



The Queen City Chapter of BCCA, NABA and ABA is Hosting its

46th Annual Buy-Sell-Trade Event MARCH 16, 17, & 18, 2023

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 - 6pm - 9pm

SATURDAY SHOW: Open to the Public - 9am-2pm

BeerDave CANducts 2nd raffle of the weekend at 1pm

3 DAY **\$40**
REGISTRATION

SATURDAY ONLY **\$5**
ADMISSION

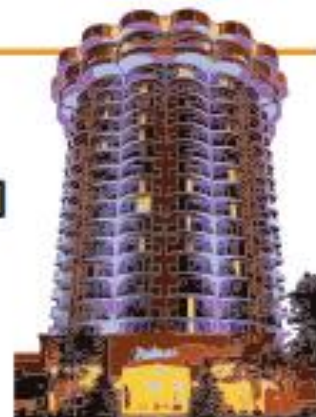
RADISSON HOTEL

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

www.QueenCityChapter.com for more info

Contact Beer Dave Gausepohl at BeerDave@fuse.net

 Find us on Facebook



Newport Commissioner is a hobbyist for home brewing.

By Haley_March 11, 2023, reporter for LINK NKY



Mike Radwanski (left) poses with Greg Hardman (right) of the Moerlein Lager House after receiving his medal for his Bockfest win. Photo provided | Bloatarian Brewing League When Newport Commissioner Mike Radwanski isn't busy with city tasks or his day job, there's a good chance he's in his basement brewing a Czech or German-style lager. Radwanski got the idea to start brewing his own beer in 2007 from a Sam Adam commercial, marketing their "Longshot" contest. He said he never participated in that contest, but that commercial led to a 16-year-long side hobby.

Though he has never entered one of his brews into the Sam Adam's contest, the craft has won him 66 home brewing medals from other local competitions. He said he does like the competitive nature of it, but that's not why he does it. "The goal would be to replicate what you could have in Europe but have it as fresh as possible so it wouldn't be exported," Radwanski said. "And then you're drinking something that you know has basically shipped from Europe."



