

Jubeck New World Brewing

By Danny Fairchild

Hey, you like beer? Me, too. I've been a homebrewer in my day. I once discovered the hard way that ginger increases yeast activity when the ginger IPA I was creating blew the lid off my fermentation bucket and shot foam all the way up to the ceiling. I was so into it that at one point I called a local brewery and let them know they may have a diacetyl problem based on the butterscotch taste I was picking up. I knew this because I was toying with the idea of intentional diacetyl contamination to brew a butterbeer like in *Harry Potter*. (I eventually decided to NOT potentially poison myself and others.) So while I've outgrown my beer snobbery, I've got my fair share of beer street cred.

And so when I say that Jubeck New World Brewing is one of my favorite breweries around, I hope you'll take my word and feel its weight. I know what I'm talking about. And it's not just the beer, though without the great beer who gives a damn about the rest. It's the atmosphere. Sure, you got the hipsters. It's a local brewery so hipsters are a given. But you also have Mom and Dad taking their college-age son and his new boyfriend out for a beer. And you also have adults with curfews out on a couples night, everybody clutching phones in hand in case the sitter texts or calls. And, of course, you have nice people who know where to go for a good beer.

I don't get to Jubeck as often as I'd like because I'm in parenting mode and therefore don't get ANYWHERE as often as I'd like, but Jubeck New World Brewing has become one of the places that makes Dubuque so Dubuque. So since Dubuque has continued to grow, it's no surprise that Jubeck has grown their premises as well. Which is great. Another reason I didn't get to Jubeck much was straight-up claustrophobia.

Oh, you didn't know Jubeck went and annexed the space that used to be The Wolfhound? Well, if you're as claustrophobic as me, take this as your opportunity to rediscover Jubeck.

