

Father's Day Gift Alert! Start gifting a week Earlier and show Dad who really cares!



CINCINNATI'S LARGEST CRAFT BEER CELEBRATION

Cincy Beerfest at TQL Stadium • June 10, 2023

Scores of Cincinnati breweries will be on hand for this epic event at TQL Stadium. Concession stands with your local favorites like Skyline Chili and Montgomery Inn will be open during the event. Early Admission ticket holders even have the opportunity to step on to the field level in front of The Bailey!



Early Admission



Choose from 2 Sessions: 12:30pm or 6pm

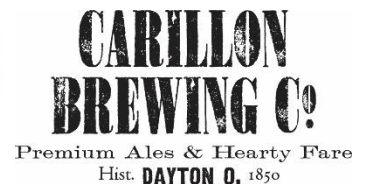
\$50 Increases to \$55 June 3

- **Admission to TQL Stadium for the event**
 - **4 hours of event time**
- **25 beer/drink sampling tickets, each in a 5oz. acrylic mug**
 - **Access to The Pitch View Club on the home side, with additional beers**
- **Photo opportunity with the stadium backdrop**



Saturday, June 3, 2023

**At Urban Artifact Brewery
& Humble Monk Brewing Companies
1660-1641 Blue Rock St.
in Northside, Cincinnati
Noon till the wolves come out.
Participating Breweries**



History of Missing Linck

No, there is not a typo in the name of our festival. It gets its name from German immigrants Frank and Joseph A. Linck. The Linck brothers opened a brewery in Over-the-Rhine in 1855, with lagering cellars next to Findlay Market. The brewery closed in 1860, but because lagering cellars were in short supply, the Linck cellars were rented by a collection of the city's best brewers. Windisch & Muhlhauser, Christian Moerlein, Jackson Brewery, Kauffman Brewery, Sohn Brewery, and Schaller & Gerke all aged their beers in the Linck cellars. The history of the site then gets murky and the sub-basement lagering cellars were eventually sealed off and forgotten.

The Linck Brewery cellars were rediscovered by accident in 2016. This happens. It's kind of a Cincinnati thing. What made this rediscovery different was an in-tact pre-Prohibition wooden fermenting tank that had sat dormant for generations in the dark silence of these abandoned cellars. In 2017, notorious local beer historian Michael D. Morgan, Urban Artifact brewmaster and co-owner Bret Kollmann Baker, and head brewer Josh Elliott headed into the cellars, where the Artifact team collected dozens of swabs of surfaces inside the vat and its spigots. Although unlikely, Artifact was hoping to find a yeast that they could make a beer with, probably something wild. Something much more incredible happened instead.

The F&JA Linck lagering cellars and fermenter discovered in 2017.



The Yeast

Swabs were placed in jars of wort as they were collected, sealed, then permitted to sit for several months. Many showed no sign of fermentation. Others were fermenting but the flavor was terrible, and some had become vile jars of black bacterial goo. A few were promising, and ONE produced something as unlikely as winning the lottery. Three samples were sent to Omega Yeast Labs in Chicago, and the brewers at Artifact learned that they had found a *saccharomyces cerevisiae* -- beer yeast!

We will never know the full story of this yeast's origin. It may have been left in the tank from a pre-Prohibition brew. More likely, it may be residue from a Prohibition-era bootlegger's batch of beer, wine, or whiskey mash. Regardless of the specifics, this yeast defied all odds of survival on its journey to producing the first batch of Missing Linck beer in 2019.

ANNIVERSARY WEEKEND



JUNE 9 • 10 • 11

MUNICIPAL BREW WORKS

Join us June 9th-11th for our 7th Anniversary Weekend! The patio will be packed with great specialty beer releases and food trucks. The road will be closed off with the big stage and live music all weekend! And best of all "Anniversary #7 DIPA" will be released!!!



Hey, you're a VID (very important drinker)! We've got news to share, and we want you to be among the first to know. Read on, and if you're anything like us...drink on!

Third Eye takes Hamilton: Coming Soon!

Things are moving along with our new Hamilton location! Brewing equipment has arrived, and we're stoked to get things up and running. Watch for progress updates on our social media channels as we look towards our grand opening in late Summer 2023!





FIBONACCI

BREWING COMPANY



TARAXUS DANDELION PORTER

Prepare to embark on a tantalizing journey for your taste buds with Taraxus Dandelion Porter. This distinctive brew is a dark and easy-drinking delight that will leave you craving more. Picture a medium-bodied porter, carefully infused with the luxurious notes of chocolate, caramel, and the irresistible roasted flavors that make porters so alluring. But here's where it gets even more exciting! We've taken this brew to the next level by adding a smooth coffee twist, courtesy of locally foraged roasted dandelion roots. Yes, you read that right! The dandelions used in this brew were harvested right here at Fibonacci, from our brewer Alex's very own Shire Hound Farms. This unique combination of flavors creates a truly exceptional porter that you won't find anywhere else. Get ready to indulge in a truly remarkable experience with Taraxus Dandelion Porter. With its captivating blend of luscious chocolate, caramel, rich roasted notes, and the added touch of foraged dandelion roots, it's a brew that promises to leave a lasting impression on your palate.





Featured Beer & Bites | Summer Hours | Frontier Days | Live Music

Featured Brews & Bites



GOGGLES PAISANO

ABV 4.5% IBU 10

"THEY'RE OFF!" In honor of the Indy 500 Goggles Paisano is back on tap.

A beautiful Cherry Sour with the perfect balance of tartness and cherry sweetness!

Strawberry Summer Salad 🍓

Craving something light and refreshing after coming off the bike trail or paddling down the Little Miami? Our salads are a great option and you won't want to miss the Strawberry Summer Salad

Cincinnati ranks No. 2 on Real Estate Witch's top beer cities list



Rhinegeist ranks as Greater Cincinnati's largest brewery. CORRIE SCHAFFELD

By [Meg Erpenbeck](#) – Digital editor, Cincinnati Business Courier May 30, 2023

Bottoms up, Cincinnatians. The Queen City's status as one of the top beer cities is surging.

Cincinnati now ranks as the nation's No. 2 beer city, according to a recent study by Real Estate Witch, a real estate advice website. That's up 10 spots from where the city ranked on the same study in 2021, the most recent time it was completed.

Overall, Ohio came in as the best state for beer, with two cities (Cincinnati and No. 20 Columbus) in the top 20. Cleveland was the only other Ohio city to land within the top 50, finishing at No. 38.

To build its ranking, Real Estate Witch weighed a variety of factors. Here's how Cincinnati shook out:

- Average beer price: \$4.15
- Breweries per 100,000 residents: 1.70
- Average brewery Yelp rating: 4.29
- Passion score (based on Google Trend results): 78.8.

Pittsburgh topped Real Estate Witch's ranking due in large part to its high number of breweries per 100,000 residents (2.34) and relatively low cost per beer (\$4.40). The Steel City also had the highest passion score, meaning residents had the highest volume of beer-related search traffic.

While the year is not yet halfway through, it's already been a big one for local breweries. Rhinegeist, by far the region's largest brewery, announced a CEO change at the end of April. That change came on the heels of Over-the-Rhine brewery climbing to the No. 23 spot on the Brewers Association's annual ranking of the top 50 U.S. craft breweries, based on 2022 sales volume.

And there's also been a slew of new brewery announcements this year, including the launch of Hi-Wire Brewing at the massive Factory 52 development in Norwood; Mason's 16 Lots Southern expansion into Newport; and Erlanger's Fabled Brew Works' scheduled June 1 opening.