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Rebel Mettle Flagship Beers to be Available in Cans Debut celebration, May 1 and 2, at Rebel Mettle Brewpub

CINCINNATI (For Immediate Release) – Rebel Mettle’s three flagship beers will be available in cans, beginning May 1, exclusively at Rebel Mettle Brewpub. A debut celebration will be held at the Brewpub, 412 Central Ave, Cincinnati, 45202, Saturday, May 1, 11 a.m.-midnight and Sunday, May 2, 11 a.m.-10 p.m.

In addition to the unveiling of Rebel Mettle canned beers, the weekend will feature food trucks, live music Saturday from 7-11 p.m. and limited-edition Rebel Mettle Flagship t-shirts priced at \$15 with the purchase of a canned six-pack.

“The first canning is a special moment for any brewer or brewery,” said **Michael Brown**, founder of Rebel Mettle. “As Rebel Mettle launched in the middle of a pandemic, the canning of our flagship beers is a toast to the creativity and resiliency of our team, our industry and our communities.”

These Rebel Mettle beers will be available in cans, May 1:

Mettle Mayhem - India Pale Lager (IPL) 5.0% ABV, 40 IBU, brewed with Centennial and Zeus hops. This lager is golden, has a medium body and is moderately bitter

Stubentiger - Light Lager 4.2% ABV, 16 IBU, brewed with barley, hops, water and yeast

Volume - Juniper Schwarzbier 8.5% ABV, 48 IBU, brewed with dried blue juniper berries. This is a Frankenstein version of the German classic



While many craft brewers focus on India Pale Ales, more than 75% of Rebel Mettle’s offerings are lagers. Often an entry point for new beer drinkers, lagers can be slightly malty while having a light taste.

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About Rebel Mettle

Rebel Mettle, the first craft brewery in Cincinnati’s Central Business District in nearly 20 years, opened in September of 2020. The brewery and pub, founded by U.S. Air Force veteran Michael Brown, is located at 412 Central Ave. in the Historic West Fourth district. Rebel Mettle operators chose the location based on its proximity to sports stadiums, the music venue at The Banks, convention visitors, and its diverse neighbors.



We're so excited to announce a new addition to the West Sixth family... **West Sixth Box Park - an open-air beer experience in Newport, Kentucky!** We're opening up in a shipping container at the Bridgeview Box Park at Newport on the Levee to serve your favorite West Sixth beers on draft and in cans to-go!



We're focused on reaching all corners of Kentucky, and West Sixth Box Park will provide a vibrant space to share with our Northern KY friends! Look out for tons of programming, a family-friendly environment, and the West Sixth experience from our crew that you know and love (with a few new additions)! Make sure you follow us on our Facebook and Instagram pages, and stay tuned for our opening in late May.

We're hiring a few more key team members - so jump to westsixth.com/jobs to apply if you're excited to join our bartending crew as we dig deeper into Northern Kentucky!



In other beer news -- Bourbon Barrel Brownie is BACK! This delicious chocolatey treat was a huge hit last year -- grab your 4-pack at all our locations this weekend as we celebrate the Kentucky Derby and those first Saturday in May feelings! Head to westsixth.com/curbside to pre-purchase for pickup at your nearest location!



Cloud Harvest 05

AITUTAKI

Aitutaki (6.5%) marks the fifth entry into our [Cloud Harvest series](#), a rotating roster of Unfiltered Juicy IPAs. Taking its name from a remote area of the Cook islands featuring a stunning turquoise lagoon. Aitutaki harbors plenty of vibrant juicy hop flavor. Strata, Talus, Citra, Comet, and Cascade hops impart notes of citrus, passionfruit, and strawberry. Aitutaki will be available in the taproom this Friday—wider distro starts next week. Stay tuned for upcoming releases in the Cloud Harvest series!



Sonder Heads to Northern Kentucky!

April 26, 2021 The Gnarly Gnome

You've been yelling it at the top of your lungs, and if you were afraid that Sonder wasn't really listening, you can now rest your head (and your voice) a bit... they're headed to Northern Kentucky. The brewery announced this weekend that they had partnered up with Chas Seligman distributing to expand their reach to seventeen Northern Kentucky counties.

