

WHAT PEOPLE ARE SAYING



“From the cedar-aged IPAs of Cigar City to the locally grown Florida weisse of Peg’s Cantina, DeNote is your well-traveled guide to one of the country’s most inventive beer scenes.”

—**KEN WEAVER**, author of *The Northern California Craft Beer Guide*

“Fans of history will savor stories from the past, and readers can sample from the hit list and ‘insider tips’ while exploring the state’s growing craft beer scene.”

—**RON SMITH AND MARY O. BOYLE**, authors of *Atlanta Beer: A Heady History of Brewing in the Hub of the South*

“An informative chronicle detailing the history of Florida breweries, past to

present. This well-researched book also catalogs our current breweries, which is no easy task considering the explosive growth of craft beer in the Sunshine State. This is a staple for any Florida beer lover’s collection.”

—**MIKE HALKER**, president, Florida Brewers Guild

“A thorough and practical guide to every beer producer in Florida and a must-carry for visitors and natives alike.”

—**JESSICA DAYNOR**, managing editor, *DRAFT Magazine*



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THE GREAT FLORIDA CRAFT BEER GUIDE
MARK DENOTE

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Paperback \$19.95

272 pp. | 5 ½ x 7 ½ | 12 color and 61 b/w photos
UNIVERSITY PRESS OF FLORIDA - OCTOBER 2014

Credit: Gary Cralle Photography



MARK DENOTE is a traveling writer, educator, and editor who tries to keep up with the fastpaced craft beer scene in the Sunshine State. *The Great Florida Craft Beer Guide* is Mark's first book. He is the editor of Florida-BeerNews.com, a website devoted to Florida craft beer. Mark's work has been featured in *Draft Magazine*, CraftBeer.com, and throughout the craft beer community.

Follow him on Twitter @FLBeerNews.

MARK DENOTE

is available for interviews and appearances.



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Q & A with **MARK DENOTE**

author of

The Great Florida Craft Beer Guide

“Miami is on the verge of a brewery eruption, Tampa is in the midst of one, and Jacksonville is adding a few here and there. New breweries and brewpubs keep opening their doors all the time.”

How did you become interested in Florida’s craft beer industry?

I became locked in to this project after going on a tour of Miami’s craft breweries in 2010. After cataloging the stories of the people involved, I resolved to write an article about them. Once the article expanded to thirty pages, I began to consider writing a larger work. After researching Florida’s brewing history, I felt like it would make a juicy book. The thought occurred to me that even in Florida’s current brewery boom, bigger breweries existed before Prohibition and they faced hurdles just like today’s breweries.

You’ve been a craft beer columnist for quite some time. When did you know that you wanted to write this book?

The first inkling of writing this book came during my time at Rollins College in Winter Park. I needed a major project for my Master’s degree in Liberal Studies, and I wanted something I could really sink my teeth into—it would require months of work and I needed something I felt strongly about.

From Destin to Key West is nearly a 12 hour drive on its own! How did you plan your travels and discover all of these locations around Florida?

I planned my travels around breaks that I had in my day job. I would travel from Tampa to other sections of Florida and hit as many breweries and historical societies as I could (I am so grateful for their understanding and hospitality). This is part of why the com-

position process took several years, but the in-between time gave me a chance to sift and compose all of my findings.

You've written about a ton of breweries and beers—is there one beer that stands out as your favorite?

Probably the toughest question I am asked! My favorite beers are those that challenge the limits of style and convention: Cigar City's Zhukov's Final Push (made with Kopi Luwak coffee), J. Wakefield Brewing's Dragon Passion (brewed with so much fruit it is a pink color), Engine 15's Citra Wet Hop IPA (you can smell the beer when the keg is tapped), Funky Buddha's Last Snow Porter (more coconut flavor than a tropical island), Cycle Brewing's Rare DOS with Chili Peppers (think chocolate, bourbon, and chili peppers), and the list goes on and on.

What was the most fascinating thing about Florida's brewing history you learned while writing this book?

The most fascinating thing to me is that the earliest beer made in Florida was a lager. These are beers that need consistently cool temperatures to ferment, and this was a time where electricity was still being brought to every home. It is beyond belief to me that this was a profitable enterprise, but the Ybor Company made it that way.

What do you think readers will enjoy most about your book?

The part of my book that I am most proud of is the fact that it presents a complete picture of Florida's craft beer growth. There are several cycles that Florida has gone through in its past, but its growth comes full circle in the present day when we see more breweries and brewpubs than ever before.

Do you have one sentence of advice for budding beer aficionados?

