

[Music]

00:09

morning my name is Dave Michael

00:13

I'm joined by the lovely Brian conscious

00:15

young together we are the Cardinal

00:18

brewing project so the Cardinal brewing

00:21

project is something we're doing

00:23

together where we're meeting up with

00:25

Indiana Brewers and breweries we're

00:28

making beers together the idea is to

00:30

just kind of talk to the Brewers get an

00:32

idea of their history in the industry

00:35

why they do it how they got into it

00:37

we're also going to be looking at the

00:39

breweries themselves history of the

00:43

breweries they're set up something that

00:45

might make them unique to other Indiana

00:48

breweries we're gonna be making some

00:50

sort of beer together and talking about

00:53

techniques of professional brewing I am

00:57

a professional brewer I got my start

01:02

Chapman Brewing Company in Angola so I

01:06

was there for a few years under the head

01:09

brewer Jarrod Adler there he's still  
01:12  
there hopefully we'll be doing one of  
01:13  
these with them pretty soon after that I  
01:16  
moved out to Denver for a while where I  
01:18  
made whiskey for straining hands and the  
01:22  
way it's training hands makes whiskey is  
01:23  
essentially but they do a nun hop Baltic  
01:27  
Porter wasn't foreign for me at all I  
01:29  
just made the same beer every day just  
01:33  
without hops after that move back here  
01:36  
it's the Indiana where I was a head  
01:38  
brewer for evil check for a while that's  
01:39  
where I met Brian Brian and I worked  
01:42  
there together for a while he designed  
01:45  
the can art for a chocolate chip mint  
01:49  
lager that I made called mint chick he  
01:52  
also did the artwork for a wheat wine I  
01:55  
made called wheat Walker it's a game of  
01:58  
Thrones  
01:59  
we tweet as of last night  
02:03  
I am the new head brewer for the Strand  
02:07  
brewery that's a brewery in Michigan  
02:10

I'll be working there temporarily until  
02:13  
a startup in Indiana starts I can't say  
02:17  
much about that right now to be  
02:18  
continued to be continued we take  
02:21  
possession of the building in the next  
02:23  
few weeks so I have to wait at least  
02:26  
until then before I can say what it's  
02:27  
called where it's gonna be I'll be  
02:29  
leaving the Strand to go to this new  
02:32  
brewery Indiana brewery probably eat  
02:35  
early fall that's me we're on our way to  
02:40  
our first collaboration with South Bend  
02:46  
brew works where we'll be praying with  
02:49  
owner and Brewer Steve Lowe South Bend  
02:54  
Brewers is right downtown it's a cool  
02:57  
little one barrel brewery he's set up in  
03:00  
the basement we're gonna be making a  
03:03  
Berliner Weisse today a kettle soured  
03:05  
Berliner Weisse we're fruiting it was  
03:08  
something I don't remember what we're  
03:09  
gonna do for fruit but there's gonna be  
03:12  
fruit in there so far so we're on our  
03:14

way there right now

03:16

[Music]

03:25

[Music]

03:39

[Applause]

03:40

[Music]

04:03

warning burning

04:05

welcome to something boomers see you at

04:07

the money well we all set and then head

04:14

on down I think so okay the first time

04:19

you came here very narrow stairs

04:22

what's shoehorned into an old state

04:23

theater to build a long time ago where

04:27

people were the sides we are now so I'll

04:29

put low bridge here watch your hand

04:31

coming down watch your beer Brian try

04:41

not to get tangled thank you sir right

04:46

mixing beer beer

04:49

[Music]

04:53

we get most of our baseball's in females

04:56

simply because I would be there all day

04:58

long as I know that it's good for what

05:02

we use it for and a little engine that

05:05

could you know what we start with the  
05:08  
water obviously we have a reverse  
05:11  
osmosis system downstairs so we just  
05:13  
take the city water typically and then  
05:16  
add back in your salt you know what we  
05:18  
need to build the water profile for the  
05:20  
beer of the style that you're doing the  
05:23  
mash time it's just uh when I have Faro  
05:26  
basically 55-gallon tank so we use a lot  
05:29  
Nano and let's not forget to work out  
05:31  
the boil kettle is the same thing  
05:32  
55-gallon we do have an extension for it  
05:35  
that we can boil up to 90 so we can  
05:38  
double batch and do a larger batches we  
05:40  
don't have enough space for larger  
05:43  
fermenters conical things like that so  
05:46  
we use the blue Polly's with a food  
05:48  
grade liner airlock  
05:50  
you seal them up good I know that's not  
05:53  
necessarily the ideal way to do it but  
05:55  
to be honest with you you know I've done  
05:57  
I'm coming up on about 80 or 90 batches  
06:00

