



We've got some exciting things coming up around here. Read on to find out more:

Listermann Trail House Opens This Weekend!

We're expanding! You can find our second location a short way up **Dana Avenue at the Montgomery Road intersection, located with easy access off the Wasson Way Trail.** We're thrilled to bring you a tap list with more traditional styles to be complimented by our new in-house restaurant featuring fresh pizza, garlic bread, salads, pretzels, and Listermann beer cheese. We can't wait to see you there! **A Grand Opening is being held for Memorial Day Weekend.**

NORTHERN ROW

Brewery & Distillery
Born in Cincinnati

Northern Row begins canning of their beers!

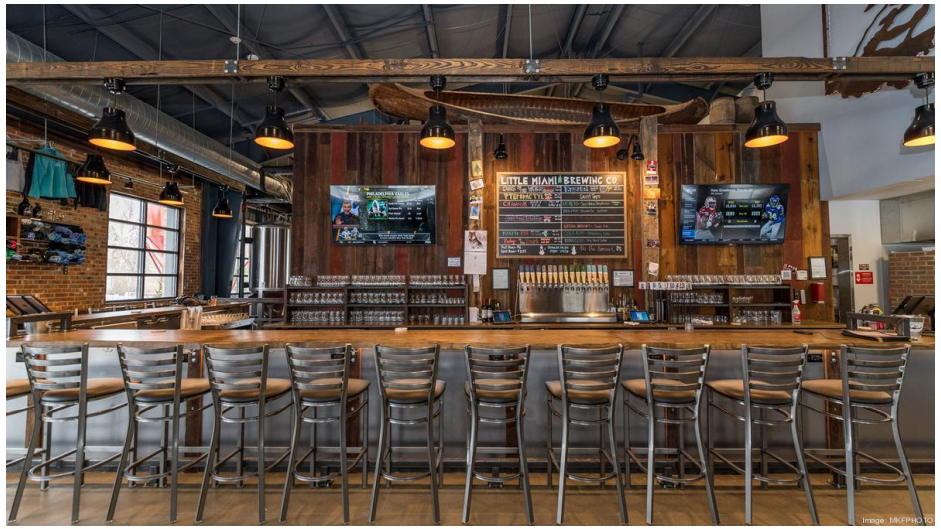


Juicy IPA - "HECKLER" - ABV - 6.0% - 55 IBU

Not just hops! Juicy citrus aroma with a pronounced bitter touch - Mosaic and Citra hops.

Watch for the Heckler and other Cans to hit the shelves of your favorite beer stores and bars.

Preacher- (Golden Ale with Peach & Apricot purees), **Heckler-** (Juicy IPA), **Brewer-**(Märzen) are their first three 12-ounce releases. **Hustler-**(Helles Lager) in 16 Ounce cans



The **Riverdog** Blueberry Pomegranate Gose **ABV 5.5% IBU 8** is back! It's the perfect sunny day beer (especially if you're coming up from the river)! Head on in and try one today!!



We also have released a watermelon wheat **ABV 5.0% IBU 15** on tap called "**Wild Horses**". Named for a local race team Pauls Automotive Engineering in Blue Ash that runs Ford mustangs.



Saturday, June 5, 2021

**Urban Artifact Brewery &
Brewery Coconspirators**

Noon till the wolves come out

Missing Linck Evolves

In 2017, brewers from Urban Artifact discovered a beer yeast strain clinging to life in a wooden, pre-Prohibition fermenting vat within the previously sealed-off 164-year-old lagering cellar of the long-defunct F. & J.A. Linck Brewery. Due to its mysterious circumstances and in homage to the Linck Brewery, the yeast was named “Missing Linck.”

In 2019, Cincinnati City Council passed a Resolution declaring June 1 “Missing Linck Day.” The Resolution both honored the discovery of the yeast, the storied history of F. & J.A. Linck Brewery, and vowed that “Urban Artifact will open their brewery on the first weekend of June 2020 and the years thereafter to professional brewers and homebrewers alike who want to share beers that they create with Missing Linck Yeast.” Missing Linck Festival was born! Then there was a pandemic. The first festival was cancelled, and the yeast has not been used since 2019.