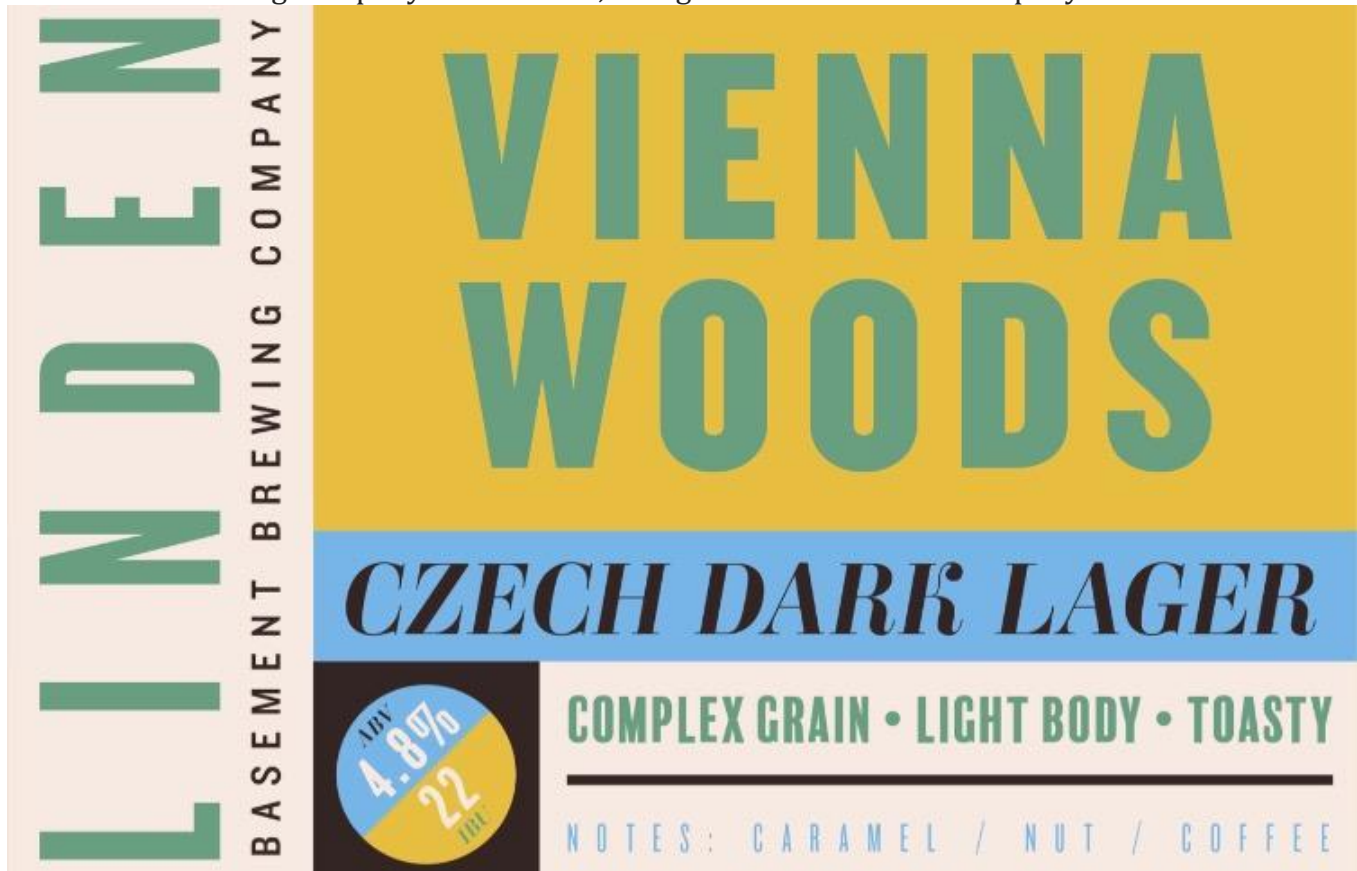
Mike Radwanski's medal collection. Photo provided | Mike Radwanski

The hobby allows him to drink a bottle of beer cheaper than if he bought it at the store, as it only costs him around 40 cents a bottle to brew. Radwanski compared the complexity of the home brewing process to making soup. "If you can make vegetable stew, you can make your own beer," he said.

Another thing Radwanski said he likes to do is to cook. More specifically he likes to make his pizza from scratch, including the dough and sauce. "Why not make really good beer to go along with the food?" he said. He buys all his grain in bulk, which he sources from Germany. He also said he had refined his process to use only two types of hops and three yeast strains.

“It’s a great hobby if you like continuous improvement because there’s always an opportunity to improve your process,” he said. Radwanski has his five-gallon setup in his basement and said it looks like something out of Breaking Bad. “My setup looks a lot more complicated than it really needs to be because it’s equipment that has been cobbled together over the years,” Radwanski said. He added that homebrewing equipment had advanced so much since 2007 that it cost a fifth of what he spent and would only take up a third of the footprint. Radwanski said it takes about half a day of work to make a batch of beer. Most of that time is spent cleaning and waiting. It then takes about seven to 15 days to ferment. If he chooses to keg the beer, then it is drinkable almost immediately; however, if it is bottled, then it takes about another two weeks.

Radwanski started bottling his beer more during the pandemic because it cost less than buying carbon dioxide for a keg. He decided to work with a graphic designer to design his home brewing labels for an additional side project. During the pandemic, he created a craft brewery feel to his basement and came up with the name “Linden Basement Brewing Company” for his beer, though it’s not an official company.



The labels created for Mike Radwanski’s beer. Photo provided | Mike Radwanski

“I think everybody during the pandemic was trying to find a way to distract themselves, and that’s kind of what I did,” Radwanski said. “I made beer out of my basement.” There are some strict components to it as well, he said. The brews can only leave your house if you are at a contest, and there is a cap to how much beer you can brew a year.

