

Despite deep knowledge of trends, Third Eye brewer still loves lager



Image: Cincinnati Business Courier

Chloe Schaefer, co-head brewer at Third Eye Brewing DAVID KALONICK FOR ACBJ

By [Andy Brownfield](#) – Staff Reporter, Cincinnati Business Courier Mar 11, 2021, 9:00pm EST

This story is a supplement to the Courier's 2021 list of largest breweries.

Professional brewer Chloe Schaefer got into beer later in life. Though her father, an owner of Third Eye Brewing where Schaefer now works, was an avid homebrewer, she was more of a Bud Light Limearita or Smirnoff Ice drinker in college. That changed in 2013.

“When I finally visited Rhinegeist I was like wow, we make beer that’s really good and the brewery has a cool culture,” she said. Schaefer graduated the following year with a degree in biology but wasn’t happy working in laboratories doing product safety and efficacy testing. “My dad said, ‘Did you know there’s science in beer?’ I didn’t know,” she said. “We brewed a couple of homebrew batches together, which was fun.” Schaefer went on to attend the University of California-Davis’ Master Brewer program. When her father, Tom, was ready to open a brewery of his own in 2020, his daughter was a natural fit.

What’s your earliest memory of beer? When I was a child, my dad used to homebrew in our garage. On Saturday mornings I’d wake up – I was at least 10 or 11 at this point – and I’d smell this baking, bready, almost bagel-y smell and I’d ask my mom what it was. He always seemed like a mad scientist. He’d have this big paddle, stirring, saying “watch out this is slippery!”

What’s it like working with your dad in a professional capacity? It’s really nice to go to work and see my dad every day. I’m sure a lot of people who work with their parents can’t say that, but me and my dad are pals.

What is some of the most creative stuff going on in the brewing industry right now? The beer trends in Cincinnati are different than the beer trends I saw in California. When I moved back here the trends that were already popular were just getting popular here, like milkshake IPAs, smoothie-style sours, thick, almost chewy beer.

What are some of your favorite beers to brew? I'm an old-fashioned brewer, I really like lagers. It takes patience, something I need to practice more often, and beer tells you when it's finished. You just have to wait.

What do you look for in a good lager? It's really, really light, golden to a super light yellow. It's perfectly clear, almost shiny in the glass. It has a creamy foam on it – beer has to have foam, otherwise what are you doing? – and then it's got a light body and a moderate bite at the end. Beer is supposed to be pleasantly bitter, no matter the style. It keeps you coming back for more.

What's your signature beer at Third Eye? Our Third Eye-p.a, a West Coast-style IPA, is 6% alcohol and pretty bitter. It's a scaled-up, big boy version of the owner's original homebrew recipe for a West Coast IPA. We recently canned that beer, so it's going places. The other one is our "Untapped Potential" Kolsch. At about 5% ABV, it's our highest-selling beer. It's super drinkable, and it won best in show and a gold medal in every category we entered it in at the Ohio Craft Brewer's Cup in 2020.

What's your favorite non-beer beverage? That's a hard one. Probably sparkling water. Regular La Croix. I could drink that all day.

What's your favorite food to pair with beer? Pizza. Classic. It never goes out of style.

If you could pair one pizzeria in Cincinnati with one Third Eye beer, what would they be? I would get Dewey's Buffalo chicken pizza and I would pair it with the Kolsch. The pizza's kinda spicy, but the Kolsch is crisp.

If someone wants to push their boundaries at a brewery, what would you recommend they try? Anything you've tried before and weren't sure if you liked it. A lot of people don't like saisons, and I think they're misunderstood. They're supposed to be earthy and peppery.

Bio: Chloe Schaefer

- **Title:** Brewer, Third Eye Brewing Co.
- **Education:** University of Cincinnati, bachelor's in biology; University of California-Davis, master brewer program
- **Experience:** Intern, The Monk's Cellar; brewer, Track Seven Brewing Co.
- **Age:** 28
- **Resides:** Woodlawn
- **Hometown:** Colerain Township
- **Family:** Steven Ablett, fiancé

Cincinnati's Fifty West Brewing Introduces Hard Lemonade — Just in Time for Spring

After a successful launch of its Fifty West Burger Bar last summer, the brand is keeping the nostalgia rolling with this sweet and tangy new boozy beverage. **HAILEY BOLLINGER** MAR 15, 2021



The brewery's new hard lemonade PHOTO: PROVIDED BY FIFTY WEST

Cincinnati's Fifty West Brewing Company is ever-growing. Despite a challenging, pandemic-riddled year, the business introduced its wildly successful Fifty West Burger Bar last spring for folks to enjoy a taste of nostalgia with a side of fresh air.

