



Mark Marnell's Beer Blog

Lone Pint Brewery

Magnolia Texas, March 2015



BREW STATS

History: First Batch Brewed September 2012, First kegs shipped October 2012

System Size: 30 BBL in 2012, 60 BBL in 2014, looking to go to 90 BBL in 2016

Founders Owners: Brewing Siblings, Trevor Brown and Heather Niederhofer

Brew Crew:

Head Brewers: Trevor Brown, Heather Niederhofer, Blake Niederhofer

Assistant Brewers: Graham Coco, Nick Adams

Production Stats:

Initial Approx. Barrel (bbl) Output 2013: 1170 bbl, 2014: 2500 bbls

Projected bbl Output 2015: 4,000 bbl +

Packaging: Kegs and limited distribution of 750 ML Bottles

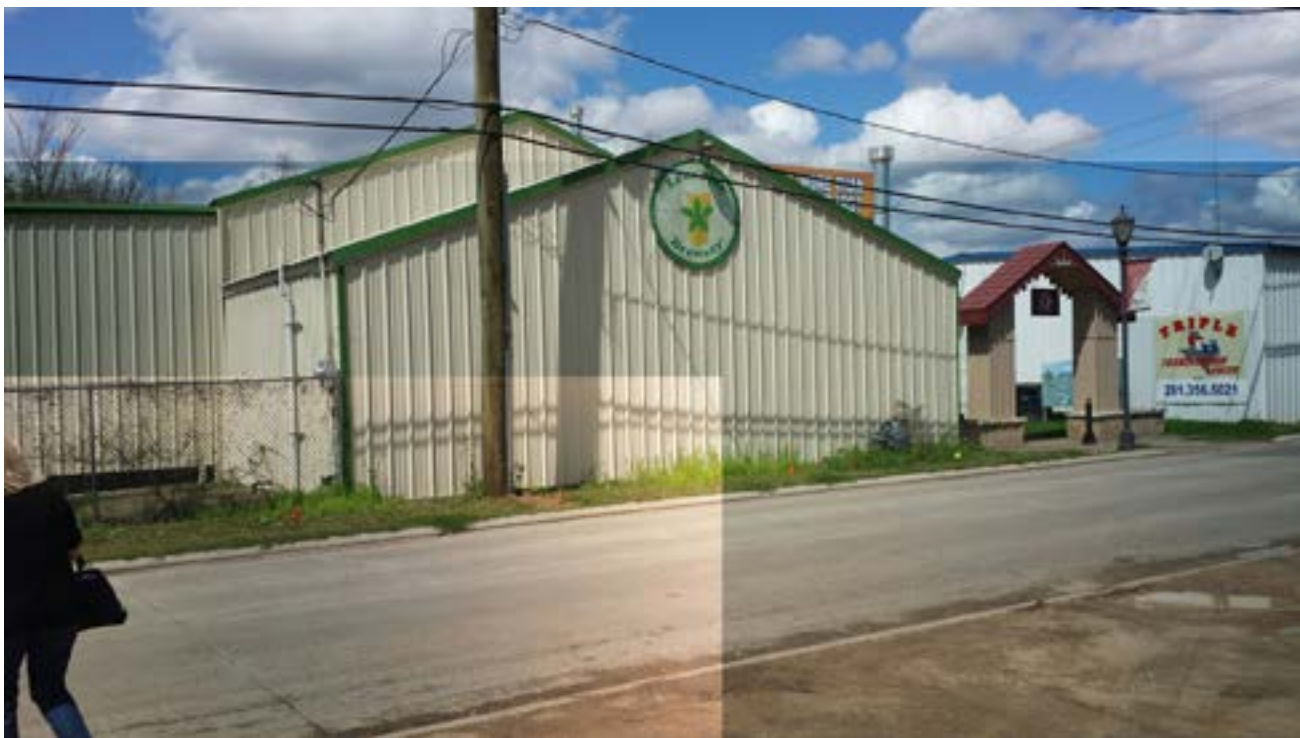
Distribution: In Texas : Kegs in Houston, Dallas, Austin and San Antonio
Bottles mostly in Houston, Limited elsewhere

