



**OctoBEER 4<sup>th</sup> -12<sup>th</sup>., 2024**

**By the Gnarly Gnome**

This has been a lot. I knew that relaunching Cincy Beer Week was going to be a lot of work, but holy smokes, it has been exhausting. We're almost there, though! Things kick off this Friday, 10/4, and there are more events happening than I could possibly add to this *one* email. Make sure that you're constantly checking the website during the week, as I'm sure there will be last-minute events that are sent over to be added.

Here's what you need to do to make Beer Week a huge success:

1. Get out and have a beer. I'd love for you to try to get to a place or two that you haven't been to before (and I'll be highlighting some of those places during the week ([make sure you're following @CincyBeerWeek over on Instagram](#)))
2. If you go somewhere that you think does a great job of supporting beer here in Cincinnati - and they DON'T have an event going on during the week - tell them that they're missing out!
3. Share things with your friends. Not everyone is as geeky about beer as we are.
4. Make notes. I'll be working really, really hard over the next year to keep improving things and to make sure that beer week only gets better each time it rolls around!

I'm so thrilled to see this come to life - it's been a project that I've been planning for a very long time! Let's get out there and raise a couple pints to showcase the incredible beer scene that we have in Cincinnati!

October 4-13, 2024. With 90+ breweries and taprooms around Greater Cincinnati and thousands of beers at your fingertips daily, there's no better time to be a beer drinker here. We want to celebrate all that this city has to offer beer lovers, and we want to do it with YOU.

**Friday, 10/4/24 - The Heritage Bar Crawl Kickoff - @The Bay Horse, Downtown**

CinBev is teaming up with three classic bars in this city, The Bay Horse, Arnold's, and O'Malley's in the Alley, for a bar crawl perfect for beer week. There isn't a better way to kick things off than doing it over a pint or two at The Bay Horse as CinBev takes over the taps on Friday, 10/4!

**Saturday, 10/5/24 - The Ohio Fresh Hop Festival @ HighGrain, Silverton**

Fresh Hopped beers are one of the best, and truest seasonal beers that exists - and this festival brings together breweries from all over Ohio to showcase the best of them. Tickets are \$25... but with beers from 17 different breweries around the state? You won't want to miss it!

**Saturday, 10/5/24 - Corruption Fest @ Wooden Cask, Newport**

Wooden Cask's barrel-aged stout called Corruption has built a legion of loyal fans around it... and the variants that are being released alongside it on 10/5 will definitely turn heads when you hear about them. They're celebrating the beer and the history of their building (did you know that the mob once ran a casino in the building?) with a limited release of a six-pack of variants of Corruption - along with six more exclusive draft-only offerings at the party. Speaking of the party, come dressed in your finest 1930s-1940s getup to help us travel back in time. The Gimlets will be providing live swing music from 7 p.m. to 10 p.m., so wear some comfortable dance shoes!

**Sunday, 10/6/24 - Reinheitsgebot: Why Is It Important to Fibonacci Brewing Company and Why We Should Break It.**

Join Fibonacci Brewing Company Head Brewer Alex Rhinehart in the farmhouse taproom for a curated beer flight and a discussion on why process matters in beer making and how simplicity can lead to complexity in highlighting regionally specific flavors from locally sourced ingredients.

**Monday, 10/7/24 - Women In Beer: A Panel Discussion @ Woodburn in Walnut Hills**

Join some great folks for a panel discussion about the importance, the difficulty, and the realities of being a woman in the beer industry. Hosted by Julia Rohs of Truth Beer and Podsequences, this discussion is set to be a don't miss if you're looking to find ways to keep improving the craft beer experience for everyone!

**Tuesday, 10/8/24 - Beer School and Guided Tasting @ Streetside in Columbia Tusculum**

Co-owner and Managing Brewer Garrett Hickey is your guide to all things craft beer at the second-ever Streetside Beer School! Yes, you're finally allowed to drink in class. A brewer's talk and tasting notes will lead you through a flight specifically curated to educate your palate, and the guided tour of StreetSide's brewing facility/Q&A with Garrett are bound to increase your brewery brain power! Since when was school this fun, educational, AND delicious? First bell is 6:30 PM, October 8th at the taproom.

**Wednesday, 10/9/24 - Darkness Beer Dinner @ Darkness in Bellevue, Kentucky**

Experience both beer and food together the way they are meant to be! Darkness is throwing a beer dinner that will showcase the best of both worlds! The menu looks like it's going to be great!

