

DAN PICCIANO

KERNERSVILLE, NC

BREWER

PAUL HILSE

BRIGHTON, MI

BREWER

JADED LITTLE PALE

AMERICAN PALE ALE

ABV 5.5% IBU 23 BEST SERVED 50°F / NONIC GLASS

THE PERFECT GIFT

Technically, Dan's daughter got him into homebrewing after she gifted him a homebrew kit for Dan's first Father's Day over six years ago. With that kit, Dan brewed his first beer, an Irish Red, which surprised him with its drinkability. The gift also brewed up something else: a newfound passion for creating his own beers.

KEG BY KEG

Since that first kit, Dan has been brewing more consistently, accurately and creatively. His recipes range from the simple to the complex, including Mango Cream Ales, Russian Imperial Stouts and his favorite, the Jade Pale Ale. By taking pacific jade hops from New Zealand and adding them to the basic pale ale recipe, the Jade Pale Ale was born, and quickly devoured...especially at the local Homebrew for Hunger fundraiser in Carrboro, North Carolina in 2014.

A PINT DREAM

While not a brewer by trade yet, Kevin is making strides with his local community and hopes to own his own brewery in the future. Luckily, North Carolina is in the heart of the beer world, and Kevin has placed himself right in the middle of it. You can typically find him developing recipes in his mind, brewing them in his garage and sharing them with his friends. Their reactions determine the rankings on his keep-or-tweak scale.

ANGELS NECTAR

DUNKEL WEIZENBOCK ALE

ABV 8.3% IBU 27 BEST SERVED 50°F / WEIZEN

A SCIENTIFIC START

Paul's fascination with beer was first brewed during a 6th grade science fair where he reported on stouts versus other ales and lagers. Unfortunately he was unable to taste test those yet, but luckily got into that side of it later—enter the Elbro Nerkte Brown Ale stovetop brew attempt courtesy of the Charlie Papazian's The New Complete Joy of Homebrewing in 1998.

A LABOR OF LOVE

Paul graduated from his stovetop and started seriously homebrewing in 2001. This labor of love developed into a symbol of love for his then-girlfriend as he concocted Angels Nectar Dunkelwiesen, a recipe he knew she'd love. This easy-to-drink first place winner at the Right Brain Brewery home brew contest caught the attention of Noble Brewer after it left lingering notes of chocolate and hints of roasted caramel upon taste testing. Paul's advice? Just close your eyes and don't let the dark hue scare you away.

PASSION TURNED CAREER

It wasn't long before Paul's ability to create satisfying and unique beers caught the attention of local breweries. Now a Brewery Specialist/Assistant Brewer for Eternity Brewing, Paul is in charge of creating special, out of the ordinary beers for events. Think a Twinkie ale (yes, actual Twinkies were used) and S'mores ale. Let's all have s'more of whatever Paul is brewing, please.

EST 2014

NOBLE BREWER

OAKLAND CALIFORNIA

SUMMER 2016

JADED LITTLE PALE

HAZELNUT COFFEE BLONDE ALE

WEST COAST KOLSCH-STYLE ALE

ANGELS NECTAR DUNKEL WEIZENBOCK

WWW.NOBLEBREWER.COM



JASON COLEMAN

HENDERSON, NV

BREWER

KEVIN NANZER

SACRAMENTO, CA

BREWER

HAZELNUT COFFEE

BLONDE ALE

ABV 5.0% IBU 24 BEST SERVED 45°F / NONIC GLASS 

WEST COAST

KOLSCH-STYLE ALE

ABV 5.5% IBU 62 BEST SERVED 45°F / STANGE 

SEARCHING FOR FLAVOR

Even as a teenager, Jason knew that ale-colored water wasn't the "beer" he was searching for. He jumped on the craft beer wagon early, seeking out flavorful, easy-drinking brews over the typical teenage indulgences. After his wife bought him a Mr. Beer Kit eight years ago, he jumped on yet another wagon, this one of his own making, and packed full of delicious homebrews.

EASY PLEASER

When Jason isn't putting out fires as a firefighter captain in Nevada, he can be found in his backyard whipping up homebrew recipes, with his family and dog hanging out alongside him. A fan of easy-drinking beers and concocting recipes his wife loves, this Hazelnut Coffee Blonde brewed for Noble Brewer fit both bills perfectly. In addition to the deliciousness of this ale, Jason has won several first place awards for his beers in the annual SNAFU Winterfest Competition held in Nevada.

AN ALE OF A BEER

One look at this Hazelnut Coffee Blonde and you'll think it's just another blonde, but when you bring it up to your nose, you'll be transported to the opening of a coffee shop when all the beans have just been roasted and grinded. The taste will linger hazelnut coffee on your tongue, but instead of feeling heavy, they will entice you to have another pint. This beer proves that maybe blondes really do have more fun.

A CLASSIC COLLEGE TALE

Kevin's love of craft beer is a classic tale of college kids everywhere. Instead of succumbing to kegs of PBR and Budweiser, he decided to make like a doer...and become a homebrewer. His first pale ale was drinkable, but needed some tweaks. Luckily, he had plenty of helping hands (and mouths), and began brewing every couple of months. Or whenever the keg was empty.

A BREWTIFUL BLENDING

After an excursion to Cologne, Kevin's love for making instead of buying continued. He decided to recreate the pints he had indulged in at his house by mixing the standard Kölsch with a handful of American hops. The blend resulted in a flavorful, hoppy, slightly fruity West Coast Kölsch that is incredibly easy to drink and hard to not overindulge in. Kevin rarely brews a beer twice, this recipe being the minor exception.

HOBBY HOMEBREWER ONLY

Unlike some homebrewers, Kevin isn't interested in starting his own brewery...for now. But, he is interested in continually perfecting his craft and testing the limits of his homebrew skills. He is definitely on the right track as he recently won the Sam Adams Longshot award for his Belgian Golden Strong Ale, a malty ale with flavors of citrus, an aroma of pepper and an ABV of 9% that encourages a slow sip in order to savor the delicious flavors.



WWW.NOBLEBREWER.COM