Biggest Selling Beer- Yellow Rose IPA

And just for fun:

Brewery's Movie Theme - Strange Brew

If they had a Brewery Theme Song it would be called - Good Times



Big Texas Beer with a small New York connection



My brother Matt lives in Tomball Texas and every year, I venture down from Kingston NY to get my fill of great family, great friends, great food and great beers. In the spring of 2013, the newly opened Lone Pint Brewery came up on the radar so I, and three of my beer drinking brothers (Matt, Bob and Steve), hopped in the car and headed to the corner of Commerce and R L Butler in the city of Magnolia Texas (only 10 miles from Matt's house), ironically a dry city in Montgomery County until 2011. The owners, Trevor Brown and his sister Heather

were working the tanks, and both brewers could not have been more hospitable nor more passionate. Our visit revealed a great story of a family with an over-carbonated love for home brewing and a highly hopped up ambition to make Craft Beer a career. Trevor homebrews, Heather gets interested and the siblings crack and steep grain together, boil up a great number of beers, experiment and hone their arty craft long enough to get stung by the biting bug that launches them into a melding of career and hobby. While there, I was delighted to find out

about a New York connection. Once again I was duly reminded that the world is forever a small place. It turns out that their family had once lived, for four years, in Newburgh NY, a short 30 miles from where I live. Their military father Don Brown had a teaching stint at West Point, and while there as a Professor, he worked on computer systems as well. The family eventually moved on from NY to other big ventures with one taking them to the Lone Star state. Both army brats grew up and attended Penn State but their love for Texas

never left them and they returned to pursue their labors of love. From Batch to Brewery, they settled on some signatures and gambled everything, rolling the dice on their new venture and going all in on the game of 'Texas Drink EM'. And what a gamble it was. At launch time, Trevor had three small children: Owen 5 years old, Wyatt 3 years old and Benjamin 2 years old; and Heather had Samantha who was only 6 years old. It looks like the gamble paid off big time for this Texas motto inspired Brewery and their Texas smitten owners!



The crowd cometh: Saturdays, 12:00 to 04:00 PM and so do the food trucks and sometimes the bands
This week it was the Soul Cat Cuisine food truck

The Brewery's Cast of Characters



From Right to Left, Don Brown Dad in Chief,, Owner/Brewer Trevor Brown, Owner/Brewer Heather Niederhofer, Head Brewer Blake Niederhofer, Assistant brewer Graham Coco

Cast of Characters

In most every Craft Brewery, there is a unique culture and a unique vibe with a cast of characters who act in their very own impassioned play. This one was no exception and could have been named "All in The Brewing Family" for brewing siblings & owners Trevor Brown and Heather Niederhofer. Together with Heather's big "beer'ded" brewing husband Blake, Assistant Brewer Graham Coco (with a Westches-

ter NY connection) and Assistant Brewer Nick Adams, they ship out the signature beer that bears the name of a famous Texas folk song. I regret that I did not get a picture of Nick who was serving beer at a Brew Festival but I will add his picture after a return visit. On Saturdays, you may also run into several enthusiastic beer loving volunteers like Ben Austria, some of which are interested in Brewing careers themselves. Alex Bennet and Brandon Gay, once

enthusiastic volunteers, have now been hired on as employees. My visit would not have been complete without meeting Trevor and Heather's beer drinking and fun loving father, Don, who was quite proud to chat with me about his children when they were busy with the tanks and the visitors. Taking me through the family journey, he was both articulate and engagingly funny. One other guy warrants mention, who we all met the first time around in early



Husband & wife brew team Blake & Heather Niederhofer



Heather and yours truly with my Craft Beer Crossword Puzzle Book

2013, Tomball Dentist Mark Copas. With a passion for whittling, you can see him there every Saturday quaffing down beer while carving away on a nice wooden tap handle that will ultimately join his others that serve up the suds in the brewery and elsewhere.