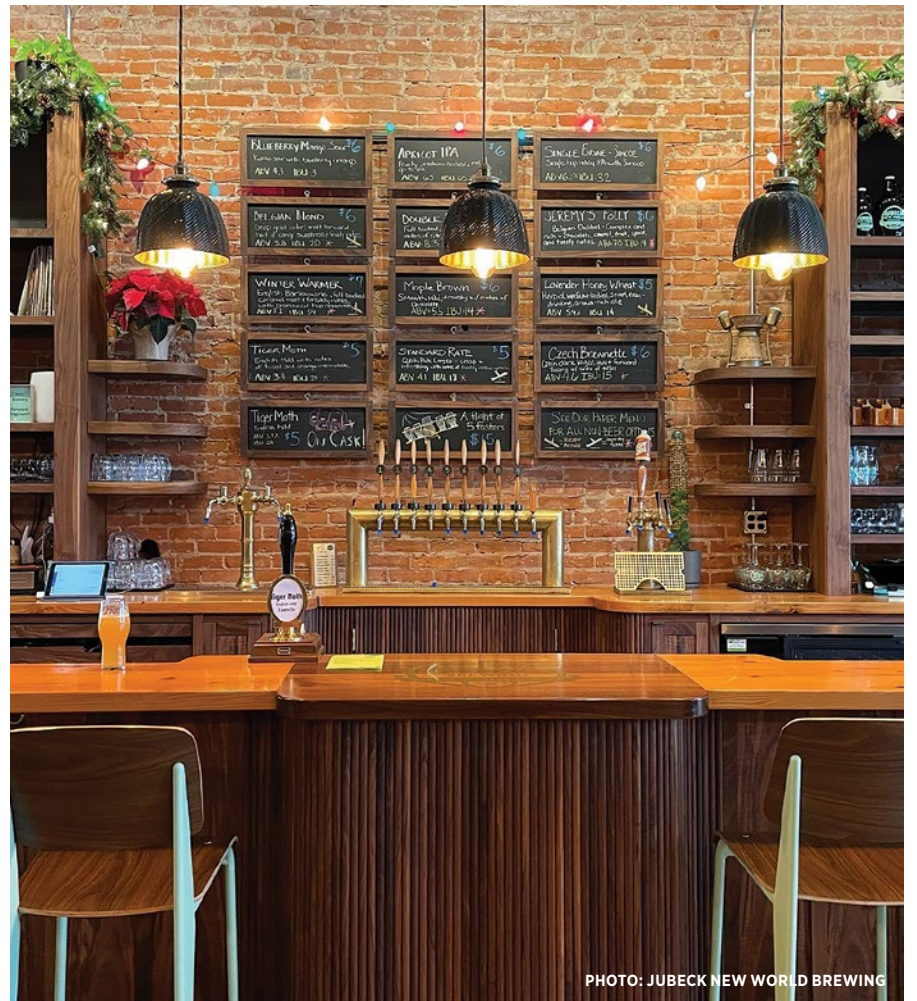


PHOTO: JUBECK NEW WORLD BREWING

You're probably wondering how this came to be. Maybe last you knew, the annexed space was called the Aragon Tap. Yeah, that spot has been a bit mercurial the past few years, eh? Anyway. Here's what:

Back in the summer of 2021, Jubeck was approached by their landlord about the availability of The Wolfhound and the opportunity to expand into that space. After a few months hemming and hawing and blood oaths sworn, Jubeck announced the expansion plans to their members.

As you can imagine, there were some challenges. The biggest was a staircase located right at the transition between original space and the transaction. You can't just get rid of access to the 2nd floor, you have to put the staircase somewhere else. And of course, if you move one thing, you're likely going to have to move something else, and sure enough, they had to move some bathrooms as well. The two spaces aren't on the same level, so a ramp had to be built as well. With that established, it was time to gut the already recently remodeled Wolfhound and make it match Jubeck's look, feel, and brand.

Credit where credit is due: The remodel was spearheaded by owner, Jay Jubeck, and his long-time friend and collaborator, Jeremy Rudd, with additional help from Adam Eikamp and many, many volunteers.

The new space opened up on Aug. 31, 2022, and the addition has been a great... uh... addition. Jubeck absolutely needed more seating, and the additional storage and production space feels less claustrophobic for the staff, too. And it always seemed like Jubeck should have a stage. Now it does.

What I'm most excited for is the installation of a kitchen area for a small food menu that's still in the works. Expect it to be announced this spring!

So that's what's new. I also wanted to revisit some Jubeck brews. It's been awhile. Come with me, won't you, while I reconnect with some old friends. And drink them.

My beer tastes fluctuate. I can hang with the hopheads, but right now I'm into the more malty brews. And I popped in when it was really stinking cold out. So when I saw a brew called Winter Warmer, I completely fell for the marketing. And I'm glad I did. Winter Warmer is a nicely malted barleywine. When you think barleywine, think beer-you-almost-have-to-chew. It doesn't have as much alcohol in it as some barleywines, but at 8.2% ABV (alcohol by volume), it's not one to be underestimated. Not that you have to worry about it. It's so rich and you can practically FEEL the gravity. It's not



PHOTO: JUBECK NEW WORLD BREWING

ALL malt, though. Winter Warmer brings some bitter with 54 IBUs. One and done for me on this one, but it was just what I needed coming in out of the cold.

I stayed on the malty side with the Belgian Blond. This had the maltiness I was craving but was easier drinking. Jubeck describes this as having “notes of candy sweetness and dried fruit.” I get that. To me, it was like dried apricot. Or maybe a subtle candied pineapple. Good stuff. And at 5.8% ABV and 20 IBUs, I can dance all night with this blond, hardy-har-har.

What continues to take my breath away is Jubeck’s English Pub Ale. Even when I’m not in a malty phase, I’m always in a mood for this beer. I’ve loved English pub ales since my first Boddington’s oh so many years ago. And Jubeck’s is almost like drinking a Samoas Girl Scout cookie. And at 4.2% ABV and 20 IBUs, I can still walk out of there when I’m done. Of all Jubeck’s brews, this is the one I keep coming back to as my favorite.

It’s been awhile since I’ve been in a IPA state of mind. It’s more of a summer thing for me, and wheats have been scratching the summer beer itch the past few seasons. But I couldn’t leave without trying one. And JUST one because I was getting a little silly. I jumped right in with the Sacred Bird IPA. Oh, my. I love, love, love a citrusy IPA. I just want to spread Citra hops over my bed and rub them on my body. Sacred Bird is citrusy, but that’s not all. There’s a little piney-ness to it as well. Citrusy and piney are what West Coast IPAs are all about. And at a manageable 6.2% ABV and 70 IBUs, it was a good way to say goodbye. I did NOT drive myself home.

