



We are releasing our yearly fresh hop (Or wet hop) beer this Thursday. This year we brewed our earth cookie nut brown ale with 120 pounds of just picked hops from Hopped Farms, one mile from our brewery. It can't get much more local than that. Only have 13 kegs of it, so come and get it. It'll go fast.

"Fresh Wet hopped beers are an absolute treat. They only come around once-a-year to help us celebrate the Hop Harvest. They drink as luscious and clean as anything you have ever tasted at a brewery and are a dream to brew. None has ever lasted more than a couple of weeks on draft, so you have to move fast. It is a great privilege for us to now be able to enjoy a locally fresh wet hopped ale, right here in Cincy, during harvest season!"

-Dr. Hop



HARVEST COOKIE

Fresh Hop Dark IPA ABV 6.5% IBU 50

Combining our signature Earth Cookie Brown Ale and 106 pounds of fresh, locally grown Zeus, Alpha Aroma, and Centennial hops from Hopped Farms.



OKTOBERFEST

German Märzen ABV 6.0% IBU 20

German style festival beer, brewed with Munich malt and German hops. Malty, but not too sweet!

Rhinegeist names new CEO of Cincinnati's largest craft brewery



Mike Parks is the CEO of Cincinnati-based Rhinegeist Brewery. PROVIDED BY RHINEGEIST

By [Andy Brownfield](#) – Staff Reporter, Cincinnati Business Courier Aug 16, 2021

Cincinnati's largest locally owned craft brewery, Rhinegeist, has named its first new CEO since the brewery's founding in 2013. Rhinegeist Brewery, headquartered at 1910 Elm St. in Over-the-Rhine, announced Friday that [Mike Parks](#) would step in as CEO of one of the country's fastest-growing craft breweries. He starts Aug. 16. Parks is relocating to Cincinnati from Baltimore, where he most recently served as CEO of pizza crust company TNT Crust, a firm that is twice the size of the OTR brewery. While he comes from a different side of the food and beverage industry, Parks got his start in the field with Brown Forman Distillery, the owners of Jack Daniels, Woodford Reserve and Old Forester, among other brands.

Co-founders [Bryant Goulding](#) and [Bob Bonder](#) will chair a newly created board overseeing the company. "Since the beginning of Rhinegeist, we've always tried to recognize openly what we're not good at (as both individuals and a business), and we've tried to surround ourselves with others who know better, and who share in our entrepreneurial spirit," the co-founders wrote in a letter announcing the new CEO. Bonder and Goulding wrote that they realized the brewery needed new leadership shortly after beginning the process of [handing over the reins of the brewery to its 300 employees through an employee stock ownership plan](#) (ESOP), which began in the middle of 2020. Bonder and Goulding's shares in the brewery will be retired through the ESOP over the next 10 to 20 years. Parks will become a co-owner of the brewery when he joins on as CEO. "And when stepping back and reflecting about what we need to achieve that, it became clear that it's time for some new leadership," the co-founders wrote in their letter. "As co-founders, we want to step away a bit and take time for ourselves, but frankly, we just aren't as good at running a 300-person business as we are at being entrepreneurs."

The search for a new CEO took about four months, turning up two finalists. The other was not named. They both participated in a creative interview process, interviewing with around 30 employees across departments and levels. Bonder and Goulding wrote that Parks brings the balance of experience and compassion to lead the brewery through its next phase of growth.

Parks has spent more than two decades in the food and beverage industry. From his beginning as the manager of spirits processing at Brown-Forman, he went on to another major distillery, Diageo, as director of operations for its Baltimore facilities. From there, he worked for packaged food-maker Heinz, as a plant manager and then senior plant manager overseeing frozen soup and frozen meals. He went on to work as vice president of manufacturing for snack maker Shearer's Foods Inc. and then vice president of North American operations for American Sugar Refining before moving on to TNT Crust. Parks earned his bachelor's degree in communications from the University of Kentucky and an MBA from Bellarmine University.

Rhinegeist is the second-largest brewery in Ohio, behind Cleveland's Great Lakes Brewing. It's also one of the fastest-growing, climbing the Colorado-based Brewers Association charts from No. 29 in the nation in 2019 to No. 26 in 2020. Rhinegeist brewed nearly 100,000 barrels of beer in 2020. The brewery does not share revenue figures.

Dayton-Based Warped Wing Brewery to Open Taproom in Mason

CITY BEAT AUG 17, 2021



Warped Wing Brewing's forthcoming Mason location PHOTO: PROVIDED BY WARPED WING The brewery and restaurant will take over the familiar space formerly occupied by Brazenhead and Basil's on Market

The already beer-drenched Greater Cincinnati suburb of Mason will soon be home to another great spot to get your sudzy fix. [Warped Wing Brewing](#), based out of Dayton, is opening up a new brewery, taproom and restaurant in a familiar space in the neighborhood this fall. Located in the iconic building that was formerly occupied by Brazenhead and most recently Basil's on Market at 5650 Tylersville Road, the new brewery will boast a generously-sized taproom, outdoor biergarten, "small pilot brewing system," kitchen and an event space (which will come to fruition later).