NOW, the yeast that refuses to die is back! On **Saturday, June 5, 2021**, Cincinnati brewery Urban Artifact is reviving *Missing Linck* for a draft-only release, but this event is bigger than one brewery and one beer. Keeping the promise that it made to the City of Cincinnati in 2019, Urban Artifact has invited some of the best breweries in Greater Cincinnati to brew with this heritage yeast, and Missing Linck Festival is proud to announce that the following breweries are partners in Missing Linck Fest 2021: **Bircus Brewing Co., Fibonacci Brewing Company, Humble Monk Brewing Co., Knox Joseph Beer Co.** in the OTR **Stillhouse, West Side Brewing, and Wooden Cask Brewing Company.**

“We are extremely excited to expand *Missing Linck* this year and bring together an amazing team of people. When the discovery was first made, we were a bit overwhelmed with the gravity and importance of this yeast,” says Bret Kollmann Baker, Director of Brewing Operations at Urban Artifact, who is also co-founder and co-owner. “Being able to bring other breweries on board this year and see how they add their own style is what we had always hoped to see.” He adds, “That’s what will ensure this tradition carries on.”

Each participating brewery is using Missing Linck Yeast, but other than use of the yeast, this collection of talented brewers has made a variety of styles and no two Missing Linck beers will be the same. All of these brews will be on tap at Urban Artifact on June 5, 2021 from noon until they run out.

Each participating brewery will have their version of Missing Linck on tap in their taproom, and several breweries will be carrying other participating breweries’ versions as well. To highlight each of these amazing breweries, tapping events will be held at different locations between June 3 and 5 on the following schedule:

- **Friday, June 4, 5:00PM**, all of the following Missing Linck brews will be released:

- **Bircus Brewing Co.**, 322 Elm St., Ludlow, KY 41016 will be serving a Flemish Red style sour made with Missing Linck.
- **Knox Joseph Beer Co.** in the OTR Stillhouse, 2015 Branch St., Cincinnati, OH 45202 is tapping “Missing Drink-a-Linck,” a Belgian Trappist, and giving guests a preview of the soon-to-be open OTR Stillhouse.
- **West Side Brewing Co.**, 3044 Harrison Ave., Cincinnati, OH 45211 will be tapping “Cincinnati Historical Ale,” a homegrown Missing Linck version of a Belgian Blonde that lets the peppery spice and funk of the yeast shine through.
- **Wooden Cask Brewing Co.**, 629 York St., Newport, KY 41071 will be tapping “Highlanderthal,” which starts as a classic Scottish Ale and takes a turn into something very different when fermented with Missing Linck Yeast.

- **Saturday, June 5, noon:**

- **Urban Artifact Brewing Co.**, 1662 Blue Rock St., Cincinnati, OH 45223, the genesis and epicenter of Missing Linck Festival taps their newest version of “Missing Linck,” a Cincinnati Saison.
- *Urban Artifact will also have all of the Missing Linck brews from the partner breweries on tap. Come taste them all; and*
- **Humble Monk Brewing Co.**, 1641 Blue Rock St., Cincinnati, OH 45223, across the street from Urban Artifact, will be tapping “Goldi Lincks,” a session ale with subtle citrus and spice coming from the yeast. Humble Monk will also be hosting Big Gs Barbecue food truck.

Due to ongoing COVID concerns during planning this year, Missing Linck Festival 2021 will not be the funky sea of humanity in Northside that we hope it will become next year and beyond. However, Missing Linck is evolving, and June 5th will mark the beginning of an annual festival centered around this historic yeast. For years, brewers have created beer using yeast that has been analyzed and reconstructed from old beer. However, we believe that Missing Linck is the first ever modern-day beer to have been made from original brewer’s yeast, which likely dates back to at least Prohibition and maybe decades before. Cincinnati is the only city in America to have its own heritage yeast strain.

