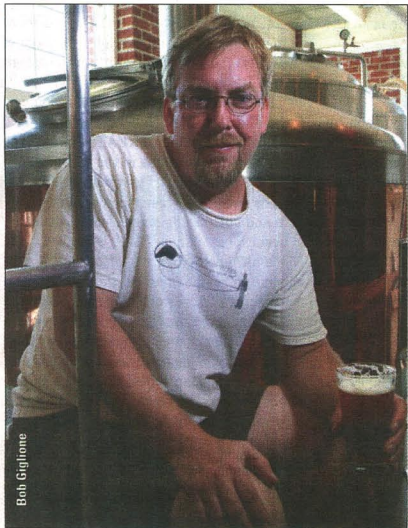


Hoppier days ahead for the BrickHouse



Bob Gaglione

NAME CHARLES NOLL

TITLE HEAD BREWMASTER

COMPANY BRICKHOUSE BREWERY

IF TOLD HE COULD ONLY DRINK MASS-MARKET BEERS LIKE BUDWEISER "I MIGHT HAVE TO GIVE UP DRINKING BEER."

BrickHouse Brewery in Patchogue welcomed Charles Noll as head brewmaster. Noll, who previously worked at Harpoon Brewery in Windsor, Vt., takes on responsibility for the recipes of all BrickHouse beers. This includes a half-dozen standard brews, five seasonal beers and a few dozen specialty items.

The move gave Noll a chance to get back into a brewpub environment, which provides constant customer feedback and is how he spent his career prior to joining Harpoon. Before getting into the industry, Noll spent eight years brewing his own beers at home. A graduate of the State University of New York at Albany, he attended the American Brewers School in California in 1997, completed an apprenticeship and then joined Franklin's, a Hyattsville, Md., brewery, where he oversaw the installation and inception of the brewery and served as brewmaster for eight years before joining Harpoon.

"Harpoon was a nice place to work and I enjoyed my

time there, but it is a much larger-scale operation and there is less chance for creative freedom," he said.

At BrickHouse Brewery, Noll is able to experiment and create small batches of new brews. He recently introduced Anarchy Ale, a hoppy beer that he said is never the same from one batch to the next.

When Noll tells people his occupation, he is met with some misconceptions. "People think I sit around and drink beer all day," he said. While there are many fun aspects – including tasting the brews, attending beer festivals and chatting with customers at the bar of the BrickHouse's pub – it surprises many people to learn that the job entails a lot of manual labor, particularly in the area of cleaning, he said.

"I have to scrub floors and wash windows – at any brewery, at least as much time is spent cleaning as in production," he said. "Just like in a restaurant, the quality of the product is related to how clean the environment is."

In addition to Anarchy Ale, Noll is particularly fond of BrickHouse's Beowulf IPA. "I like hoppy beers," he said. "But it's hard to pick a favorite beer – it depends on my mood."

In the category of mass-produced beers, Noll said he enjoys Guinness. But in general, mass-market brands are not his cup of brew. "If I was told I could only drink something like Budweiser, I might have to give up drinking beer," he said.

– BERNADETTE STARZEE