Finally! If you live across the river, you'll be able to pick up Sonder beers in packing at retail stores, as well as grab a pint on draft at bars and restaurants.

It's hard to find a way to tell yourself that Northern Kentucky isn't part of Cincinnati, and the brewery is working their butts off to become another big player in the Cincinnati area – this is just one more piece in that puzzle.

Craft brewers target 'underserved' West Side for new brewery

By [Andy Brownfield](#) – Staff Reporter, Cincinnati Business Courier Apr 26, 2021 Updated Apr 26, 2021



A family-owned craft brewing operation that brings together two groups of fathers and daughters is targeting the West Side for their new craft brewery, an area of Cincinnati they view as being underserved.

The core group behind Verge Brewing – father and daughter groups [Pete Bender](#) and [Angela Praksti](#), and [Greg Schmidt](#) and [Madison Schmidt](#) – has been brewing beer and winning medals at competitions for nearly four years, and they're ready to set up a permanent home on Cincinnati's West Side.

The group is searching for locations in Price Hill and Delhi and Green townships. Praksti, who heads up marketing for the brewery, said it is in talks with several landlords and hopes to announce a location soon. She said the West Side, home to only two of the city's more than 60 craft breweries, is an underserved market.

"All of those communities are thirsty for a brewery of their own," Praksti told me. "A lot of the brewery growth has been moving north along the I-71 corridor, but there's a wide-open space on the West Side, and we know West Siders love their beer, so there's a huge opportunity there."

The brewery has a budget of \$1.2 million, with a crowdfunding campaign and a goal of \$105,000 to give the community a chance to buy in and own equity in the craft brewery.

The brewery is raising money through Wunderfund, a crowdfunding platform created locally by entrepreneur – and craft brewery owner – [Marvin Abrinica](#) to allow equity crowdfunding.

Typical campaigns through places like Kickstarter or GoFundMe allow people to make donations to businesses or causes in exchange for some kind of reward – think an NPR pledge drive. Wunderfund, instead, allows everyday people to invest in businesses in exchange for an actual equity stake in the business. That kind of investing had previously been restricted to so-called "accredited investors" or people with high net worth or incomes.

Praksti said the brewery turned to Wunderfund because they want to give the West Side a chance to own a piece of the brewery in a means to create more of a community feel around the brewery. If the campaign fails, the brewery will turn to more traditional bank loans, but the families themselves are kicking in much of the capital to start Verge.

"We want to be your brewery. It's not just that we're going to open in your neighborhood, we want people to invest in us the same way we have invested in beer," Praksti said.

The story of Verge Brewing starts in the 1990s. Bender, Praksti's father, started homebrewing using advice from magazines and kits he'd order through the mail. He roped in his then-12-year-old daughter to help out. Praksti said Bender's own father was a home winemaker, and her dad wanted something of his own.

Bender joined the Bloatarian Brewing League, a Cincinnati-based club for homebrewers where he ended up meeting [Greg Schmidt](#), who had a story similar to his own: Schmidt used brewing to spend time with his own daughter, Madison, and the duo began brewing beer together professionally once she turned 21.

The Bloatarian Brewing League also offered courses and education for its members to achieve certification as beer judges through the Beer Judge Certification Program (BJCP), a certification somewhat akin to being a sommelier for wine. Praksti said the certification gives craft brewers, and beer aficionados, the language and vocabulary to talk about the different components of beer, to recognize the styles and what goes into them and then to be able to correct for mistakes in a beer that isn't demonstrating the correct characteristics of a particular style of beer, like India Pale Ale. Everybody on the Verge Brewing team, with the exception of Praksti herself, are BJCP certified.

"It's pretty rare to have an entire team that's certified," she said.

Since starting brewing together as Verge Brewing, [Greg Schmidt's](#) wife [Tyra Schmidt](#), Madison's mother, has also joined, bringing 31 years of chemistry experience as the brewery's quality control manager. In their nearly four years together, Verge has won more than 80 beer competitions.

Praksti said the family nature of the brewery is something they hope to carry through to the taproom once Verge opens. "We're a family-owned business and we know the West Side has that family vibe and that plays into what we want to provide – a space that feels like a home away from home," she said. "We want a space where people come and hang out and feel comfortable."