesota, don't really appreciate people calling their craft beer, ignore not traditional. Founded in 1860 by German brewer August Schell, this brewery is the second oldest family brewery in the United States after Yuengling. It survived a ban on the production of beer, soft drinks and sweets and, in 2002, saved the century-old grain belt brewing from oblivion, bringing it into the fold. This move did not sit well with BA, Shell's flagship deer brand and light beer and grain belt light lagers are all used additions. When BA reserved Shell a place on the craft list, however, the brewer didn't take it quietly. The brewery ripped into BA and pointed out why old lines of German brewers use corn in their recipes. Keep in mind that they they are Break it down into an organization that is supposedly immersed in beer knowledge and allegedly uses this knowledge to attract discriminatory beer lovers. But education was a huge part of Shell's last existence. He kept styles such as Bock, Maibock, Hefewizen, Marzen, Alt and Gose alive while his BA colleagues stumbled over each other to see who could clear a tipper full of hops in their boiling first. His chimney sweep dark beer, Shell Shocked Radler and Sommerfest Kolsch held traditional German recipes that the craft beer community had just bypassed to revisit. If BA has any sense of American brewing tradition, it's because brewers such as August Shell stayed around and avoided buying out big beer companies long enough to remind craft brewers of that tradition. Keeping them out of the club over a few calluses is not only unconscionable, but represents a basic misunderstanding of the word tradition that is so key to BA's definition of a craft brewer.3. Straub BrewingWhy is not a craft: Using extra ingredients in its beer rather than traditional We can't understand what old Pennsylvania brewers did for people at BA, but it should be particularly brutal. They said that the radler of the new hot brewery tastes like the orange soda brand store? They said Samuel Adams's Coles tasted something brewed in Mr. Beer? Do they keep copies of BA leader Charlie Papazian's book The Full Joy of Home Brewing Around Their Breweries like Reading the Bathroom? Whatever they do, it must be awful to justify the attention paid to them by the craft band vs. Crafty list. We can understand Pittsburgh's Iron City is declared no craft as its low-end lager side have done little to convince people to the contrary, despite sticking around since 1861. We can even understand why Wilkes-Barre Lion Brewery made the list as it has been since about 1905, but does a bunch of contract brewing work for Pabst.But Straub? It's just nonsense. Straub does not extend too far beyond his home in St. Marys, Pennsylvania, and only travels to Ohio. He gives drinking-age visitors to his Northwest Pennsylvania brewery free beer from the Eternal Tap in his wall brewery. His lager recipe hasn't changed since the brewery was founded in 1872.As year former Pennsylvania Gov. Robert Casey once said: Bud Bud and Light light, but Straub Pennsylvania. BA is quite content to give Pennsylvania a finger at every opportunity. For its part, the Brewers Association argues that Straub doesn't craft for the same reason that almost every brewer who has survived the ban doesn't craft: Their beer corn is in them. This was apparently unthinkable in 2005, when the Brewers Association and the Brewers Association of America teamed up to form the Brewers Association and promote and protect small and independent American brewers, their beer and a community of brewing enthusiasts. At that time, there were any ingredients available to craft brewers. It's amazing that for German immigrants such as Peter Straub to settle in the US in the late 1800s, plucking two rows of malt from anywhere on the globe and dumping a ton of bitterness and flavor hops before your brewkettle was simply not possible. Instead, German brewers had to throw a little corn into the mixture just to resist the effects of American malt. This is an important part of the history of U.S. brewing, which brewers, including Straub, painstakingly preserved. It's also an example of the improvisation and ingenuity that the Brewers Association claims to support, but regularly talks down if it hasn't taken place sometime after 1975. BA doesn't mind Straub being among its members: it just wants it to have a few more IPA and a limited edition Of Russian Imperial Stouts. You know, original and creative beer.2. Pyramid Brewery /Magic Hat BrewingWhy it's not a craft: Imported additional beer sales exceed domestic productionIt has nothing to do with the Pyramid's apocrit beer, its brewpub in Seattle, its restaurants or its soft labeling