



HOPLINE

Newsletter of the Crescent City Homebrewers Club

January 2024

Next Meeting: Wednesday, February 7th

Location: *Deutches Haus*

2024 Edition

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PRESIDENT'S CORNER – JANUARY 2024

Greetings to Mashers, Extractors, and Imbibers!

Welcome to the January Edition of the Hopline to cap off month 1 of my Glorious Reign! Winterfest was once again a success, thanks to the hard work of your fellow club members. We ate, we drank, we danced, we drank, and most importantly, we made money!

As Mardi Gras barrels towards us at full speed, I invite you all to take the opportunity between parades to plan out your brewing schedule. The next few weeks are going to be jam-packed with all sorts of fun activities. Frankly, sitting around with some friends to watch water boil sounds like a great activity to unwind!

Here's some of this year's upcoming homebrewing events for you:

We did not have a Brewoff in January, due to Winterfest and the highly abbreviated Carnival Season. Fortunately, we are hopping right back into the beer-making saddle in February. The February Brewoff will be on February 24 at Calliope Beer Works, with much gratitude to Rich for letting us take over his place on that Saturday morning. Hector will be Brewmaster, with Jack assisting, to brew an Irish Red. I am also instituting a Monthly Meetup for the Club to show our love to a new local brewery each month. This month's meetup will be at Brieux Carre on Wednesday, February 21, starting around 6:00PM!

In March, the Brewoff will be held on March 23. The location, brewmaster, and style are all TBD, so keep a lookout for updates from our DUMBO Collective. March also has the Gulf Coast Beer & Bacon (+ BBQ) Festival on March 2 in Gulfport, MS. This festival is located minutes from Chandeleur Island Brewing Company, so it makes a nice weekend trip. The next week, the Hattiesburg Craft Beer Festival will be on March 9, in Hattiesburg. If you are interested in showing a beer at this festival, registration closes February 9, 2024. You can check out their website for additional information.

April's Brewoff will be on April 20, and location, brewmaster, and style are also in the works. On April 6 is the Boot Brew Fest in Eunice, LA. This is the largest homebrew-specific festival in the state! This is a BJCP competition as well, and the deadline for entries is February 24. Let the board know if you want to represent the club at the fest!

May's Brewoff will be on May 18. We don't have dates nailed down just yet for Fish Fest or the Biannual Club Crawfish Boil, so keep an eye out for future communications.

Mead Day will be on August 3. We are planning another great day - hopefully another pool party to keep us cool in the dog days of summer. Brewstock Festival has no concrete date yet, but Oliver tells me that he plans for the end of September/early October. We have many more events upcoming for the summer and fall, but I figure this was enough to get started with!

Hector tells me that he is planning a series of classes on the basics of beer to explore how the qualities of the individual ingredients can change the character of the resulting beer, which I am

looking forward to. If you have any other questions about educational opportunities or about getting involved in competitions, send them over to Hector.

If you would like to sign up for a Brewoff, get in contact with one of our DUMBO Collective, who are multitudinous (find the list on the Executive Board Page!).

So long, and thanks for all the beer,
Genevieve Mattei

CRESCENT CITY HOMEBREWERS – EXECUTIVE BOARD 2024

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Genevieve Mattei

Vice President

Stuart Dupre

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Jack Horne, Alessa Massey, Hector Meier

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Alessa Massey

Hopline Editor

Jack Horne

Education Czar

Hector Meier



CAROL RICE'S CLUB HISTORY

From Carol

Dear members of CCH - past and present,

The book (now over 120 pages) is on the last round of proofreading and correcting, I know I have already asked, in vain, many, many times for pictures. Here goes again:

The last club president photo is of Rick Doskey in 2014. So we have a decade of shy presidents. If anyone has any of the missing officers, please them to the meeting next week, or e-mail them to me NOW!!!

I have an excellent scanner. I have returned ever photo that has needed returning. Some of the pictures that I do have are not great. Any and all contributions are appreciated.

I also would like to lay my hands on.

If you have worked in a local brewery, or opened one, I would like to compile a list of homebrewer/professional connections.

Mike Biggs: Do you have a Pirates Blood logo that I may borrow?

Does anyone have:

Christmas Party pix?

Meeting under the oaks during COVID?

Work parties with Al Bourg? Especially one with the stove in pieces behind Halbin Vega?

Summer picnics?

The first Days Brewing logo from a few years ago?

The Competition and Crawfish Boil?