"This new site has a rich history in the Mason community and the building itself has such a unique story. We want to pay homage to that history while bringing some new life to the space," said Nick Bowman, co-founder and VP of Sales and Marketing in a release. "We are excited to join the Mason community and be part of its growing brewery scene," said Bowman. Over the past five years, three other breweries have opened their doors in the city of Mason, including [The Common Beer Company](#), [16 Lots Brewing Company](#) and [Sonder Brewing](#), and several others just outside of the Cincy suburb.

"Our plan is to put a small pilot brewing system into the Rathskeller (basement) of the building. The size is TBD as we have not yet finished contracting it. I believe we are going to focus on making 'high gravity' or stronger beers on it, allowing us to focus on other styles at the Springboro plant," said John Haggerty, co-founder and Brewmaster in the same release. "Having said that, there really are no rules and we will make what makes sense at the time at either location. In the end, it just gives us that much more flexibility in what we do on the pilot systems," said Haggerty.

In addition to brews (available on tap, in 6-pack cans and bottles), ciders, wines, housemade sodas, cocktails and mocktails, the new establishment will feature menu on par with the brand's Springboro location, with a focus on smoked meats, but not limited to your typical barbecue joint bites. "We do traditional BBQ with classic housemade sides inspired by BBQ all over the country, but we are not just a BBQ place, as we are constantly experimenting with other ways to use smoked meats in non-traditional ways, from tacos to poutine. We have a focus on scratch-made sides and the highest quality ingredients," said Erin O'Neill, Culinary Director and General Manager of Retail Operations in the same release. "One of my favorite things about our culinary program is how each location takes on its own personality over time and we get to express that personality through our food specials and seasonal menu changes. From our signature bison bacon burger and our smoked wings to our unique appetizers, sandwiches, salads, and tacos, we truly feel we have something for everyone."

An official opening date has not yet been announced, but the team is planning to welcome guests in fall.

Growing Northside craft brewery plans outdoor dining area on street



Image: Bruce Crippen

The former St. Pius X church at 1662 Blue Rock St. in Northside is being converted to a brewery and music venue. The owners are tentatively calling it Urban Artifact Brewing.

By [Andy Brownfield](#) – Staff Reporter, Cincinnati Business Courier Aug 20, 2021

A growing Northside craft brewery is asking the city of Cincinnati to allow it to close a portion of an adjoining street to convert it to an outdoor dining area. Urban Artifact, a craft brewery at 1660 Blue Rock St. in Northside, went before the Cincinnati Planning Commission on Aug. 20 to seek approval to shutter a segment of the street, currently used only for public parking, in order to create an outdoor dining area in front of the brewery.

According to Planning Commission documents, the brewery plans to build a seasonal tent and seating area that can accommodate about 100 people in a 4,457-square-foot section of Blue Rock Street directly in front of its taproom and event space building, which was constructed inside of the former Saint Pius X church in Northside. The brewery declined to comment for this story.

The proposed lease of the parking area would be for five years at a cost of \$2,400 annually. The outdoor dining area would cover the section of Blue Rock Street currently used for parking in front of Urban Artifact and the Wildfire Pizza Kitchen, [which opened in 2018 adjacent to the brewery](#).

The city's Department of City Planning and Engagement recommended approval of the proposed lease and closure of that portion of Blue Rock Street. The move comes after the brewery in May [expanded its presence into a 53,000-square-foot warehouse space](#) at 1638 Blue Rock St. next to Hoffner Park. The new space was necessitated after Urban Artifact completed an expansion at the beginning of this year doubling its capacity to brew beer.

Co-founder Scott Hunter told me at the time that Urban Artifact has seen double-digit growth every year since it opened in 2015, and it expects to grow its distribution an additional 20% this year. The brewery distributes its beer to 13 states and can ship directly to consumers in another 10 states.

Urban Artifact specializes in sour and fruit-focused beers, including Astronaut Food, a blackberry and raspberry sour made with 600 pounds of freeze-dried fruit; Squeezebox, a strawberry Midwest fruit tart; and Hobnail, a Midwest fruit tart brewed with more than 4 million wild blueberries per batch.

Rhinegeist Collaborates with Deschutes for a Limited Taproom Release!



From Ohio Craft Brewing News 8-26-2021

As we mentioned in the Central section above, collaboration beers often give breweries the opportunity to experiment, get out of their comfort zones and do something that may not be part of standard operating procedure. For two of the country's largest craft breweries, that meant thinking small. Rhinegeist, the 25th largest brewery in America by sales volume in 2020, teamed up with Deschutes Brewery (from Bend, Oregon)– ranked 10th – on a new hazy IPA available exclusively at the Rhinegeist taproom in Over-the-Rhine. Sabro Express complements the complex contributions of Sabro hops – citrus and fruit flavors, backed with aromas of tangerine, coconut and even a hint of cedar – with the addition of pineapple for a pleasing tropical sweetness. A wheat-heavy malt bill provides a soft but crisp body for the hops and fruit to pop against. This collab between two industry giants will only be around for a limited time, so don't wait.

