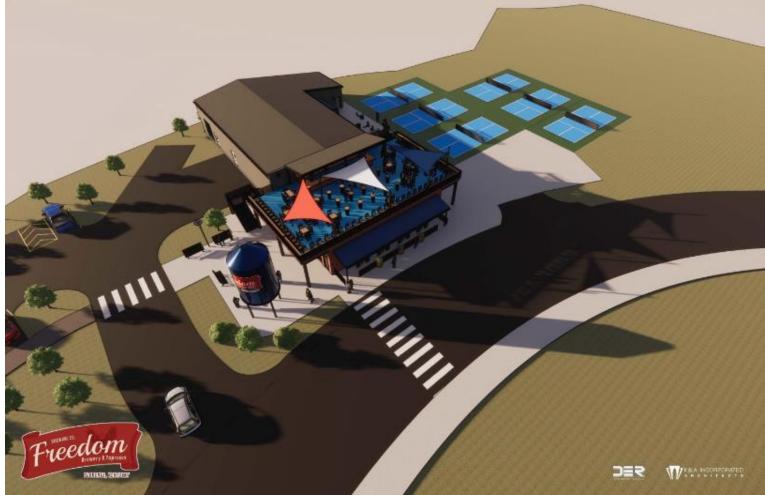
Brewery, pickleball facility coming to Florence

By <u>Staff Report</u> Link NKY May 9, 2023



A rendering of the facility that will include a brewery, taproom and pickleball courts. Photo provided | Florence Brewing Company Do you like beer? What about pickleball? Well, you're in luck: A 12,000-square-foot brewery, taproom and six-court pickleball facility is coming to Florence, the city announced Tuesday. The Freedom Brewing Company is partnering with The Pickleball Ranch to open on a four-acre parcel of land on Freedom Way directly behind Thomas More Stadium.



A rendering if the facility. Photo provided | City of Florence

"Over 20 years ago, community leaders envisioned the Florence Y'alls site as an entertainment district and the vision is now becoming a reality," said Florence Mayor Julie Metzger Aubuchon. "This addition to the Florence Y'alls campus will create a unique destination in our community for fans of baseball, craft beer, pickleball and music to create unforgettable memories." The facility is expected to open in the spring of 2024, according to a press release.

Freedom Brewing Company Managing Partner Pete Robinson called the facility a "true entertainment district gem and a one-of-a-kind social and lifestyle experience for fans of brewery and craft beer, baseball, pickleball, and live entertainment."



The excitement grows as we get closer to our Grand Opening! So join us on Friday, May 19th, to be among the first to experience our expertly crafted on site brews and delicious food menu! All prepared-on site!



Ohio Wins Big on Global Stage

Ohio craft breweries earned top accolades for their beers at the 2023 <u>World Beer</u> <u>Cup</u> awards ceremony, held on Wednesday, May 10. Ohio bolstered its reputation as a world-class beer destination by winning a total of 10 awards in this year's contest. Ohio's best showing at World Beer Cup was in 2022, when 13 breweries combined for a total of 15 awards.

2023 World Beer Cup Award-winning Local Ohio Craft Beers **Rhinegeist** (Cincinnati):

Cheetah – Gold award, American-Style Cream Ale

Sonder Brewing (Mason):

Voss – Gold award, German-Style Kölsch

Streetside Brewery (Cincinnati):

Black Cats - Silver award, English-Style Brown Ale

Third Eye Brewing (Sharonville):

Higher Purpose - Bronze award, Sweet Stout, or Cream Stout

World Beer Cup Statistics

	2023
Beers Entered	10,213
Breweries	2,376
Countries	51
Beer Styles	103
Judges	272
Countries (Judges)	26



From The Heart Returns For 2023 May 11, 2023, The Gnarly Gnome

The Ohio Craft Brewer's Association does an incredible job with its mission to promote, preserve, diversify, and unify Ohio's incredible craft brewing industry. Every year, they gather a bunch of breweries together statewide to tap a beer called 'From The Heart' – and I want to ensure you're ready for it to hit the tap lines near you come May 15th!

