

Victoria has just gained another brewery: **Hoyne Brewing**, with the motto: “Drink Hoyne for Smarts, Strength, and Stamina.” Sean Hoyne has had the dream of opening his own brewery for a very long time. “I put my dream on hold while I was raising a family”, says Sean. “Meanwhile, I was perfecting my brewing craft at Canoe and Swans brewpubs. I figured it was now or never!” Sean had started with a science degree specialising in biochemistry and microbiology. Along the way he also did a one year business degree, and then switched to a MA in literature at the University of Victoria. “I’m quite liberally educated”, laughs Sean. It was while he was at UVic that he met legendary BC Brewing guru Frank Appleton. Frank was setting up the brewery at Swans Hotel in Victoria, and interviewed Sean for the job of brewer there. Sean recalls that he brought a six-pack of his homebrew with recipes to the interview. “Frank and I just talked about literature during the interview.” After a couple of months Frank left and Sean was on his own. After Swans, Sean spent 13 years at Canoe Brewpub from opening day to the present. His philosophy is to have a sustainable financially viable company, environmentally responsible, surrounded by great people. Sean goes beyond the company when he says that. He says that he loves hanging out with other brewers. He was renowned for inviting the brewing community to regular Friday afternoon “safety meetings” at Canoe.

Hoyne Brewing will have a significantly large number of beers in the future. There are nine on the planning board, with four currently in production. Down Easy Pale Ale (5.2%) is made with Superior Pale, Golden Promise, and Thomas Fawcett Marris Otter malts, with some Crystal and Carastan added to get the lovely round mouth feel. Northwest hops used are mainly Willamette and Cascades. This reminds one very much of Sierra Nevada Pale Ale. For the Hoyner Pilsner (5.2%) Sean went for a strong malt character using tons of Vienna and Munich malts plus some German Carapils and Aromatic malts. The bittering hops are primarily Saaz, with *Hallertauer* Mittelfruh, and German Select for the finish. This beer pours with a beautiful thick white head, a hint of the excellent full body that this authentic Pilsner has.

Devils Dream IPA (6%) was brewed with seven different hops including the big citrusy NW varieties: Amarillo, Simcoe, Citra and Centennial. Sean did not want to discuss IBU’s (International Bittering Units) as he considers that a poor way to describe a beer. (The IBU scale provides a measure of bitterness of beers. The bittering effect is less noticeable in well balanced beers with a high quantity of malt.) “It’s all about hop character,” he said. When I visited the brewery on January 2nd Sean was just adding the hops to the boil for the first batch of Big Cock Bock (6.5%). “This is going to be a malt bomb. I’m adding just enough hops to give this beer balance” he said. The main malt is Superior Pilsner malt, together with Chocolate, Carastan, Crystal, Vienna, Munich, Carapils, and Aromatic malts. The hops are German Hersbrucker. If these beers are typical of this brewery then the future looks well for Hoyne Brewing. Sean intends that the brewery will primarily supply Victoria and the Vancouver Island region.

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