My goal is to get as many names and photos of members in that I possibly can.

This is our history. It probably will never be done again. Please contribute...

Carol
nolabrewster@outlook.com

BREWOFF SCHEDULE FOR 2024 (Subject to Change, Really)

Date	Style	Host	Location	Brewmaster
	Winterfest Break			
2/24/24	Irish Red	Calliope Beer Works	8801 Oak St, New Orleans	Hector Meier
3/23/24	Marzen	Bywater Brew Pub	3000 Royal Street New Orleans	Will Lambert
4/20/24	??	??	??	??
5/18/24	?Crawfish Boil?			
6/??/24	BIABS	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	
July	Heat Break BUS TRIP			
8/??/24	BIABS	Barney Ryan		
9/30/24	??	??	??	??
10/24	Octoberfest Break			
11/2/24	LTHBD	??	??	??
11/??/24	Oyster Stout	Charles Sule	6325 Perlito Dr NOLA	

*BIABS = brewing in a bathing suit

Standard Wort price \$30.00 Standard Lunch price\$10.00

For any new members, a Brewoff is a group event in which we make 50 gallons of beer with the Club equipment. The wort is then split up into ten, 5-gallon units. The units are given out to the Host(1), Brewmaster(1), Chef(1), Equipment Movers(2), and Grunts(5). Guests and Alternates are encouraged to sign up and join in the fun. Wort participants must bring their own 5-gallon fermenter, and yeast. If you are interested, email DUMBOS at jack.horne@gmail.com or sign up at the meetings. [Buy a truck](#)

Hey Everyone,

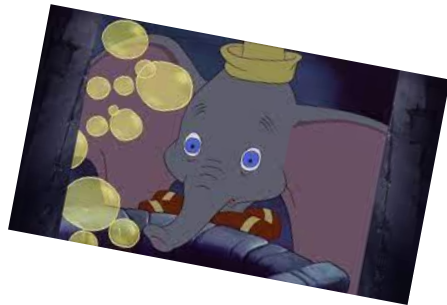
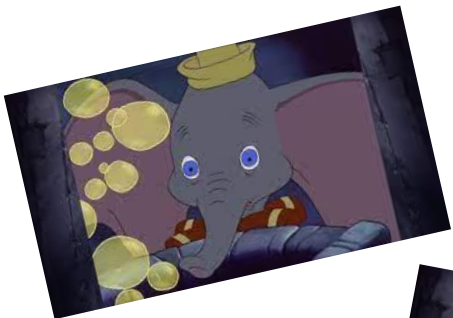
Welcome to Brewoff's 2024. We realized that we couldn't replace the prowess of Chad with just one DUMBO, so now we have 3 – Hector, Alessa, and Jack. The schedule is mostly wide-open at this point, so please help us identify some brewing locations, styles, and masters.

Our first brewoff will be February 24 at Rich Szydlo's Calliope Beer Works. Hector will be the Bremaster (with subpar help from Jack), and the style will be an Irish Red. Should be peaking just in time for St. Patrick's Day. Please come out and brew, and support Rich's new place. Will Lambert will do an encore 'brewtation' of the Marzen on March 23. Sonny's agreed to host us Bywater Brew Pub. Another great location!!

So come out and brew – that's our job!!

Prost,

DUMBOS



Vienna Lager - 5.5%

Vienna Lager

Author: Chad Bowman

Type: All Grain

IBU : 26 (Tinseth)
BU/GU : 0.47
Color : 14 SRM
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.048
Original Gravity : 1.055
Final Gravity : 1.013

Fermentables (10 lb 3 oz)

4 lb - Munich Malt 4.3 °L (39.3%)
3 lb - Pale Malt, Maris Otter 2.8 °L (29.5%)
3 lb - Vienna Malt 2.8 °L (29.5%)
3 oz - Chocolate Malt 369.7 °L (1.8%)

Hops (1.25 oz)

60 min - 0.5 oz - Nugget - 13% (24 IBU)
5 min - 0.75 oz - Hallertauer Mittelfrueh - 3...