And as the sun begins to shine and we enter the new spring season, the brand has welcomed a bright and tangy boozy bev to enjoy: meet the brewery's new hard lemonade.

"We were in the early throes of COVID. We had to pause our future business plans, get lean, and then risk everything on our new concept, now known as The Fifty West Burger Bar," managing partner Bobby Slattery says in a release. "While trying to keep our staff and customer morale high, I changed our marquee to read 'When Life Gives You Lemons, Make Lemonade,' which offered some unintentional foreshadowing. Luckily, the new space became a success, and those words rang true. People came pouring into the Beer Garden and we couldn't be more thankful and proud of our team for the work they put into it."

As the "beyond beer" category of adult beverages has grown in popularity over the past several years, this drink uses the same brewing technique as a hard seltzer, but it's made with Meyer lemon juice and has a sweeter taste.

"It's the most R&D we've ever put into a beverage. We tasted countless flavors and juice combinations until we landed on something that tasted special and we liked calling our own," Max Fram, vice president of Fifty West Brewing, says.

The seltzer is available in 12-ounce 6-packs for \$8.99, 12-ounce 12-packs for \$15.99 and 16-ounce singles at local craft beer purveyors, or enjoy one on the brewery's beer garden with a burger and your furry friend.

Fifty West Brewing Company, 7668 Wooster Pike, Columbia Township.

NARROW PATH IN LOVELAND TURNED 4 YEARS OLD ON ST PATRICK'S DAY! HOPPY ANNIVERSARY!



Narrow Path

BREWING CO.

Loveland, O



Rotating Draft List

IRISH RED - 7.2%

DARK STRINGS - IRISH STOUT - 4.6%

ECONOMIC STIMULUS CZECH PILS - 5.2%

 KICKSTAND WHEAT - 5.6%

PARTIALLY REDACTED - 4.2%

 TRI-KETTLE TRIPEL - 10.1%

CRESCENDO VIENNA LAGER - 5.7%

GHOST RAILROAD NEIPA - 6.8%


TIRE PATCH IPA - 6.3%

WANDERLUST RED RYE IPA - 6.3%

A BETTER BURDEN - 7.7%

 COCONUT PORTER - 6.2%

 ENGLISH DISSENT - DARK MILD - 3.8%

 PATHINATOR DOPPELBOCK - 7.9%

BARREL AGED WEE HEAVY - 12%

BA PATHINATOR - RYE - 10%

BA PATHINATOR - BOURBON - 10%

BA WEE HEAVY - APPLE BRANDY - 12%

Breakfast



FOUR LEAF BREAKFAST

Two Eggs, Potatoes, Bacon, Toast

BANGIN' OMELETTE

Braised Sausage and Cabbage, Swiss Cheese, Hollandaise, Potatoes

SHEPHERD'S BOWL

Crispy Potatoes, Braised Lamb, Cheddar, Fried Spinach, Choice of Egg

Lunch & Dinner

CORNER BEEF & CABBAGE

Carrot & Potato with Mustard

FISH & CHIPS

Homemade Slaw and Jalapeño Tartar Sauce

CORNER BEEF SLIDERS

Cabbage, Swiss, Carrot Mustard

BANGERS AND MASH

Sausages, Mash Potatoes, Peas, Gravy

SHEPHERD'S PLATTER

Smashed Potatoes, Braised Lamb with Jus, Roasted Veggies

Bottles

 CERISE SAUVAGE BARREL AGED SOUR 

PETITE POIRE BARREL AGED SOUR

Saint Patrick's Day Hours

8am-10pm



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45th Annual Buy-Sell-Trade Event MARCH 18, 19, & 20, 2021

THURSDAY AFTER CHECK-IN AND ALL EVENING

Room-to-Room Trading, Beer Sampling - 7pm-10pm

FRIDAY: Room-to-Room Trading, Brewery Tours.

Fantastic Raffle, snacks & refreshments - 6:30pm - 9:30pm

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3 DAY REGISTRATION \$35

SATURDAY ONLY ADMISSION \$5

NEW LOCATION!!

RADISSON HOTEL

668 West 5th Street, Covington, Kentucky 859-491-1200

www.QueenCityChapter.com for more info

Contact Beer Dave Gausepohl at BeerDave@fuse.net

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