



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.



HighGrain Brewery Celebrates 2 years

It's our 1st & 2nd Anniversary Party!

We are packing Two years' worth of Celebrating into a single day. Join us Saturday from 11 until 11.

We were unable to commemorate our First year due to Covid. This year the restrictions have been lifted and we are hope you will join us to Celebrate this double Milestone.



Over-the-Rhine's New Pour-Your-Own-Drink Bar Copper & Flame Sets Opening Date

The bar, which boasts 68 self-pour taps of rare draft beers, plus handcrafted cocktails, and wines, officially opens June 3.
HAILEY BOLLINGER JUN 2, 2021, CITY BEAT



Pour-your-own-beer taps at Copper & Flame PHOTO: COPPERANDFLAME.

The bar boasts 68 different taps of draft beer, plus craft cocktails and wine — all priced by-the-ounce and poured by the individual. Co-owner Kathy O'Connell says this concept allows customers to explore new styles of drinks and try as little or as much as they want.

"You don't have to commit to a full glass or full cocktails, you can kind of taste through and see what you like, or if you love an IPA and you see a really fun IPA, you can commit to a full one," she tells *CityBeat*.

The draft beer list will feature a range of national and local brands, with a strong focus on unique brews close to home. "On the local side, you'll see most of your favorite breweries that are around town, especially if they distribute. We even have a couple that don't necessarily distribute all the time, but we were able to get a few," O'Connell says. But don't expect to see familiar brews — Copper & Flame is highlighting rare beer varieties that you likely won't find on draft lists around the neighborhood.

When visitors enter Copper & Flame, they can load money onto an RFID card, which they can use to buy their drinks. "When you walk past the hostess stand, you will see walls of taps with iPads," O'Connell says. "You simply walk up to the wall, decide what you want to sip and scan your card on the iPad and pour by the ounce." Downstairs will focus on pour-your-own taps, and the upstairs space will feature a small bar where guests can order specific drinks like highballs and shots.

In addition to sips, the bar will offer a menu of elevated street food, with a fusion of Central/South American and Southeast Asian flavors by chef Sydney Fisher. The bar will be open seven days a week: 4-11 p.m. Monday-Wednesday; 4 p.m.-midnight Thursday; 11:30 a.m.-1 a.m. Friday and Saturday; and 11:30 a.m.-10 p.m. Sunday.

For more info, visit copperandflame.com. Copper & Flame, 1115 Vine St., Over-the-Rhine.

Sam Adams' Cincinnati Taproom's First Cans

Over the last few weeks this brewery has begun to can a number of locally themed beers. These cans are available only at the Taproom in OTR. The First offering hit the shelves on May 13th. (5-13) 513 is a recipe decided upon by Cincinnatians, for Cincinnatians. We heard your voices loud and clear and decided to bring it back to our Cincinnati taproom for Cincinnatians (One more time: Cincinnati). A beer for anyone who thinks pigs can fly, 4,256 hits will never be passed, chili belongs on spaghetti and proudly calls themselves a Cincinnati (there it is again). This classically hopped American lager blends a complex, malty backbone with bright hop notes for a refreshingly balanced beer.

SAMUEL ADAMS

513
LAGER

5.2% Alc./Vol. 12 Fl. Oz.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

513 is a recipe decided upon by Cincinnatians, for Cincinnatians. We heard your voices loud and clear and decided to bring it back to our Cincinnati Taproom for Cincinnatians (One more time: Cincinnati). A beer for anyone who thinks pigs can fly, 4,256 hits will never be passed, chili belongs on spaghetti and proudly calls themselves a Cincinnati (there it is again). This classically hopped American lager blends a complex, malty backbone with bright hop notes for a refreshingly balanced beer.

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CERTIFIED BREWERS ASSOCIATION INDEPENDENT CRAFT

BREWED BY THE BOSTON BEER CO.
CINCINNATI, OH.
©2020 THE BOSTON BEER COMPANY, BOSTON, MA.
KEEP COLD, DRINK FRESH.
PRODUCT OF THE USA

Watch for these other offerings to appear over the next few months

CINCINNATI TAPROOM

SAMUEL ADAMS

CINCINNATI LAGER

DRY-HOPPED LAGER

4.9% ALC./VOL. - 12 FL. OZ.
PRODUCT OF THE USA

CINCINNATI LAGER

True beer lovers know Sam Adams created Boston Lager – the flagship beer that started it all – right here in Founder Jim Koch's hometown, and continues to be brewed right here in Cincinnati. But at the Cincy Taproom, we wanted to create a beer that honored the city's special brewing heritage.

We present to you: Cincinnati Lager. Brewed with traditional German malts and paired with American hops, this beer represents the past, present and future of this place we call home.

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BREWED BY THE BOSTON BEER CO.
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KEEP COLD, DRINK FRESH. PRODUCT OF THE USA

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CINCINNATI
TAPROOM



SAVOR THE
FLAVOR
RESPONSIBLY

THIS IS THE YEAR

HELLES STYLE LAGER
5% ALC./VOL. • 12 FL. OZ.

THIS IS THE YEAR

We had one thing in mind when brewing This is the Year – creating a pennant winning golden lager. Can you feel it? This is the year!
Pairing suggestion: Brats and W's!

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CINCINNATI
TAPROOM



FRESH POPS ORANGE CREAMSICLE

FRUITED ALE
BREWED WITH LACTOSE AND AGED ON
TANGERINE AND VANILLA BEANS

7.3% ALC./VOL. • 12 FL. OZ.

FRESH POPS ORANGE CREAMSICLE

Reminiscent of the classic summertime delight, Orange Creamsicle is the first of the Fresh Pops series. This fruited ale is packed with tangerine puree and vanilla bean that makes a splash on drinkers' tastebuds. With the addition of lactose, wheat and oat malt, the mouthfeel is creamy and balanced against the intense citrus flavor. This melty sherbet-inspired ale is the perfect treat for a warm summer day, or to remind you of one.

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CINCINNATI
TAPROOM



UBER JOOSE

JUICY IPA
7.2% ALC./VOL. • 12 FL. OZ. • ALE
PRODUCT OF THE USA

UBER JOOSE

Brewed and dry hopped with copious amounts of Citra, Galaxy and Sabro hops.

This hazy, uber joosey IPA is bursting with tropical fruit notes that will have your taste buds wearing hula skirts and sunglasses!

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BREWED BY THE BOSTON BEER CO. CINCINNATI, OH AND BOSTON, MA
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SAVOR THE
FLAVOR
RESPONSIBLY