Yeast

1 pkg - Wyeast Labs Bavarian Lager 2206

Default

Batch Size : 5 gal
Boil Size : 6.28 gal
Post-Boil Vol : 5.48 gal

Mash Water : 4.59 gal
Sparge Water : 2.61 gal
Boil Time : 60 min
Total Water : 7.2 gal

Brewhouse Efficiency: 72%
Mash Efficiency: 75.8%

Mash Profile

High fermentability
152 °F - 60 min - Temperature

Fermentation Profile

Lager (Quick Method)
68 °F - 15 PSI - 5 days - Primary
55.4 °F - null PSI - 2 days - Primary
62.6 °F - null PSI - 1 days - Primary
66.2 °F - null PSI - 1 days - Primary
41 °F - null PSI - 5 days - Cold Crash

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



14 SRM

UPCOMING EVENTS

HERE ARE SOME
GREAT EVENTS
THAT YOU MAY BE
INTERESTED IN:

Feb General Meeting
7 PM
7 Deutsches Haus

Feb CCH Meetup
7 PM
21 Breiux Carre

Feb Brewoff
8 AM
24 Calliope Beer Works

Mar Gulf Coast Bacon &
Beer Fest
3 gcbeerbaconfest.com

Mar General Meeting
7 PM
6 Deutsches Haus

Mar Hattiesburg Craft
Beer Festival
9 hattiesburgcraftbeerfest.com

Mar Brewoff
8Am
23 Location TBD

Apr General Meeting
7 PM
3 Deutsches Haus

Apr Hogs for the Cause
hogsforthecause.org
5-6

Apr Boot Brew Fest
bootbrewfest.com/
6

HATTIESBURG CRAFT BEER FESTIVAL

Saturday, March 9, 2024 | 6 – 9PM (VIP Entry at 5PM)
Town Square Park, Downtown Hattiesburg



REGISTRATION FORM 2024

Online registration is available at: hattiesburgcraftbeerfest.com.

Thank you for your support of the Hattiesburg Craft Beer Festival! Please complete the form below in its entirety to submit your registration. If using your allotted booth space, by completing this application you indicate that you agree to the Booth Rules and Regulations included in the information packet.

I. ORGANIZATION INFORMATION

Company Name (as it is to be listed on website and materials): _____

Mailing Address: _____

City: _____ **State:** _____ **Zip:** _____

Website (for linking from Festival website): _____

Facebook Page (for recognition): _____

Contact Person: _____ **Title:** _____

Phone Number: _____ **Email:** _____

On-Site Contact Person (must be age 21+): _____

Phone Number: _____ **Email:** _____

Additional Day-of Contact (must be age 21+): _____

Phone Number: _____ **Email:** _____

SPONSOR LEVELS

For a full list of sponsor benefits, please see the information packet.

Please select your level of sponsorship:

- _____ Barrel - \$5,000
- _____ Keg - \$2,500
- _____ Firkin - \$1,000
- _____ Growler - \$500
- _____ Community - \$250 (individuals only)
- _____ Interactive - \$250

Indicate t-shirt sizes per sponsor level:

- Barrel (6 shirts) _____
- Keg (4 shirts) _____
- Firkin (2 shirts) _____
- Community (2 shirts) _____

How will you pay?

- _____ Check (Mail to: HCBF, PO Box 150, Hattiesburg, MS 39403)
- _____ Credit Card (We will contact you for information)
- _____ Cash

Questions? Contact Andrea Saffle
at info@downtownhattiesburg.com or 601.270.1373.

HATTIESBURG CRAFT BEER FESTIVAL

Saturday, March 9, 2024 | 6 – 9PM (VIP Entry at 5PM)
Town Square Park, Downtown Hattiesburg



NOTE: As there are a limited number of available food vendors, interactive sponsors, and homebrewers spots, they will be accepted in the order deposits are received.

II. FESTIVAL INFORMATION

Would you like a 10x10 booth at the festival? Yes No

Tables, chairs, and tents are not provided by festival.

Are you bringing a tent? Yes No

The festival is outside, so it is highly recommended that you bring a tent.

Do you require info on discounted lodging? Yes No

Do you require electricity? Yes No

There is a limited amount available. We will do our best to accommodate this need, but it is not guaranteed.

Do you require ice? Yes No

Ice is available to our brewery sponsors only.

Will you be selling products at your booth? Yes No

What kind of products or information will you have available at your booth?

If you are sampling or selling food and beverages, indicate product details here.

*If you do not receive an email with approval, please email info@downtownhattiesburg.com to make sure you are approved. All food or beverages sold or sampled **MUST** be approved.*

Anything else to add? Special arrangements or requests?

We will do our best to accommodate all needs, but we cannot guarantee they will be met.

Requests will be considered on a first come, first serve basis.

Please email a high-quality JPG or PNG of your logo to info@downtownhattiesburg.org.