More about the participating breweries, Missing Linck Festival, the history of F. & J.A. Linck Brewery, and a link to the documentary about the discovery of the yeast can be found at www.MissingLinck.com

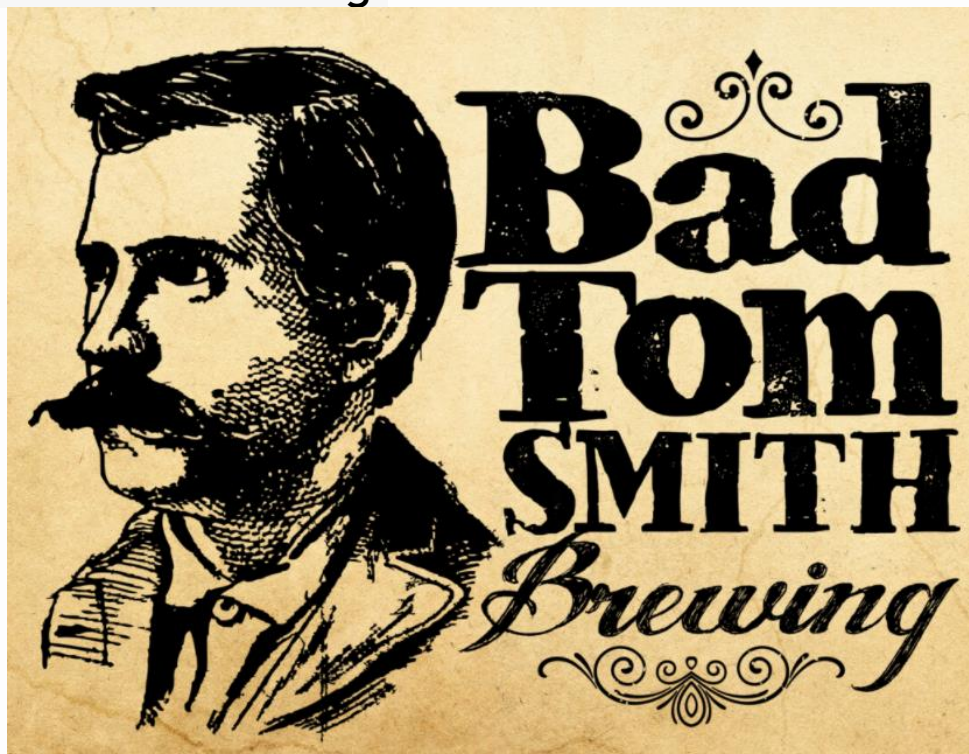
About Urban Artifact: Urban Artifact, a craft brewery, opened its doors in April 2015. It celebrates Wild Culture with beers artfully crafted and experiences brought to life in the taproom and music venue. Focusing on sour and wild beers, Urban Artifact has become the Cincinnati epicenter for sour beer. With a special emphasis on real fruit beers, it has carved out a niche with the signature Midwest Fruit Tart style, focusing on balance, drinkability, and real fruit. In 2018 the brewer launched Radio Artifact, Cincinnati’s only independent radio station, at 91.7 HD2 and streaming live online. The brewery, music venue, event venue, and radio station are housed on the campus of the former St. Patrick’s Church, and 1897 building on the National Register of Historic Places.



Missing Linck Yeast was discovered clinging to life in a pre-Prohibition fermenting vat, found in the lost lagering cellars of the 19th Century Linck Brewery. It should have been dead. Instead, it was rescued, cultivated, propagated, and unleashed on the 21st Century. Now, the bravest of brewers are each reintroducing the Missing Linck to the modern world with their own inspiration. Styles are broad, the freak is on, and the Missing Linck reawakens in every pour.



Enjoy Bad Tom Smith Brewing new Runnin on Steam California Common (Steam Beer), argued as America's oldest original beer style. Which traces its history to the Kentucky Common Style. Brewed with lager yeast but fermented at ale fermentation temperatures, this historical lager is red from its caramel malts, but with mild minty/earthy hop notes, in a light drinkable beer. Pairing perfectly with our bruschetta and Mexican salad. At 4.7% ABV, you can drink it all afternoon long.



5900 Madison Rd, Cincinnati OH 45227