**Thursday, 10/10/24 - Oktoberfest Quest Finale - @Sonder in Mason, Ohio**

This is an official 'Gnarly Gnome' event... one of the few that I'm throwing during beer week (I want to spend as much time getting to other people's events as possible instead of worrying about my own!) - this is an event that I throw every year, the culmination of a couple months' worth of a contest that I call 'Oktoberfest Quest' - in which I try every packaged Oktoberfest beer in the city of Cincinnati to determine which one is really the best this year. The winner is awarded the beloved 'Golden Gnome Trophy' and some of the best bragging rights you can have.

**Friday, 10/11/24 - Dead Low Brewing's Anniversary and Bottle Release - @ Dead Low in California, Ohio**

Dead Low Brewing is celebrating its fifth anniversary with a ton of great stuff, including its first-ever barrel-aged bottle release! Festivities include:

- 11 AM - Barrel-Aged Mocha stout bottle release
- 2-5 PM - Bourbon and Cigar pairing with Tim King and Bell's House of Tobacco
- 5-10 PM - Vendors Market with Zinger Productions
- 7-11 PM - Live music with Ernie Johnson from Detroit

**Saturday, 10/12/24 - Big Cis Release - @Darkness Brewing in Bellevue, Kentucky**

Every year, I get together with as many local breweries as possible to brew a collaboration beer to honor Mike Cisneros. Aside from helping me start Cincy Brewcast almost ten years ago - he was an incredible supporter of craft beer and an even better person. We pay homage to him every year with a beer that represents the spirit of collaboration and community, the cornerstones of craft beer. During the tapping event, we also raffle off a bunch of sweet brewery swag to raise money for a local charity. It's a great time, and you should definitely be there!



## Wooden Cask Expands Their Taproom With 'The Alley'

**Newport, Kentucky** (September 19th, 2024)—Wooden Cask Brewing Company is thrilled to open the doors to its long-awaited expansion to its taproom space on York Street in Newport, Kentucky. This upstairs addition is designed to allow the brewery to accommodate both additional taproom space and private events (to book private events, guests can navigate to the events page on [woodencask.com](http://woodencask.com))

The brewery worked tirelessly to find ways to incorporate its building's history into the new space and is finally happy to introduce it to its fans. Local bourbon lovers will be delighted to hear that in addition to serving their craft beer out of the space, it also expands on their already extensive whiskey collection.

"We're excited to introduce 'The Alley' at Wooden Cask Brewing Company – an immersive space where history and craftsmanship come together. Featuring over 300 unique bottles of bourbon and the original 1880s restored bowling lanes, it's a place to celebrate the past while enjoying today's craft beverage experience."

The Alley is open to the public starting at 5 pm on Friday and Saturday nights, but the brewery is also throwing a party on October 5th, beginning at 3 p.m., to help celebrate its opening. The event is dubbed 'Corruption Fest' as a nod to the building's seedy past with organized crime and the name of their crowd favorite, 'Corruption' Barrel-Aged stout. Wooden Cask will be releasing exclusive mixed six-packs at the event containing variants on the stout—with an additional six beers available only on tap. Guests are encouraged to dress in their best 1940s garb to help celebrate. You can find out more about the event on their Facebook page (<https://www.facebook.com/events/529089069630110>).

For more information about the brewery and the party to kick off the opening of 'The Alley at Wooden Cask' you should follow along with the brewery at [WoodenCask.com](http://WoodenCask.com) (<http://woodencask.com>) or on their Facebook Page at [Facebook.com/WoodenCask](https://www.facebook.com/WoodenCask) (<http://facebook.com/WoodenCask>).





# SATURDAY OCTOBER 5

12:00-6:00 PM  
HIGHGRAIN SILVERTON





exp  
REALTY  
TOWNE SQUARE

ROCKET  
Mortgage

HIGHER GRAVITY  
BEER | COFFEE | WINE

# OCTOBER 5

1PM | BEER 5K

3PM | MICHELLE ROBINSON BAND

6PM | VARNER NETHERTON REVIVAL



BLUEASH  
SUMMIT PARK

FLEET  
FEET



The third annual Brew Ash event is set for **Saturday, October 5, 2024**, at Summit Park (4335 Glendale Milford Road)! This event is presented by Rocket Mortgage, EXP Realty and our neighbors at Higher Gravity - Bar & Bottle Shop.

1 PM - Higher Gravity and Fleet Feet will kick off the event with a Beer 5K. Registration is limited, so secure your spot now at [bit.ly/2024BrewAsh5K](https://bit.ly/2024BrewAsh5K).

3 PM - The festivities will continue with live music by The Michelle Robinson Band

6 PM - The Varner Netherton Revival takes the stage

Throughout the evening, indulge in a wide selection of craft brews from top-notch local breweries, including **Higher Gravity (brewed by West Side Brewing), Fifty West, High Grain, MadTree, Streetside, Urban Artifact, Fretboard, Jackie O's, 3 Floyds**, and more. You can also explore additional brews at the Higher Gravity tent, plus cider from Beak & Skiff and wines from Vinette for a full tasting experience.