Alex Bennet, once a volunteer and now an employee



Tomball Dentist Mark Copas next to his tap handles



Brandon Gay, once a volunteer and now an employee

The Brewery, From 30 BBLs to 60 BBLs in a year



Alcove with 30 & 60 BBL Fermenting Tanks

The Brewery shipped their first kegs the last week of November in 2012 with an all American built 30 BBL system, 2 30 BBL Fermenters and 1 Brite Tank. After a short year of production, they couldn't meet demand so they expanded capacity to a 60 BBL system with 2 additional 60 BBL Fermenters and 1 60 BBL Brite Tank. Guzzling beer

drinkers forced them to go from brewing once a month to three times a week with Monday and Tuesday reserved for brewing and Wednesday for kegging and bottling. Their hand bottling line, installed in October last year, pumps out 100 cases a week or 1200 750 ml. bottles that are sold primarily via distributor (in Texas you are not allowed to

self distribute), in the greater Houston Market at Specs, HEB, Whole Foods, Kroeger's and other outlets. Their kegged beer is primarily distributed in the Houston, Austin, Dallas and San Antonio markets. They are currently looking to expand the Brewery's footprint by buying the adjacent property, increasing the system to 90 BBL capacity and installing



People awaiting a tour



Mash Tun

a nice big beer garden. The Brewery is open on Saturdays from 12 to 4 pm for tasting and tours. You will find both locals and tourists mingling over some straight out beer geek discussions with the owners, brewers and regulars alike. For ten bucks, you get a Lone Pint glass and 3 tokens that get you pints that are as full on beer as they are on flavor, body and alcohol levels. You will also find a food truck on hand serving up some grub to soak up some of the alcohol with and some music to kick your heels to.



Hand Bottling machine



One of the Cold Storage areas for Tanks, Kegs and Bottles

The Beers like Texas bulls, are alcoholically beefy with nice hoppy kicks

For \$10, you get a Lone Pint glass & 3 tokens that get you pints that are as full on beer as they are on flavor, body and alcohol

YELLOW ROSE	IPA	6.8% ABV	62 IBUs
Zythophile SUMMIT	IPA	7.3% ABV	63 IBUs
TORNADO SHARK	American STRONG Ale	7.6% ABV	54 IBUs
Zythophile BELMA	IPA	7.0% ABV	48 IBUs
ZENO'S PALE ALE	PALE ALE	5.9% ABV	45 IBUs
JABBERWOCKY	2X IPA	8.5% ABV	114 IBUs
GENTLEMAN'S RELISH CO2	Northern English Brown Ale	6.2% ABV	28 IBUs
GENTLEMAN'S RELISH NITRO	Northern English Brown Ale	6.2% ABV	28 IBUs

The beers, like Texas bulls and broncos, are alcoholically beefy with nice hoppy kicks. After 3 pints of these beers, it is advisable to have a DD on hand because you'll be hard pressed to find more than one under 6% abv. With some made with newer strains of hops, the beers encompass a real rodeo of flavors. Most of the beers are big and bittered with a nice balance that bathes and pleases both mouth and nose. Their signature beer is Yellow Rose IPA (6.8% abv), initially brewed as part of the "one time only" experimental Pioneer Series, and due to demand it was ultimately put into constant rotation and became their most popular beer. Like the Texas heroine (who

helped win the Battle of San Jacinto), it is named after, the beer is seductive. Made with plenty of Pilsner malt, this SMaSH (single malt/single hop) beer is pleasantly bittered, aroma-ed and dry hopped with 62 IBUs of Mosaic Hops. Other signatures sampled included 6.2% Gentleman's Relish, a malty Northern English inspired Brown Ale that was hopped with First Gold and offered on Nitro as well, 8.5% The Jabberwocky Imperial IPA, slammed full of citrusy notes and 114 IBUs of Citra & Columbus, 7.6% Tornado Shark American Strong Ale, packed with generous amounts of two row, caramelized malt and 54 IBUs of Nug-