So if you love Jubeck’s beer but always felt cramped with nowhere to sit, this expansion should be very, very welcome to you. It is to me. Anybody know a good babysitter? ■

Jubeck New World Brewing

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JUBECKBREWING.COM

Facebook: @jubeckbrewing

Hours: Wed: 4-8:30 PM; Thu-Fri: 4-10 PM;

Sat: 1-10 PM; Sun: 1-7 PM; Mon-Tue: Closed

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Give Your Heart a Helping Hand

By Hy-Vee Nutritionists Megan Dalsing (Asbury) and Amy Cordingley (Locust and Dodge)

February is the month of love. It is the perfect time to show your own heart the attention it deserves during American Heart Month. Each February, American Heart Month is federally designated to raise awareness of heart disease and ways to help prevent it. About 1 in 4 deaths in the U.S. can be attributed to heart disease. Celebrate American Heart Month by showing this vital organ extra love with our free Meet Your Metrics Screening.

Your dietitian will collect a blood sample from a finger prick that will be used to determine cholesterol levels, triglycerides, and glucose levels. They will also take resting blood pressure, weight, and body fat percentage. These numbers will be used to help give you a good look at where your heart health status stands, and your dietitian can help provide specific recommendations for improving your numbers as necessary.

These free screenings are made possible by amazing sponsors whose products are fun additions to any heart-healthy diet.

- **RxSugar®:** Looking for a way to sweeten up your foods and beverages without the added sugar? RxSugar makes it easy with zero calories, zero net carbs, and no artificial ingredients or sugar alcohols. RxSugar is also gluten-free, keto certified, and FODMAP friendly. It’s safe for those living with diabetes.
- **Perfect Bars:** Perfect Snacks started as a family endeavor to help create a healthier, whole-foods-based bar in honor of their dad, Bud. Perfect Bar is a delicious blend of creamy and crunchy with a cookie-dough-like texture. They’re made with freshly-ground nut butter, organic honey, and 20+ superfoods. These high-fiber (4 grams/bar), gluten-free snack bars help keep you full longer, making them a great balanced meal or snack option.
- **BelGioioso Cheese (Ricotta and Parmesan):** BelGioioso Ricotta is produced from the highest quality Wisconsin cow’s milk and whey and boasts a fresh, clean flavor. The Ricotta offers 4g protein with just 2g sugar per serving—an added benefit (in addition to its delicious taste) for athletes and fitness gurus. BelGioioso Parmesan is made with fresh milk gathered daily from local farmers. With its low carbs (1g) and higher protein (9g) per serving, Parmesan is a great option for those living with diabetes. Due to its longer aging process (over 10 months), Parmesan is virtually lactose free and safe to consume for those who are lactose intolerant.

- **Sweet Loren’s Less-Sugar Cookie Dough:** All Sweet Loren’s Cookie Doughs are crafted with only clean ingredients that are non-GMO, plant-based, gluten-free, and naturally allergen-friendly, free from the top 14 allergen ingredients. Sweet Loren’s Less Sugar products have NO sugar substitutes and have less than 35-40% sugar than leading national brands, depending on the cookie flavor. The best part? The cookie dough is safe to eat raw.
- **National Peanut Board:** The research in support of peanuts and peanut butter as a regular part of your healthy eating habits is overwhelmingly positive. Peanuts bring protein (7g per serving), good fats, and important nutrients like niacin, vitamin E, folate, and fiber to the plate, just to name a few. These healthy fats found in both Hy-Vee peanuts and Hy-Vee peanut butter may help improve our heart health by increasing our HDL (good) cholesterol levels.

To request your free heart health screening, go to hy-vee.com/health, click on “Hy-Vee Dietitians,” and then scroll down to register. There you can select your location from the available options. Once registered, a Hy-Vee dietitian will contact you to schedule your appointment. Be sure to register early to save your spot—appointments will be available while supplies last. For additional heart-health information and product ideas, register for our free On-Demand Heart-Health Nutrition Store Tour or join one of our weekly Wellness Wednesday classes held virtually each Wednesday at noon. For more information and to register, connect with your local Hy-Vee dietitian today. ■

This information is not intended as medical advice. Please consult a medical professional for individual advice.



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