of beer at this point I get to have a  
06:02  
single issues with that try to take as  
06:05  
much care as I can and being clean you  
06:08  
know controlling the environment as much  
06:10  
as we can  
06:11  
sanitary so far the results are you know  
06:13  
working out so at some point I'd like to  
06:16  
figure out if we can shoot on a  
06:18  
different form enter in there and see  
06:20  
what we pitch East and not have to throw  
06:22  
stuff out but it is what it is at the  
06:25  
moment and it's making it work from  
06:27  
there we do have a three barrel break  
06:29  
tank which is about its fanciest  
06:32  
equipment is you're gonna find  
06:34  
downstairs I love that little guy  
06:35  
because I can move it around and you  
06:38  
know bring it out when I need to clean  
06:40  
it and and it's been one of the big  
06:42  
things that has changed with our beer  
06:44  
since we took over it's just consistent  
06:47  
carbonation they've had issues in the  
06:49

past yeah

06:50

everything goes into brake tank and then

06:52

in the end of the cake from there and

06:54

you know it's fast and patrician you

06:58

know

06:59

you get it up so that's been a big big

07:02

change small when you really consider it

07:05

but you know it's made a big difference

07:06

in terms of the consistency the body and

07:09

beards going out on the path that's

07:10

pretty much it

07:14

[Music]

07:18

well we're making a Berliner I hadn't

07:21

done a sour beer before I'm glad that

07:24

you came along and you can kind of walk

07:26

me through the process and as a new

07:27

Brewer some techniques we're a little

07:30

intimidating I didn't want to you know

07:31

please jump into him I mean sometimes I

07:33

could jump in and try it but that was

07:35

one of those things where I wanted to

07:36

have a little little help a little

07:38

guidance it's part of our self and cub  
07:40  
scenes line of beers we've got a couple  
07:42  
on right now and this one is gonna be  
07:43  
called the and Russia Berliner named  
07:45  
after Andrew Berlin the owner of the  
07:47  
South End cub what he's done that bring  
07:49  
save baseball in South Bend and help  
07:53  
revitalize the community brew works only  
07:55  
first open in 2014 part of the  
07:57  
revitalization process in downtown South  
07:59  
Bend that is really going strong and  
08:01  
that's just another example of you know  
08:04  
what's happening down here and then you  
08:05  
know things Andrew Berlin so you'd have  
08:07  
to brew a Berliner you know there's no  
08:09  
other option I'm looking forward to  
08:11  
seeing how that thing turns out but it's  
08:14  
gonna be different  
08:17  
[Music]  
08:22  
my history was brewing basically started  
08:25  
at the end of July last year I had not  
08:28  
brewed at all previous owner to Delhi  
08:30

bought it off of suddenly decided that  
08:32  
my wife and I were the ones that he  
08:33  
wanted to buy the place  
08:35  
and that included learning how to brew  
08:38  
kind of on a crash course it's kind of a  
08:41  
self-contained unit down there it's kind  
08:42  
of a one-man show once I got the  
08:44  
equipment down then it was a matter of  
08:46  
learning the little tricks along the way  
08:49  
to improve the process and I think  
08:52  
that's been one of the big differences  
08:54  
lately is it's just more attention is  
08:57  
being paid adhere here  
08:59  
and I think that's why we're getting  
09:01  
these good feedback trying to make  
09:03  
little improvements where I can with the  
09:05  
equipment that we have or if we can  
09:07  
upgrade you know I want to do that I  
09:09  
just kind of jumped into it and so I'm  
09:13  
hopeful that I'll be able to continue to  
09:15  
learn and grow  
09:21  
[Music]  
09:24