Don't limit yourself: tasting beers is a journey and not a destination. Keep trying everything. Every new beer adds experience to the palate.

What are you working on next?

I have several beer-related history books I am currently working on in addition to my Cicerone and Beer Judge certification.

What was the biggest challenge in writing the book?

The biggest challenge was finishing the book. I did my best, but Miami is on the verge of a brewery eruption, Tampa is in the midst of one, and Jacksonville is adding a few here and there. New breweries and brewpubs keep opening their doors all the time and the hardest part of this book was finding a cutoff point.



**THE GREAT FLORIDA
CRAFT BEER GUIDE**

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Cigar City Brewing

Brewery

3924 West Spruce Street, Tampa 33607

(813) 348-6363

<http://cigarcitybrewing.com>

Tasting room open 7 days a week

Tours offered on various days at various times; \$5 per person
(includes a beer); reservations online

Cigar City is one of the breweries that put Tampa and Florida on the beer map. Cigar City was Tampa's first production-minded craft brewery, the first to start from the ground floor and focus on bottling and distribution outside its facility. This massive and ever-growing facility is located just south of the stadium where the Buccaneers play and behind a plaza with Whole Foods and Home Depot. The brewery's tasting room pours most of its liquid wares and offers bottles and growlers to go.

Cigar City's founder and owner, Joey Redner, initially did not plan on opening a craft brewery. He planned to wait until someone else opened one then he planned to work for the other guy. He began by working for the Dunedin Brewery, operating a pub, and working other jobs before securing the current facility on Spruce Street. Once the brewery was underway and head brewer Wayne Wambles was brought on board, the brewery's offerings began to expand greatly, including a thick and viscous imperial stout that is only offered for sale at the brewery one day each year.

Cigar City makes its core beers year round, including Jai Alai IPA, Maduro Brown Ale, and Tocobaga Red Ale. Cycling seasonals also appear from time to time, like White Oak-aged Jai Alai IPA, Cubano-style Espresso Brown Ale, Jose Marti American Porter, Bolita Double Nut Brown Ale, Guava Grove Farmhouse Ale, Improv Oatmeal Rye India-style Brown Ale, Big Sound Scotch Ale, Sugar Plum



Brown Ale, Marshal Zhukov's Imperial Stout, and Good Gourd Imperial Pumpkin Ale. In addition to the monumental lineup are the 110K+OT Series (bold, brash, and braggadocious beers), Capricho Oscuro Series (blending barrel-aged beers), Humidor Series (beers aged on cedar), and Criterium Series (beers brewed for the annual Tampa Criterium race), which have similar ideas behind them, but each incarnation differs from the last. If all that was not enough, the brewers also create pilot system beers and test batch beers that appear on draft at various times throughout the month.

Cigar City is unique to Tampa and has come a long way since opening its doors in 2009. The brewery began at one end of an industrial plaza and has moved to take over the entire plaza. The operation started with two people and is now approaching fifty employees. No matter how much the brewery grows, it tries hard to remain true to its roots and not only make great beer but also incorporate Tampa's history into the story of the beer.

Insider tip: Cigar City Brewing does not always post all bottles for sale in the tasting room on social media. In fact, they like to surprise locals by placing rare and barrel-aged beers for sale randomly. Always look thoroughly at the bottle cooler.

Cigar City Brewpub

Brewpub

15491 North Dale Mabry Highway, Tampa 33618

(813) 962-1274

<http://www.cigarcitybrewpub.com/>

Open 7 days a week

The Cigar City Brewpub is housed in a restaurant that used to be a T.G.I. Friday's in the Northdale area of Tampa. The brewpub is an outgrowth of the brewery and has the same attention to detail in the restaurant that the brewery puts into its beers. From chandeliers molded with beer bottles and cans to can tops lining the bar, from areas paneled with barrel wood to pictures of Cigar City employees throughout the dining area, this brewpub took Cigar City's history and philosophy and paired it with great food to produce an exceptional experience.

The Cigar City Brewpub is located immediately off Dale Mabry Highway in the Northdale section of Carrollwood. The brewpub pairs a world-class chef and a world-class brewer and takes patrons along for the ride. While the restaurant is owned by the brewery and some of the taps are supplemented by beers from the mother brewery on Spruce Street, the beer brewed at the brewpub differs from Cigar City's offerings. The brewpub's brewer is Tim Ogden, the veteran brewer who brought the world Cigar City's Tocobaga Red Ale. The brewpub gives Tim time and space to turn out beers to his taste with the panache of Cigar City.