that make it look odd as Costco House brew. It has nothing to do with the apocrit beer magic hat or its Burlington, Vt., brewery surrounded by high-profile competition such as Hill Farmstead and Heady Topper maker Alchemist.This has everything to do with who owns these two breweries and, more importantly, who owns them. Pyramid has been on a wild ride since 2008, when it was sold to Magic Hat Brewing for about \$25 million. Just two years later, investment firm KPS Capital Partners and its North American breweries grabbed Pyramid and Magic Hat and incorporated them into their stables along with beers such as Genesee Cream Ale, Dundee Honey Brown, Canada's Labatt Blue and Costa Rica Imperial.The Brewers Association doesn't like that and the pyramid parent company is selling too much of the import, but the Pyramids and Magic Hat are now even more global. In 2012, KPS Capital sold NAB's Cerveceria Costa Rica, a subsidiary of Florida Ice and Farm, for \$388 million. Even that probably wouldn't have been such a big deal if Pyramid and Magic Hat hadn't come from such an inherently cunning beginning. Tiny, creative Washington and Vermont breweries have reacted about as badly as they might have consolidated. They became more standardized and distant favorites disappeared. While other craft beers have seen sales grow in the past five years, Magic Hat and Pyramid combined to sell 337,000 barrels in 2012. That's roughly equal to the 336,000 they sold both a year earlier and in 2008. By comparison, Deschutes Brewery in Bend, Oregon, just behind the Magic Hat and with 253,000 barrels sold in 2011, but an increase in sales from 182,000 in 2008. Beer Marketer Research still treats these brands as craft and notes that they they But their dark property and results seem to be exactly what the Brewers Association is trying to avoid.1 Craft Brew AllianceWhy it's not a craft: Owns about 35% of A-BN, it's 32.2%, but why do a big deal about interest, right? Beer Marketer Research doesn't, so executive editor Eric Shepard includes CBA in his craft beer numbers. This band Widmer Brothers Brewery began when Kurt and Rob Widmer opened a store in Portland, Oregon, in 1984. His brand Redhook, meanwhile, has been around since 1981 and has breweries in Washington and New Hampshire. Even relative newcomer Kona Brewing has been producing beer on the big island of Hawaii since 1994. According to Shepard, all of this far exceeds the percentage of A-B ownership. The notion that Rob and Kurt Widmer are not craft brewers is absurd to me, he says. At 24% (A-B property share) are they clean and at 26% are they dirty? There is a certain feeling that it is ridiculous. And so it is. This 25% number has an arbitrary whiff of it, given that A-B's share in CBA is mainly a distribution agreement. In the absence of real administrative control or the production of input, the A-B functions more as a partner and lender. Meanwhile, the Widmer Brothers still have a large stake in the company and Kurt Widmer still serves as its chairman. Their brewery still serves as the craft company's creative bond, while the Redhook brand has been revived as a gateway beer for non-craft drinkers. Through partnerships with sports radio host Dan Patrick and the Buffalo Wild Wings restaurant chain, Redhook does what his obsessive credo crafting colleagues are too determined to do: go after the former light-camp drinkers where they live. As a result, CBA production increased from 571,000 barrels in 2008 to 675,000 by 2012. If it was considered crafting, it would be the fourth largest craft brewery in the country, BA, meanwhile, is holding up its 25% threshold to not only keep CBA but also keep Athens, Ga. Terrapin Beer's foundation then the brewery sold a quarter of itself to MillerCoors' Tenth Blake Craft division in 2011 to buy back investors.BA want to put as much distance between themselves and the big brewers as possible, but it does so by punishing small, innovative brewers who worked in the system and got an A-B, to do their hard work for them. -- Author Jason Nottle in Portland tps@thestreet.com, com Ore. Craft Brewers Who Need Super Bowl Adtgt;Wait, We're Not Finished With a Dark Beer Feast Yet! является репортером TheStreet. Его произведения появились в The New York Times, The Huffington Post, Esquire.com, Time Out New York, Boston Herald, Boston Phoenix, газете Metro и Колорадо-Спрингс Independent. Ранее он занимал пост политического политического Global Affairs Editor of Metro USA, mock editor of Boston Now, Assistant News Editor for Herald News West Paterson, New Jersey, and a copy editor and lifestyle editor at Jersey Magazine in Jersey City, N.J.

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