About The Beer

This is the third year for the collaboration beer. This year's version is a Cold IPA, an IPA fermented at cooler temperatures than traditional IPAs to give it a crisp finish. The recipe was devised by Jack Kephart (from Brew Kettle) and Whitney Thompson of Origin Malt, an Ohio-based ingredient supplier that donated the base barley malt for the project.

In addition to the malt that was donated, Crosby Hops donated Belma, Strata and Zappa hops for the project. These were carefully chosen by Kephart and Thompson to show off deep aromas and bursting flavors of mango, strawberry, citrus and spice. This flagship batch of the beer was brewed in April at The Brew Kettle – but you'll soon start seeing more examples all around the state.

The Collaboration Side Of It

Participating breweries are not only encouraged to make their own beer, but to put their own particular spins on it by using additional ingredients or with different brewing and fermenting processes as well. This means that whenever you walk into a brewery and see their version of the beer, you can still be excited to try something unique.

If you're looking to get your hands on 'From The Heart' locally, you'll be able to find it on tap at a bunch of great places around town:

- Brink Brewing
- The Common Beer Company
- Fifty West
- March First
- Narrow Path
- Nine Giant
- Rhinegeist
- Warped Wing, Mason

Of course, I recognize that you might find yourself elsewhere in the state, too – so if you're looking for a full list of participating breweries make sure you hit up the OCBA's website here for more details.

The Release

From The Heart is being brewed to help kick off American Craft Beer Week, which is celebrated from May 15-21. It's a great chance to get out and support any one of the small, independent craft breweries that we've come to love. It's also a fundraiser for the great folks at the OCBA, so you can feel good about supporting their cause as well. In addition to the beer, a lot of the breweries will also be offering a limited edition 'From The Heart' pint glass while they last, too... so for all you collectors – keep your eyes peeled!



Warped Wing gives Ermal's A New Look

<u>Warped Wing Brewing</u> has used their Ermal's brand – named for the Dayton-based inventor of the pop-top can, <u>Ermal Fraze</u> – as a showcase for many fun flavors over the years. Originally brewed as a light-drinking, Belgian-influenced cream ale, some of the Ermal's variants became Warped Wing fan favorites, like Blueberry Vanilla, Strawberry, and Orange Creamsicle. The Fraze Pavilion is also named as a tribute to Ermal.

This week, Ermal's getting a full makeover as Warped Wing has reimagined their early flagship Belgian cream ale as a German-style wheat beer. This hop over the style border is made possible by the use of traditional hefeweizen yeast, which imparts flavors and aromas of banana and clove, a welcome addition to the fruit palette that Ermal's has used to such great effect over the years.

This German-style wheat beer is brewed with a generous amount of wheat and a unique yeast strain that produces distinct banana & clove flavors - giving it a refreshing and lively character. It's the perfect beer for those looking for a light, easy-drinking option with a touch of sweetness & subtle spice.

Look for cans of Ermal's Hefeweizen to appear on store shelves in Dayton and beyond starting next week. For more info, head over to <u>facebook.com/warpedwing</u>



Get the best BBQ in the region this weekend at Smoke on the River BBQ Fest. May 12-14 at Covington Plaza. This is also one of the First times to try the New Moerlein Lager Beer.



AND PURE WATER TRUE TO THE GERMAN REINHEITSGEBOT.

GERMAN STANDARD, CINCY STYLE.

Esoteric X Decibel Beer Collab Launch

Esoteric Brewing Company, 11am Celebrate Esoteric and Decibel's partnership with their first-ever beer collaboration in the taproom.

ER RELEASE A BLONDE ALE WITH CHRYSANTHEMUM TEA, JASMINE TEA AND ORANGE ZE A COLLABORATION BETWEEN DROPPING FRIDAY MAY 12TH