



MamaBear's Mac to Open First Brick-and-Mortar Location Inside Grainworks Brewing Company's Taproom

The West Chester brewery will soon be serving up award-winning mac and cheese flights. By [Katrina Eresman](#), CityBeat, Oct 13, 2022



Photo: James Czar / Grainworks Brewing Company / A mac and cheese flight from MamaBear's Mac

Imagine a place where award-winning mac and cheese flights are available six days a week. Is it heaven? Close — it's the new brick and mortar for MamaBear's Mac at Grainworks Taproom.

The West Chester brewery is celebrating their new in-house kitchen with a grand opening event on Friday, Oct. 21. Part of a recent expansion, the kitchen will serve up eats by food truck favorite MamaBear's Mac. "While the brewery often had food trucks visit, having a dedicated in-house food provider will offer more consistency and a better experience for customers," said Grainworks Brewing Company in a press release on Wednesday, Oct. 12.

The MamaBear's Mac food truck has been satiating hungry customers since 2018. Mac and cheese aficionado Kimberly Heileman serves up varieties like buffalo mac-n-cheese, jalapeno popper mac, and the classic Vermont cheddar mac. In their first year of business, Heileman and her concoctions went on to [win the inaugural CityBeat Mac & Cheese Throwdown in 2018](#).

MamaBear's Mac Grand Opening
Friday, October 21st - Sunday, October 23rd



Cincinnati Wins Big At 2022 Ohio Craft Brewer's Cup

The Gnarly Gnome October 16, 2022

You know I love when a brewery here in town takes home an award. I think we've got some really great beer coming out of Cincinnati, and anytime an awards ceremony recognizes the hard work our local breweries are putting into it, my heart warms up a bit.

This year's Ohio Craft Brewer's Cup saw 8 different breweries bring home more than 23 new awards this year. Of those – 7 of them were gold medals. When you look at things from a bird's eye view and realize how great the other breweries in the state are, and take that into consideration, the awards only become that much more impressive.

This Year's Award Winners

Brink Brewing Company

- Jackpot Joey, Golden Ale – Gold Medal
- Moozie, Milk Stout – Silver Medal

Brink also won an award for the 'Best Southwest Brewery' this year!

Cartridge Brewery

- Airborne, American Amber Lager – Bronze Medal
- Up The Hill, Munich Helles – Gold Medal
- Hollow Point, Hibiscus Ale – Gold Medal
- Smokestack, Helles Rauchbier – Bronze Medal

MadTree Brewing Company

- Cryo High, Imperial IPA – Gold Medal
- Phantom Forest, Imperial IPA – Silver Medal

MadTree also won an award for the best large brewery in Ohio this year!

Narrow Path

- Restless Seas, German Gose – Silver Medal

Rhinegeist

- Cheetah, American Lager – Silver Medal
- Rye Night Whale, BA Stout – Gold Medal

Sonder

- Kato, Coffee Blonde – Bronze Medal

Streetside Brewing

- Sofa King, India Red Ale – Bronze Medal
- DDH All Together Double, Dry Hopped Hazy – Silver Medal
- Black Is Beautiful, Imperial Coconut Coffee Stout – Bronze Medal
- Jungle Mindflayer, BBA Imperial Pastry Stout – Bronze Medal

Third Eye Brewing

- Groovy Baby, Dark Mild – Bronze Medal
- Untappd Potential, German Kolsch – Gold Medal
- Pumpkin P-Eye, Pumpkin Beer – Bronze Medal
- Gettin' Twisted, German Pretzel Ale – Gold Medal
- Higher Purpose, Milk Stout – Bronze Medal



THIRD EYE[®]
BREWING COMPANY



EVOLUTION ENDING

DDH DOUBLE NEIPA

8.3% ABV 20 IBU

Hope you are all doing well! We just wanted to give you a heads up on our Nine Giant collab release [Friday-10-21-2022](#). This one is off the charts so stop on by! 😊

EVOLUTION ENDING - DDH DOUBLE NEIPA 8.3% ABV-20 IBU

This collaboration brew made with our friends at Nine Giant Brewing Company has it all. Tropical forward hops combine with Phantasm, an ingredient made from Marlborough Sauvignon Blanc Grapes and an enhanced 'thiolized' version of a British yeast. The end result is a treat with intense aromatic and tropical flavor balanced with a pillowing malt base.

