

## OC BEAT

## PROFILE: 1886 BREWING IN ORANGE

by David Mulvihill



1886 co-owner Mike Hernandez and head brewer Shaun Morgan

Photo Credit: David Mulvihill

While the George Schirm Bakery Building at 114 N Glassell Street was constructed in 1886, much more went into the creation of **1886 Brewing Company** than the age of its building in Old Town Orange. A great deal of foresight, vision, hard work, planning, dedication and support helped its formulation as a community hub.

In speaking with co-owner Mike Hernandez about the origin of 1886, he

shared that ever since he and business partner Drew Ciora opened Smoqed BBQ (just two doors north of 1886) in 2012, he felt that the area was in need of a community brewpub; a need he hoped to fill at some point.

Having worked for many years in brewpubs that were centers of their own communities, the goal was to craft something similar in Old Town Orange; an unpretentious destination

offering world class beer, food, drink and sports that could be enjoyed by everyone, including families.

When the 1886 Building came available in early 2020 it was time to bring those goals to fruition. Mike expressed his appreciation for the 1886 family and customer base for their support during the pandemic and assisting in bringing 1886 to the point it is today.

Securing Shaun Morgan as the brewer served to complete the plans Hernandez and Ciora had for realizing their vision.

**The Brewer & The Beer**

Shaun Morgan's ESB and brown ale recipes, both brewed in the British-style, have been longtime companions, with him since his kitchen homebrewing days. He has continued to work on perfecting those and other recipes over the years as his professional career has unfolded.

Since taking the reins as head brewer at 1886 Brewing, more-recent tweaks resulted in his taking home a Bronze medal from last year's Great American Beer Festival for Elleigh's ESB, followed by a Gold plaque from this year's World Beer Cup for Record Beer Brown Ale (British Brown Porter category).

In speaking with Shaun after his WBC achievement, he was quick to point out the valuable input received from Jeff Bagby (Bagby Beer Co) in further developing his brown ale stylistically for competition. He began brewing his brown on a professional level while at Kern River Brewing. Not thrilled with its hops profile, he reached out Jeff for input. Jeff suggested changing up the hops to impart a more-British presentation.



1886 Brewing Co. awards and tap list

Photo Credit: David Mulvihill



1886 Head Brewer Shaun Morgan

Photo Credit: David Mulvihill

In addition to the WBC and GABF awards noted above, 1886 Brewing received three medals at the 2021 US Open Beer Championships (Gold – Cowboy Chords, Bronze – Record Beer and Rare Conundrum).

Shaun values the camaraderie he has developed with local and far reaching brewers, and those he has worked with in the past. Being sole-brewer at 1886 doesn't provide much free time, so collaborations present an opportunity for fellowship, learning and having some fun.

One example is his recent collaboration with the brewers from Riip Beer Co (Huntington Beach). Up on Riiple Creek West Coast Lager was brewed (in Shaun's words) as, "An all-day summer beer..." Its 5.1% ABV highlights the best of hops imparting citrus, pineapple and berry notes backed by a session-able crispness. Riip head brewer Ian McCall's suggestion to incorporate Meridian hops into the mix provided Shaun an opportunity to work with a hop he had not previously used. It imparts some subtle floral qualities along with citrus, berry and tropical fruit notes. Loral Cryo and Mosaic hops round out the blend. With only first wort and whirlpool hop additions, the refresher was lagered for a full six weeks.

The Riiple Creek Burger crafted in

conjunction with the beer's release in late May provides a delectable peek into beer-pairing specials that supplement an already sizable menu. Its construction with locally sourced beef, spicy pepper jack, shredded lettuce, tomato, pickle, crispy jalapenos, shoestring onion, sriracha mayo and fresh brioche bun provided a spicy contrast to the crisp hoppy quencher.

IPA fans will also be quite satiated at 1886 Brewing.

Cowboy Chords, a West Coast IPA that was initially going to be a one-off brew returns quite often as one of 1886's regularly brewed beers, thanks to its popularity.

Back to the Motor League, a 7% ABV West Coast IPA brewed with German pilsner and wheat malts, and all C-hops (Centennial Cryo, Chinook and Cashmere), was back on tap in late June. It was another beer initially brewed as a one-and-done. Everyone apparently freaked out when it was gone after only 12 days, so its return was crucial.

Onders is Shaun's series of single hop IPAs. Volume 3 is Cashmere, a 6.4% ABV West Coast IPA highlighting the lemon, lime, peach and melon notes of its namesake Cashmere hops. The series name (one-ders) pays homage

to the movie That Thing You Do. Parts of the movie were filmed in the Old Towne Orange circle.

As you may have noticed from some of the aforementioned brews, names of beers are often music-related. Note: Both Morgan and Hernandez are also musicians. If not music-related, a beer name will usually be linked to 1886 Brewing Company's community and location within Old Town Orange.

AltStadt Original German-style lager literally has Old Town in its moniker. AltStadt is the German language word for Old Town. This 5.2% ABV clean, soft and dry representation is Shaun's first lager brewed for 1886.

Elleigh's ESB is named after Mike's daughter Elleigh.

### Background

Shaun's foray into the professional brewing realm began at AleSmith Brewing Company in San Diego. There he started learning the various technical duties of a production brewery from the ground up. He was also homebrewing at that time. From AleSmith, Shaun moved to Pizza Port's production facility in Bressi Ranch, initially training under

award winning Director of Brewing Operations, Sean Farrell. He would later work for Nacho Cervantes (a well-decorated brewer in his own right) when Nacho moved from Port Carlsbad Village to Bressi Ranch. During his time at Bressi, Shaun advanced to lead cellarman/brewer.

From Pizza Port, he moved to Kern River Brewing Company in remote Kernville. As KRBC's head brewer Shaun focused on upgrading quality control procedures, training staff, redesigning recipes and recipe formulation before returning to Southern California and connecting with Mike and Drew in opening 1886 Brewing Company.

Consult 1886 Brewing Company's social media and website for current happenings, beer list and menu. A full bar is also available. Daily events include Happiest of Hours (M-F), Monday Trivia, and Taco Bar Tuesday.

*David Mulvihill continues his thirst to experience and promote the best of craft beer. He also provides business-side support (reporting, excise tax, policies & personnel) to local breweries and brewers guilds. david@socalcraftbeer.com.*

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