While the Cigar City Brewpub's small brewing system will allow for small batch ales in limited runs, the brewpub core offerings are



proof

the floral La Rubia Golden Ale, the earthy and molasses-forward Paulina Pedrosa Brown Ale, and the fruity, yet bitter Northdale Pale Ale. The brewpub's brewing system is also fuel for the Floridian collaborative spirit. Other Florida breweries like Funky Buddha, Saint Somewhere, Gravity Brewlab, and Angry Chair Brewing have all come in and brewed with Ogden. Also look for cask beers and limited run beers available only at the pub.

The concept of the Cigar City Brewpub is simple: take food from the local market and support neighboring businesses and farms while brewing beer feet away from the tables where it will be enjoyed. While visiting the pub, don't miss the plantain tater tots or the house special Hunahpu dessert. On a good night, there exists a culinary unicorn of a meal: the freshest beer and the freshest food creating a perfect storm of localvore dinner.

Insider Tip: Tim Ogden's Brewer's Brunch Stout and Gourds of Thunder are two seasonal beers not to be missed. Brewer's Brunch makes fleeting appearances, but Gourds of Thunder is the brewpub's Thanksgiving/Halloween beer. Both beers stand apart from others of their kind.

Peg's Cantina

Brewpub

3038 Beach Boulevard, Gulfport 33707

(727) 328-2720

<http://pegscantina.com>

Hours are seasonal; closed Monday and Tuesday

Peg's Cantina is a laid-back little eatery on the main strip of Gulfport in southern Pinellas County. Peg's serves pizza and Mexican food next to its house-made beers. The tiny environs inside Peg's provide a haven from the weather and the large front patio allows patrons to relax and watch everyone else bustle by. Peg's focuses on local and organic foods as much as possible and insists on being "a public space that [brings] folks together to share food, drink, and fun."

Peg's Cantina is family owned by Peg and Tony Dozark, who were both academics in their past lives. They were lured away from academic lives in New York by the Florida sunrise and decided to open a little place in their hometown of Gulfport. Their son, Doug, began brewing, and they got licensed to serve his beer. Doug then continued to hone his talents as a brewer at Cigar City by day and Peg's by night, so as Doug's reputation grew, Peg's expanded its brewing operations.

As Peg's head brewer, Doug Dozark has a true rotating tap list as there is no telling what will be on draft at any given time. Doug almost always has something light, like his 99 percent lager, something hoppy, like his Dancing Cody IPA, and something dark, like



his El Dude Porter or Bottom of the Ninth Brown Ale. Doug also has a passion for light and refreshing beers and in 2012 began hosting the Berliner Bash on the Bay, an event where brewers from around the state can showcase their renditions of a tart wheat beer called a Berliner weisse. Periodically Doug will mix up his tap selection with his Bloody Berliner (a beer that crosses a Bloody Mary and a tart

wheat beer) or Rainbow Jelly Donut Berliner (a beer that crosses a raspberry donut with a tart wheat beer). In Peg's Cantina or Gulfport itself, there's no telling what may turn up on the draft list.

As Doug's talent and penchant for making great beers continues to grow, so too does Peg's reputation. The cantina has been recognized nationally by several newspapers and websites as a unique place to visit, eat, and drink. As the beer scene grows in Tampa and Florida, it is hoped more places will follow Peg's model and maintain an easy-going place to sit, eat, and have a beer, but until that point, there is no place like the original.

Insider Tip: Look for Peg's to get a few kegs when Cycle Brewing hosts special events like Barrel-aged Day or Share the Barrels.

Cycle Brewing Company

Brewery

534 Central Avenue, Saint Petersburg 33701

(727) 320-7954

Open 7 days a week

Cycle Brewing is the natural outgrowth of Doug Dozark's brewing career, which began at both Peg's Cantina and Cigar City Brewing. After an internship at Cigar City, Doug was one of the first hires beyond owner Joey Redner and brewer Wayne Wambles. Doug has grown and progressed to brewing solely at Peg's, but a capacity ceiling at Peg's combined with a desire to blaze his own trail led Doug to begin a brewing endeavor all his own: Cycle Brewing.

Many of Doug's ideas that began at Peg's Cantina continue to blossom at Cycle Brewing; in fact, when Doug announced the surprise opening on Facebook in August of 2013, he was technically the head brewer at two locations, a tradition that he continues. At Cycle, Doug is able to craft his beers on a seven-barrel brewing system with seven-barrel fermenters, supplying his taps and a few select accounts with Cycle beer.