Fun Facts about a Fungi

First off, what does “Thiolized” mean?

Thiols are highly impactful aromatic compounds that can evoke intense tropical, citrus character reminiscent of juicy passion fruit, pink guava, and freshly zested grapefruit peel. The term “Thiolized” refers to engineered yeast strains that have the ability to biotransform the thiol precursors found in malt, hops, and grape-derived products into free thiols. Brewers can unleash these previously inaccessible tropical aromas into their beers simply by switching to a Thiolized yeast strain. Tropical thiol aromas are a perfect addition to hazy IPAs, West Coast–style IPAs, and hoppy lagers.

Thiol sensory:

We’ve found that when it comes to maximizing thiols, the simplest approach is often the most effective. From a sensory standpoint, thiols are bolder and much more obvious in a blonde ale or lager recipe than they are in an IPA. This is because IPA recipes already have an intense layering of hop aromas. Brewing an IPA with Thiolized yeast leads to an added overall tropical sensory perception, rather than an isolated passion-fruit aroma. An analogy would be adding passion fruit to fruit punch to make tropical fruit punch.

To emphasize that defined passion-fruit aroma, pare down your recipe to a simplified grain bill with a majority barley base malt (wheat and oats have little, if any, thiol precursors). Try mash-hopping with varieties such as Cascade, Saaz, Calypso, or Motueka. Adding hops so early in the brewing process may seem counterintuitive, but it turns out that using hops in the mash is an efficient way to add thiol precursors from hops and get even more tropical aromas from Thiolized yeast. To avoid overpowering thiols with intense hop aromas, pull back on hopping rates in the whirlpool and dry hop.

As you can see, when it comes to thiols, sometimes less is significantly more.

Mike, Speaking of Fun Guys! This marks our 7th. Anniversary of doing the Friday Beer Segments.

Hoppy Anniversary! Cheers to US!!!!



HARVEST FESTIVAL

OCT | 22 | 12-10 PM

BARREL AGED BEER RELEASES
FALL FOOD SPECIALS PUMPKIN PAINTING
LONGBOTTOM BIRD RANCH
HGBC MERCH RAFFLE
LIVE MUSIC FROM:
NICHOLAS CLAY JUDGES
MISSY WERNER BAND MICHAEL MOELLER

BARREL AGED BEER RELEASES



IMPERIAL GOURD STOUT



CHOCO + ORANGE IMPERIAL STOUT
COFFEE + MAPLE IMPERIAL STOUT



Here's the current list of participating breweries next Saturday 10-29-2022:

- 18th Street
- Atrium Brewing
- Azadi Brewing
- Bagby
- Bale Breaker
- Barrique Brewing & Blending
- Beachwood Brewing
- Bearded Iris
- Begyle
- Bhamari
- Black Acre
- Botanist & Barrel
- Branch & Bone
- Breakside
- Calicraft
- Columbus Brewing Co
- Dancing Gnome
- Fieldwork
- Finback Brewery
- Funkytown
- Ghost Town
- Guggman Haus Brewery
- Highland Brewery
- Highland Park
- Hopkinsville Brewing
- Industrial Arts
- Jester King
- Kings & Daughters
- Lamplighter
- Little Beast
- Little Fish
- Masthead Brewing
- Necromancer
- Ninkasi
- Nocterra
- Other Half
- Pinhouse Brewing
- Pulpo Brewing
- Sun King
- Three Weavers
- Upside Brewing
- Weathered Souls
- Wise Acre
- Wolf's Ridge
- Wren House
- Xul Brewing
- Yonder Cider
- Zilker