



## FOR IMMEDIATE RELEASE

### **Brewers Announce Collaboration Beer Styles, Names** *Beers will be featured during Cleveland Beer Week's Opening Event*

*July 22, 2014—CLEVELAND, OHIO*—Cleveland Beer Week officially opens on Friday, October 10 with Collaboration Kickoffs, a multi-neighborhood event featuring five custom-created, small-batch beers. The collaboration beers will only be available together on draft for “Collaboration Kickoffs” and then singularly, in very limited supply, at the breweries and other retail locations including Heinen’s growler stations.

This year, five northeast Ohio breweries are paired with five national breweries. “Our patrons indicated a strong interest in new collaboration teams for this year,” says Christine Montague, Director of Cleveland Beer Week. “It wasn’t possible to scramble teams from years past due to distribution agreements, but we of course provide broad support to all local breweries for their own events and via participation in our other flagship events. The challenge to keep things exciting for our audience and brewers turned into quite an opportunity.”

John Lane, co-founder of Cleveland Beer Week and partner in Winking Lizard Taverns adds, “Cleveland Beer Week is a celebration of all craft beer in Cleveland—local, national and international—and we are thrilled to pair renowned, out-of-state breweries with five of the best in Cleveland.”

All collaboration beers are 6% or less alcohol by volume (ABV). The collaboration teams for 2014 are:

- **Yadig?**, a Berliner Hopfen-Weiss with 4.8% alcohol by volume (ABV) by Great Lakes Brewing Company and Oskar Blues Brewery of Longmont, Colorado. “For a session beer, it will have a very complex malt profile,” says Tim Matthews, head brewer at Oskar Blues. Adds Luke Purcell, brewer at Great Lakes, “We are going to play with a bunch of specialty hops to add an intriguing flavor.”
- **OH-MII!**, an English Mild Ale with 4.5% ABV by Buckeye Brewing and Saugatuck Brewing Company of Douglas, Michigan. “The English really nailed session beers. They are deceptive with dark, malty flavors,” notes Garin Wright, head brewer at Buckeye Brewing. “We’re using Ringwood yeast, which is typical for the style and adds quite a bit of fruity, complex character,” adds Jon Cole, district sales manager for Saugatuck Brewing Company.

---more---



## Brewers Announce Collaboration Beer Styles, Names

Page 2 of 2

- **Brooklyn Dog**, a Saison with 4% ABV by Thirsty Dog Brewing Co. and Brooklyn Brewery of Brooklyn, New York. “This collaboration allows us to create an inspired beer flavor that exemplifies both of our styles and histories. I grew up in Ohio and am thrilled to come back and brew”, says Andrew Ety, assistant brewer at Brooklyn Brewery. Adds John Najeway, partner at Thirsty Dog Brewing Co., “Cleveland Beer Week continues to offer a unique niche for brewers. We’re making a traditional Saison with a Brooklyn style that will leave you a thirsty dog wanting another!”
- **Fat Devil**, a Black India Pale Lager (IPL) with 6% by Fat Heads Brewery and Devils Backbone Brewing Company of Roseland, Virginia. “This beer really plays to our combined strengths. My specialty is lagers and Matt is the master of hops,” says Jason Oliver, brewmaster at Devils Backbone. Adds Matt Cole, head brewer at Fat Heads, “We have wanted to brew together for awhile—we tease that we will learn a lot from each other. We know we’re going to wet hop the beer, so it will be very hop forward.”
- **Full Kettle Dead Canary**, a Grisette Ale with 4% ABV by The Brew Kettle and Full Pint Brewing Company of Pittsburgh, Pennsylvania. “The Grisette style is a variation of Saison Farmhouse Ales and used to be brewed for coal miners,” says Jake Kristophel, brewer at Full Pint. Adds Jack Kephart, head brewer at The Brew Kettle, “Hops and a blend with sour is our vision for a Grisette that will be tart-n-hoppy.”

Collaboration Kickoffs takes place at 7pm on Friday, October 10 and features all five collaboration beers on draft in area neighborhoods including East 4<sup>th</sup>, Tremont, Lakewood, and Ohio City. In the Cedar/Lee neighborhood only, “Collaboration Kickoffs” will run instead on October 11 in partnership with Heights Music Hop. Patrons purchasing tickets for any neighborhood—at \$25 each and on sale by the first week of August—will receive a passport that includes tastes of all five collaboration beers. For information and tickets, visit [www.clevelandbeerweek.org](http://www.clevelandbeerweek.org).

Collaboration Kickoffs is sponsored by Heinen’s.

###