why not do you know but but specifically  
09:28  
I'm hanging out at the bar here with  
09:31  
people not knowing them from you know  
09:35  
the time they walk in the door and you  
09:39  
know sharing a beer with them and you  
09:41  
know hearing their stories where they're  
09:43  
from where they're going you know that's  
09:45  
what beer does when you can sit around  
09:47  
and it's communal you know it's there's  
09:50  
a long history behind that behind that  
09:54  
was here and I mean I'm proud to be able  
09:58  
to keep that going you know and in our  
10:00  
little place here it's just a good time  
10:03  
to hang out and share your story or  
10:05  
listen to someone else's story and it  
10:08  
brings that out in people and that's  
10:11  
possible  
10:18  
so today we're making a kettle sour  
10:22  
Berliner Weisse so the way that I  
10:25  
learned how to do it was just through a  
10:28  
podcast on the brewing network called  
10:31  
the sour hour they explained how they do  
10:33

kettle sours with the brewer from three  
10:36  
bench a normal Berliner bring do we  
10:40  
collect all the ward you bring up to a  
10:42  
boil for only probably five minutes just  
10:45  
to kind of kill off anything that might  
10:47  
have been in there you don't do your  
10:48  
full boil the first day with this setup  
10:51  
you have date plate chiller that pulls  
10:55  
through so we start the whirlpools start  
10:58  
pulling everything down while that's  
11:01  
happening we irrigate with co2 to push  
11:04  
out any oxygen that's in the board but  
11:06  
once that comes to temperature show off  
11:09  
the world whole what we let some of the  
11:11  
co2 is still bubbled through there to  
11:13  
get any last bits of oxygen out of there  
11:15  
once we're at ten once we first expand  
11:18  
then we're gonna have the lactobacillus  
11:20  
from Omega something else that you can  
11:22  
do is create a set of five either Lord  
11:26  
doing that you just add some lactic acid  
11:29  
bring it down to about 4.5 eh what I'm  
11:32

going to do that today we're just going  
11:33  
to give it a little extra time but we're  
11:35  
gonna hit with a big healthy those  
11:37  
lactobacillus gonna let it sit for  
11:39  
probably a couple days around 85 degrees  
11:43  
the string does pretty well right in  
11:45  
there he's going to continue to check  
11:47  
the pH for the next couple days  
11:48  
once it gets right around three and a  
11:50  
half pH he's going to treat it like a  
11:53  
normal beer so he's gonna bring it up to  
11:55  
a normal boil it's gonna kill off all  
11:57  
the lactobacillus in there add a little  
12:00  
hops cool it down transfer it and pitch  
12:03  
them dry use puppies it's just really  
12:07  
like a normal beer after that this is a  
12:09  
quick souring method kettle souring  
12:13  
some people do it a little bit  
12:14  
differently this is a way that I learn  
12:16  
how to do it it's worked pretty well for  
12:17  
me and that's how we're doing it today  
12:19  
[Music]  
12:22

hey Brian you know what time it is

12:24

I don't know Dave what time is it each

12:26

time for beer Ron

12:30

[Music]

12:38

the finest beer to come out of the

12:40

Golden Age of beers a beer that uses

12:45

only the finest things

12:49

goldmine brew is brewed from the purest

12:51

artesian spring water it contains a

12:55

calorie count that doesn't matter to

12:57

your taste buds goldmine brew the first

13:09

quintuple cold filtered beer in its

13:12

lifetime

13:12

[Music]

13:15

goldmine brew but beer brewed for the

13:19

manliest of men but up here's heaven

13:21

enough for everyone

13:30

[Music]

13:35

[Music]

