

THIRSTY FOR SOMETHING DIFFERENT?

Try a new, flavorful—and local—beer this weekend

By Suzanne Wentley

When the weekend finally arrives and it's time to relax, thoughts may turn to grabbing an icy cold beer. Nowadays, though, get crafty: reach not for a Bud, but for one of the fresh, flavorful craft beers that are locally brewed and a whole lot more interesting.

Think craft beers are all dark and bitter? Think again. Beers that ferment in tanks in Palm Beach and Martin counties range from light and citrus-y to copper-colored and hoppy, with a recipe to please most every palate.

"Just as with anything you eat or drink, you want to support the local market, and this is a local, fresh product brewed by people who live here," said Kenny St. Cyr, the assistant brewer at Tequesta Brewing Company. "Plus, it's fun."

True. Everyone was certainly smiling on recent visits to Tequesta Brewing Company, located at 287 U.S. 1 in Tequesta, and at its sister locations—Twisted Trunk in Palm Beach Gardens and Longneck Brew House in Stuart.

At TBC—as it's known to the regulars—the bartenders are likely the same folks working the shiny fermentation tanks behind the popular tasting rooms. They're more than happy to talk about alcohol content, technique, ingredients and flavor.

Beer lovers can also order TBC beers at other spots, as the company delivers its kegs to more than 100 restaurants and bars throughout the area,





Longneck's in Stuart sampler.

At Longneck in Stuart, customers are encouraged to go one step further. Considered a “nano-brewery,” this two-year-old tavern offers its customers the opportunity to brew and bottle their own beer, an activity that makes for a seriously fun party. It is one of only nine brew-on-site breweries in the nation.

While TBC is about to double its current annual production of 2,500 barrels—that’s 77,500 gallons of brew—Longneck’s smaller operation offers other benefits to drinkers.

“It gives us the opportunity to be creative,” said Manager David Cahall.

Ready to get crafty? Here are five popular brews to try:

1. **Longneck Gator IPA.** This India Pale Ale (also called IPA) is made with a special blend of hops that creates a surprisingly smooth taste, that makes it Longneck’s most popular brew. It’s a bit on the strong side, what with a 6.5 percent alcohol content, but the lack of bite can make it go down fast.
2. **TBC’s Der Chancellor.** This golden-colored German-style kolsch is similar to a pilsner but with a more complex flavor.

Because it’s such a delicate beer, it’s difficult to brew – but its tastiness shows the recipe has been perfected over the years. It will soon be available in bottles.

3. **TBC’s Apricot Wheat.** The brewery offers six beers on tap, including a few styles that rotate in flavor. This spring, TBC is offering an American Apricot Wheat that’s light and refreshing. With just 4.4 percent alcohol, it’s perfect for a day in the sun.
4. **TBC’s Gnarly Barley.** This copper-colored American Pale Ale is made with dry hops for a floral aroma. “It will make the hop-head happy,” St. Cyr said. “It reminds people of an IPA.”
5. **Longneck’s Orange Creamsicle.** Remember the ice cream treat? Now, try it in beer form! This American wheat beer is made with sweet orange peel and vanillin.