get, Simcoe, Columbus & Centennial (named after Heather's two biggest fears), and 5.9% Zeno's (American) Pale Ale, named after a college pub and hopped with 45 IBUs of two different hops. Their Zythophile Series of IPAs is made with newer varieties of hops, like El Dorado, Azacca, Rakau, Equinox and Belma, that are usually highlighted against a backdrop of American Two Row Malt. The two that I had were quite the treat. The first, with an abv of 7.3%, was hopped with 63 IBUs of Summit hops; a Nugget derived Super Alpha (16 to 18%), high oil hop variety principally used in American IPAs. The hops offered some piney and citrus notes of orange and grapefruit. The other was an exception to the Two Row rule, made with German Pilsner and Maris Otter Malts with an abv of 7% and a softer 48 IBUs of Belma hops (10.9% Alpha Acids). This 2013 hop crop sold out quickly and is grown exclusively at Yakima Valley's Puterbaugh Farms in Mabton Washington. I found the flavors to be pleasantly tropical and

did get some melon, orange and faint strawberries in the mix. Very nice beers!

The only downside to the day was the inability to try more of their beers like the Zythophile beer made with Equinox hops that was not yet out of the tanks or the casks of Yellow Rose, dry hopped with El Dorado hops and habaneros, reserved for the Houston Firkin Fest. That included two of their signatures not on tap at the time: 6.6% 667 Neighbor of The Beast American IPA made with 66.7 IBUs of Simcoe, Centennial and Nugget hops and named from graffiti carved into their college bar hangout's wall and 6.0% Lily & Seamus Dry Hopped American Wheat made with 31 IBUs of three different hops and sometimes made with a second fermentation loaded with local kumquats. The latter beer is their signature Summer Ale and was vicariously titled with names that both Trevor and Heather wanted for their kids but at the time were not allowed to use by their spouses. With more beers to try, and armed with an altered stolen line from Arnold, "I'll (gladly) Be Back"!

My 2 Ounces: The Lone Pint Brewery was abuzz like a hive of Texas Bees on a bunch of Big Bend Bluebonnets.

From the first time I visited, just after it opened, I knew that Trevor and Heather had a good thing going. No sooner had 5 minutes passed, we were climbing the stairs to join Trevor, staring down into the mash tun at the next rolling and bubbling batch of their signature IPA “Yellow Rose” and the smell was intoxicating. It was a pleasure to have visited this brewery so early in its existence. As we filled up our glasses and broke pints with the few visitors that were there, we enjoyed the beer and were happy there was such a fine brewing establishment just minutes from Matt’s house in Tomball. Fast forward two years from then and upon our return, we quickly saw that things had changed in the tradi-

tionally big Texas way. The Lone Pint Brewery was abuzz with activity like a hive of Texas Bees on a bunch of Big Bend Bluebonnets. There were both local drinkers and beer traveling tourists like us, all quaffing with revelry, many on their own personal chairs. There was a bustling brewing family, Don, Trevor, Heather and her husband Blake (who wore his beard like a brewing badge of honor). There were a few Crossword Puzzle Books sales and then there were great pints of beer. The brewery had a relaxed, laid back and friendly atmosphere with some serious beer. They are the real deal. No matter how big these guys

get, I feel like they will always remain grounded in the grasslands of the Texas grassroots. I enjoyed the chats and I enjoyed watching them hanging out, selling swag and handing out pint glasses and wooden nickel like tokens with smiles of gratitude to the anticipating beer fans.

We all had a rip roaring time but once again I was reminded that all good things come to an end. Off we were to other commitments and there was one thing that I was sure of on my way out. With the wave of America’s new beers, a new stampede of public opinion had changed what was a dry county in 2011 into a wet and wild new frontier with a new and bustling brewery

in 2015. There was a new breed of people in these parts. The Craft Beer Cowboys and Cowgirls had finally come to set up permanent camp. What was once the Lone Star State was now the Lone Pint State. Get down to Magnolia and get you some! Treat yourself to a few of their fresh beers and you will be a winner at the battle of the ALE-ammo!