HATTIESBURG CRAFT BEER FESTIVAL

Saturday, March 9, 2024 | 6 – 9PM (VIP Entry at 5PM)
Town Square Park, Downtown Hattiesburg



III. PARTICIPATION OPTIONS

BREWERY LEVELS

Brewery sponsors must provide \$150 in cash, product or combination.

Brewery Name: _____

Beers Provided:

1. _____
2. _____
3. _____
4. _____

HOME BREWERS

Homebrewers must provide four cases of homebrew or keg equivalent. Homebrewers are encouraged to bring more product so more attendees can sample it and vote for their favorite for the 2021 Homebrewer's People Choice Award.

Brewery Name: _____

Beers Provided:

1. _____
2. _____
3. _____
4. _____

Good Morning!

I'm writing to you today because Big Mike's BBQ Smokehouse is partnering with Thibodaux Main Street to bring Home Brewing to the 2nd Annual Thibodaux on Tap Craft Beer Festival in Thibodaux Louisiana. Thibodaux Main Street works year round to revitalize and promote Historic Downtown Thibodaux and Big Mike's works constantly to promote craft beer culture within our community.

Last year's Inaugural Festival sold out at 800 festival goers and we are expecting the same this year.

The festival will take place in Downtown Thibodaux, Louisiana on June 8th beginning at 5pm with beer tasting, food, and music until 10 pm.

This year, we will be adding a Home Brewing competition to the festivities, and this is where you [come.in](#). We will be offering prizes for People's Choice and Judge's Choice.

We're asking for a response as to whether or not you might be interested and available to come down to Thibodaux and participate in our festival. Further information will be provided to those of you who are interested.

Here's hoping to seeing you Downtown in June!



Kristi Gadd
Head Bartender and Brand Ambassador
Big Mike's BBQ Smokehouse
102 Laura Drive, Thibodaux, LA 70301
985-316-3057
985-804-6334
kristig@bigmikesbbqsh.com



Brewstock Homebrew Supplies
& BIG EASY HOMEBREWERS PRESENT



BREW LIKE THE PROS CLONE COMPETITION

MARCH 28, 2024 • 6:30PM

ZONY MASH
BEER PROJECT



**BREW YOUR BEST MAKIN' GROCERIES IPA CLONE
COMPARE YOUR RECIPES AT ZONY MASH
GET TIPS AND TRICKS FROM THE PROS
FOR MORE INFO VISIT WWW.BREWSTOCK.COM/COMPETITION**

BREW FOR THOUGHT – JANUARY 2024

A Prelude to the Reinheitsbebot

Submitted by Mike Retzlaff

We're all fairly familiar with the Reinheitsgebot; the so-called "Beer Purity Law" which was decreed in 1516 by the Duke of Bavaria as an "executive order". It should be noted that nowhere in this decree is the word "purity" ever mentioned. There were a number of previous orders and a few subsequent changes. The following is what led up to the famous Reinheitsgebot.

Emperor Frederick I was the author of the first known secular beer regulation in Germany. It dates from 1156 and was part of the first city code of law, the *Justitia civitatis Augustensis*, which Frederick gave to the city of Augsburg. The emperor decreed that "a brewer who makes bad beer or pours an unjust measure shall be punished; his beer shall be destroyed or distributed at no charge among the poor." The punishment for a violation was five guilders. After the third offense, the perpetrator lost his brewing license.

Issued by the magistrate of the city of Erfurt in 1351 in Thuringia, a decree stated: "A calibrated tankard must always be filled to the mark. The beer in it shall cost 4½ pfennigs and 8 groschen*. No burgher or councilor may brew more than two beers per year, nor may he make half a brew, nor may he mill less or more than three boxes of malt to brew with. Only on Wednesday evening, and not before the beer bell is rung, may he start a fire under the tun and start brewing. But nobody may brew who does not possess containers, tuns, kilns and casks. The beer must be an entire brew. The amount to be brewed must be announced on Walpurgis Day (February 25), and the precise amount announced must then be brewed. Nobody may brew with straw and twigs for fire."