Most recently, Radwanski has participated in the Bockfest homebrew contest. Bockfest is a Cincinnati celebration of Over-the-Rhine’s brewing heritage and Bock beer. Radwanski submitted his doppelbock brew, which took home second place in the strong bock category, and his smoked bock won an honorable mention. One of his most notable wins was at a competition in Dayton, Ohio, where he won runner-up best of show. The contest was memorable, not just because of the win but because the beer that won took him only a short time to perfect, unlike others which have taken years. Radwanski’s recipe was inspired by a Czech dark lager he had while on a trip to Asheville, NC. After tasting it, he said he took out his phone to write out what he thought the tasting notes were and started building the recipe in his mind. “I came home, bought the ingredients, brewed a batch, put it into that contest, and it won the runner-up best of show,” Radwanski said. “So that was one that was just a total fluke.”

After some success with his brews, Radwanski said he started working on a business model for his own brewery around 2016 but found that the market was over-saturated and would be too expensive. He said he is satisfied with keeping home brewing as a side hobby rather than trying to expand it.

MAR. 17

BIG ASH
BREWING

FRIDAY

ST. PATRICKS DAY

LIVE MUSIC BY

HARRY PEDIGO 4-7PM



\$7 TIPSY COW
BOMBS



GREEN
BEER



OPEN EARLY AT NOON

St. Patrick's Day is **Friday** and we open EARLY at noon! We'll have live Irish music by Harry Pedigo. \$7 Topsy Cow Bombs. Green beer all day AND dancing with Erickson Irish Dance.

Come Watch the Show!

PAW PAW

TAILent Show

3/18 • 2-5PM
Big Ash Stage

Red Dog Pet Resort & Spa

Pugalicious Pet Treats

Bring your furry drinking buddy out on **Saturday** to celebrate St. Patty's for a great cause. We are putting on Cincinnati's first ever Tailent show for dogs, sponsored by Red Dog Pet Resort & Pugalicious Treats!

USA: Guinness to open its second US brewpub in Chicago



Ryan Wagner
National Ambassador,
Head of Marketing
Guinness Open Gate Brewery



Guinness is to open its second US brewpub in Chicago in summer, the company [announced today](#). The **Guinness Open Gate Brewery (OGB) Chicago** will be housed inside a former railroad depot, which the company is currently renovating. The OGB is located in Chicago's West Loop neighborhood, a former industrial zone and now a dining and nightlife hotspot.

Guinness' first brewing facility and taproom in the United States, the **Guinness Open Gate Brewery (OGB) Baltimore** was opened on Aug 3, 2018 in Relay, Maryland, on the outskirts of Baltimore. ([inside.beer, 30.06.2018](#))

"Chicago and Guinness have been part of each other's stories for more than a century, and OGB Chicago has been a dream throughout – we are thrilled to open our doors to the West Loop community this summer," said **Ryan Wagner**, national ambassador of Guinness.

Twelve to 16 rotating beers will be offered at any given time, like the iconic Guinness Draught Stout and other beers imported from the Guinness brewery in Dublin. Experimental brews unique to Chicago will also be on tap, too.

But it won't just be about beer. The brewery will include a full-service restaurant with both indoor and outdoor seating and classic Irish dishes, including brown bread as well as Beef and Guinness stew.

There will also be a morning bakery, Guinness's first, where customers can order breakfast sandwiches. The OGB Chicago also plans to work with Chicago-based coffee company **Intelligentsia** on developing and implementing its coffee program and will continue its partnership with Baltimore's **Cane Collective** on the development of both beer cocktails and non-alcoholic cocktails.

"Guinness has a long history of hospitality, communion and bringing people together from all walks of life, and that fits so well with the spirit of Chicago," said **Rodney Williams**, president, **Diageo Beer Company**. "This is a great moment in time for Guinness in America, and we can't wait to tap into all the different flavors and variety of heritages represented in this great city."

The brewery's name takes inspiration from the **Guinness Open Gate Brewery** in Dublin – the brand's original location, where it has innovated and experimented in beer for more than a century.