13:43

okay so we're here for our first beer

13:47

run since they tell us what we're

13:49

drinking here today we are drinking the

13:52

stargazer

13:52

sorry flagship IPA of the crew works

13:55

Citra hop based IPA that just i have to

14:00

throw it all the time like hanky buckled

14:01

in

14:01

mostly Citra hops a little bit of

14:03

Amarillo but yeah a nice big dry hop of

14:06

sitri it's a nice citrusy juice so I

14:34

definitely get the Citroen oxides their

14:36

bitterness to it

14:41

and Columbus is the bittering hops not a

14:43

big it's not big dose that the first

14:45

work just to kind of another cell yeah

14:48

bounce it out give it that I personally

14:50

like the hoppy beers I'm a little West

14:52

Coast you know IPA guy most people that

14:57

come here are looking for the

14:59

sensational stuff which is why I did the

15:01

hazy and just went I mean I know it's

15:04

hot right now but I'm gonna went so fast

15:06

but always yeah I always go back to the

15:09

higher IBU stuff when I I think we're

15:18

gonna take a little bit more time on  
15:20  
earth  
15:23  
[Music]  
15:26  
started by three guys back in 2014 and  
15:30  
he's really built around the idea that  
15:31  
it was going to be a community  
15:33  
partnership besides just a brewery I  
15:36  
think that that's what really sets the  
15:39  
alerts apart we have three community  
15:40  
partners every time you buy a beer here  
15:42  
you get a bottle cap if you can donate  
15:43  
that back to one of those partners it  
15:45  
represents you know their 50 Cent's or a  
15:47  
quarter every time you drink a beer here  
15:49  
you're giving back to one of these  
15:51  
nonprofit partners I'm here for Bidy's  
15:53  
motto it's our Tito out there on the 20  
15:57  
to over 22 thousand dollars donated back  
15:59  
to the three nonprofits last year  
16:01  
there's not an insignificant amount you  
16:03  
know we have for work community partners  
16:06  
each month we do a rotating fourth  
16:09

partner so like this month beer special  
16:11  
is Logan Irish red ale for the Logan  
16:15  
Center every every year in March they do  
16:17  
their Logan nose on to raise money  
16:20  
that's a big part of how this place that  
16:22  
started and what it's all about and then  
16:25  
the other part is just trying to make  
16:27  
good beer it's been three years of trial  
16:29  
and error or we got started my wife and  
16:31  
I and I'm just been trying to take what  
16:33  
they've done and if I can improve on it  
16:35  
I do that just try to make it as  
16:37  
consistent as possible and I think so  
16:40  
far the results have been pretty good  
16:42  
Joel Miller and Heather there we go  
16:43  
here's the head brewer heavenly go to  
16:45  
the original brewer here at brewer work  
16:46  
something got it started  
16:47  
we're still working with a lot of this  
16:50  
stuff that he's you know created to this  
16:52  
place so you know I feel actually  
16:54  
embedded to him  
16:56

[Music]

16:59

a lot of the stuff that you see here is

17:03

reclaimed reused recycled as much as we

17:05

can it's another way that this place is

17:08

kind of ingrained with the community the

17:10

local community around here the bar top

17:11

here used to be bowling lanes if you'll

17:14

Deacon bowl on the west side of South

17:16

Bend so they will refinish it's pretty

17:18

pretty unique given that you don't see

17:21

too many bowling alley bar tops the

17:23

chairs were salvaged basically from the

17:26

old st. Joe's st. Joe Catholic High

17:28

School on the other side of the river

17:30

over here not too far away a lot of this

17:32

stuff is just reclaimed reused and given

17:35

a new purpose there the founding

17:38

principle

17:41

[Music]

17:46

so every two months we swap out for

17:49

another local artist and we want local

17:52

guys local people men and women to show

17:54

off their art in a way that maybe they  
17:56  
hadn't had a chance to do so before and  
17:58  
then maybe even sell a little bit the  
17:59  
previous artists that was up last month  
18:02  
the end up selling a few hundred dollars  
18:04  
with the paintings out the walls which  
18:06  
you know and all goes to them live a  
18:08  
little arrangement with the artists that  
18:10  
they think apportion whatever they make  
18:12  
some sales here and donate it back to a  
18:13  
carrier choice just the kind of Super 15  
18:16  
you know feel for good art for good  
18:18  
stuff like that fun you know it had to  
18:21  
be before the current artist is a lady  
18:23  
named Martha she's in her 70s he lives  
18:26  
in the LaSalle building she blocks away  
18:29  
from here she's a great lady got a lot  
18:31  
of fun artwork we're happy to put up so  
18:33  
they can come in here and see it up on a  
18:35  
wall it's inspiring and gratifying  
18:40  
[Music]  
19:30  
so that concludes our first episode of  
19:33

the Cardinal brewing project big thanks  
19:36  
to Steve and South Bend brew works for  
19:40  
hosting us today two or three weeks we  
19:42  
should have a pretty tasty Berliner  
19:44  
still undecided on the fruit but we'll  
19:47  
be stopping back picking out the fruit  
19:49  
making a decision hopefully doing some  
19:51  
tasting notes on that beer in the future  
19:54  
what's a good like sign-off  
20:00  
[Music]  
20:09  
[Music]  
20:44  
this is like a parking lot  
20:46  
this is not the right rope

English (auto-generated)