"Anybody who breaks an innkeeper's beer mug or runs away without paying, will pay a 10-groschen penalty or must leave town. Anybody who buys hops may not touch the measuring jar until the vendor has filled it and has removed his hand from it. (In those days, brewers bought hops by volume, not by weight!) In the countryside, nobody may sell beer from another region nor may he brew without the knowledge of the town. Any burgher caught brewing in the countryside will no longer be considered a burgher of the town." Here we find an early version of Bierzwang (literally: beer coercion), the parochial practice of the local authorities to permit only those beers to be served within their walls and in the surrounding countryside that were brewed (and taxed) within their own jurisdiction. The Bierzwang remained common in many parts of Germany until

1803, when, under the influence of the Napoleonic conquest of central Europe, Bierfreiheit (beer freedom) was finally established as a matter of law in much of Germany.

In Regensburg in 1453, the official beer inspector, Dr. Konrad Megenwart, forbade brewers within their city walls to use "seeds, spice, or rushes" as flavorings. To ensure that the citizens would get their money's worth, the city fathers also outlawed the brewing and selling of thin beers made from the final runnings of the mash.

In 1447, the Munich city council issued an ordinance demanding that all brewers use only barley, hops and water for their beers. This was the forerunner of what was to become, half a century later, the famous all-Bavarian beer purity law, the Reinheitsgebot. By 1487, the Bavarian Duke Albrecht IV forced all brewers in the city of Munich to take a public oath of faithful allegiance to the 1447 ordinance.

Furthermore, the Duke introduced beer price controls: in winter, a Maß (approximately 1 liter) would cost one silver pfennig, in summer, two. This price difference was to compensate brewers for the extra grain and long storage (lagering) required for stronger summer beers. One of Albrecht's successors, Duke Georg the Rich, in 1493, extended the 1447 ordinance to the duchy of Landshut in central Bavaria. Clearly, a regulatory clean-up was afoot in Bavaria.

*Groschen = 10 pfennig coin

THE WORST PART OF CENSORSHIP

IS [REDACTED]

[REDACTED] [REDACTED] EVERYTHING [REDACTED] [REDACTED]

[REDACTED] [REDACTED] IS [REDACTED] [REDACTED] FINE

[REDACTED] [REDACTED] [REDACTED] TRUST [REDACTED]

[REDACTED] [REDACTED] YOUR [REDACTED]

[REDACTED] GOVERNMENT!

HOW SWEET IT . . . IS?

Submitted by Mike and Dorothy Bartol
Foam Rangers Homebrew Club

FLATULENCE - It's something with which beer lovers have had to learn to live since the art of brewing began. Beer contains certain oligosaccharides chains of two to ten sugars. Because our bodies lack enzymes needed to break these sugar chains into forms that can be metabolized, these sugars pass on to the lower intestinal tract where anaerobic bacteria feast away on them. And as they do, these bacteria produce a gas with a distinctive odor.

In the mashing process, enzymes present in the barley break down starch from the grains, producing mostly glucose, maltose, and other oligo- and polysaccharides such as sucrose, stachyose, verbascose, and raffinose. After the resulting wort is hopped and yeast is added, the smaller saccharides are fermented to produce alcohol. In general, saccharides larger than a three chain sugar are not fermentable. However, they will contribute to the caloric value as well as to the overall flavor of the beer, its ability to form a head, and ultimately, flatulence.

An experiment using radiation was found to reduce the percent of longer chain molecules of sugars by forming weak points in the chain, thus making them easier to decompose when digested.

Who knows, the next beer craze may be: **FART FREE BEER!!!**

Gleaned from –

Science News, Vol. 125, p. 72 “Irradiation – it cuts the gas”.

LC Magazine, Vol. 1, No. 8, pp. 504 – 507. “Ion Chromatography: A Versatile Technique for the Analysis of Beer”

From Rockin Ron

<https://www.foxbusiness.com/lifestyle/mark-zuckerberg-raising-cattle-with-diet-beer-nuts>



FOOD AND WHINE – JANUARY 2024

From Ricardo DelosReyes

Beer-Brined Grilled Chicken Breasts

Notes

Here's a pro tip if you want to go the extra mile: [pound each chicken breast in a ziplock bag](#), using a meat pounder or the bottom of a metal pot until the chicken breasts are even and about 3/4-inch thick. This will ensure faster, more even cooking.

If you prefer to grill skin-on, bone-in chicken breasts, up the grill time to 10-15 minutes per side, or until the thermometer inserted in the middle of the chicken reads 160°F.

Ingredients

1. 4 chicken breasts
2. 1 12-ounce bottle of beer
3. 1/4 cup kosher salt
4. 1/4 cup brown sugar
5. 1 teaspoon spice mix of your choice (I used something similar to [herbs de Provence](#))
6. Vegetable oil or ghee ([clarified butter](#)), to coat the grill

Directions

1. Fit a resealable gallon-size Ziploc bag inside a bowl (to prevent leaking). Combine all ingredients. Make sure chicken breasts are fully submerged in the brining liquid before sealing the bag and refrigerating for 2 hours and up to overnight.
2. After 2 hours, head out to the grill. Make sure it's scraped clean before lightly coating the grill with vegetable oil or ghee. This will help prevent sticking. Preheat grill to medium-high (375°F-450°F).
3. Pat the chicken dry with paper towels. Discard the brine. Use tongs to place chicken breasts onto the grill, spacing them out a few inches apart. Cook 6-8 minutes on each side, or until a thermometer inserted in the middle of the chicken breasts reads 160°F.
4. Remove from grill and let rest for about 5 minutes before serving.

Beer Fried Buffalo Wings

Baked Buffalo wings can be just as delicious as fried. Try our Beer-Soaked Buffalo Wings for something unique and a bit lighter than the usual.

Cooking Time: 55 min

What You'll Need

- 2 (12-ounce) cans beer
- 1 (5-pound) package frozen chicken wings, thawed
- 2 teaspoons ground red pepper (see Note)
- 1 teaspoon salt
- 3/4 cup cayenne pepper sauce (see Note)
- 1/4 cup (1/2 stick) butter, melted

What To Do:

1. Set aside 1/3 cup beer. Pour remaining beer into a large shallow dish; add chicken wings, cover, and marinate at least 4 hours in refrigerator; drain wings.
2. Preheat oven to 425 degrees F. Line two large rimmed baking sheets with aluminum foil; coat foil with cooking spray.
3. Season wings with ground red pepper and salt, and place on prepared baking sheets. Bake 30 minutes. Turn wings over and cook 25 to 30 more minutes, or until crispy and no pink remains.
4. In a large bowl, combine cayenne pepper sauce, butter, and reserved 1/3 cup beer; mix well. Add chicken wings and toss until evenly coated. Serve immediately.

Note

Be sure to use cayenne pepper sauce instead of regular hot pepper sauce because that would make these REALLY spicy! And if you prefer less of a kick, use less ground red pepper.

Scandinavian Burgers

1 lb lean ground beef

¾ cup shredded zucchini

1/3 cup shredded carrots

2 Tbsp finely minced onion

2 Tbsp finely minced garlic

2 Tbsp chopped fresh Dill or 1 tsp dried dill weed

½ cup Dark Ale

1 egg beaten

1 tsp salt

½ tsp red pepper flakes

4 whole wheat buns or rye rolls

- 1) Prepare grill for direct cooking over medium heat. Lightly oil grill grid
- 2) Combine beef, zucchini, carrots, onion, garlic and dill in a large bowl; mixed lightly. Combine ale, eggs, salt and red pepper flakes in medium bowl, add to beef mixture; mix lightly. Shape into 4 patties
- 3) Grill burgers, covered 8 – 10 mins (or uncovered, 13 -15 mins) until meat thermometer registers 160 degrees F or desired doneness, turning once. Serve on buns

SITES OF INTEREST

Crescent City Homebrewers:

[Crescent City Homebrewers](#)

[CCH Member Application](#)

Local Brewing Supply:

[Brewstock](#)

Louisiana Craft Beer Info:

[Louisiana Craft Brewers Guild](#)

Breweries:

[504 Craft Beer Reserve](#)

[Big Easy Bucha](#)

[Brewery Saint X](#)

[Bayou Teche Brewing Company](#)

[Brieux Carre Brewing Company](#)

[Broad Street Cider & Ale](#)

[Bywater Brew Pub](#)

[Callipe Beer Works](#)

[Chafunkta Brewing Company](#)

[Courtyard Brewery](#)

[Crescent City Brewhouse](#)

[Deutsches Haus](#)

[Ecology Beer Creative and Taproom](#)

[Gnarly Barley Brewing Company](#)

[Gordon Biersch](#)

[Kingfisher Cider](#)

[Miel Brewery and Taproom](#)

[New Orleans Lager and Ale Brewing Company](#)

[Oak Street Brewery](#)

[Old Rail Brewery](#)

[Parish Brewing](#)

[Parleaux Beer Lab](#)

[Port Orleans Brewing Company](#)

[Royal Brewery](#)

[Second Line Brewing](#)

[Skeeta Hawk Brewing](#)

[Urban South Brewery](#)

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