4335 Glendale Milford Rd, Blue Ash, Ohio 45242



# BC's Bottle Lodge closes original Liberty Township location, owners shift focus to brewery



By [Christian LeDuc](#) – Staff reporter, Cincinnati Business Courier Oct 2, 2024

## STORY HIGHLIGHTS

- BC's Bottle Lodge in Liberty Township closed Oct. 1.
- The closure followed a pivot to BC's Brewing Co.
- The Liberty Township location suffered a slow sales decline.

A suburban bottle shop and taproom has closed after nearly a decade in business.

BC's Bottle Lodge in Liberty Township, located at 7121 Liberty Centre Drive, hosted its last day of operations Oct. 1.

The business, which was also known as "BC's Bottle Lodge Liberty" and "The Lodge by BC's," made the announcement on Facebook that same day. "The community you all have built over the years has been inspiring and nothing short of amazing," the post reads in part. "The timeline for this closure will move quickly, as our liquor license is set to expire."

In 2016, Brian Brownlow and Caleb Colbert opened the Liberty Township location. A short time later, they also opened a bottle shop and taproom in Montgomery, which closed in 2022 due to the pandemic. That same year, the two decided to pivot their business to a brewery and production model, creating BC's Brewing Co. in Mason. In a way, this pivot sealed the fate of the Liberty Township site. "The Lodge has suffered a slow decline over the last few years and only became worse with the opening of the brewery," a spokesperson for the company wrote on social media. "While we assumed there would be a short-term cannibalization, we did not expect that to be as permanent as it has been." According to the company, the future is now with the brewery. "While in the short term this move sucks, we know it is the right thing for the brewery and BC's brand to flourish," the social media post reads. Officials from BC's Bottle Lodge have not responded to the *Courier's* request



# Rhinegeist releases limited-edition beer for chocolate milk lovers. We tried it ourselves

Story and photo by David Wysong, Cincinnati Enquirer



Kroger is synonymous with having great chocolate milk. But is there a new drink in town for chocolate milk lovers?

Rhinegeist Brewery is selling a Chocolate Moose stout, which was available on National Chocolate Milk Day, Sept. 27, and for a limited time. Beer and chocolate milk fans can find six-packs of the limited-edition brews wherever Rhinegeist is sold in Cincinnati, Northern Kentucky, Dayton and Columbus, according to Tracey Ireland, the vice president of marketing at Rhinegeist. It is not available online or at Rhinegeist.

So is it any good? The Enquirer gathered stout beer lovers and haters alike to try it. The two who weren't normally fans of stouts, of course, didn't enjoy the experience. The three appreciators, however, couldn't have had a better time. They said it was a perfect beverage to drink on a chilly fall day. And while there were hints of chocolate in there, Enquirer Executive Editor Beryl Love said it even somewhat had a delightful, creamy feel, similar to actual chocolate milk.

Of the three people who enjoyed it, two gave it a 5/5 rating, and the other awarded it a 4/5. The main takeaway was simple: If you like stouts, this is the beer for you. Go get some before the stores run out.

If you don't want to mix your chocolate milk and beer experiences, perhaps you just skip ahead to the dairy aisle at Kroger.



# IT'S BACK!



## OCTOBER 4-13

# SATURDAY OCTOBER 5, 2024

2024 BARREL AGED  
RELEASE SERIES

# KELLY'S PRIVATE STASH

RARE BEER SELECT  
BARLEYWINE



LIVE LIFE. DO GOOD. DRINK BEER.®

**FRIDAY 10/4 - BEER RELEASE - Mounds of Importance - Coconut Milk Stout**  
(2023 GABF Silver Medal Collab with Narrow Path)

**SATURDAY 10/5 - BOTTLE RELEASE - Kelly's Private Stash 'Rare Beer Fest Select' - Barleywine**  
**KELLY'S PRIVATE STASH - RARE BEER SELECT BARLEYWINE 12.0% ALC/VOL 30 IBU**

This is an epic blend of previous years barrel-aged batches and our most recent 8-HOUR boil barleywine. The English-style barleywine has been aging peacefully for the right moment. The 8-hour boil and long ageing process in Blanton's and Buffalo Trace barrels have treated it well. Expressive flavors of sweet caramel, rich dried fruits, and toffee. The opulent mouthfeel and high alcohol content bring this beer to a perfect crescendo, a one-of-a-kind barleywine.

These bottles will be available at both locations while supplies last.

- **ALL WEEK - US OPEN National Grand Champion Award Flights Special**
  - Dark Aura | Imperial Chocolate Peanut Butter Stout - Gold
  - Double Astral | Imperial Chocolate Oatmeal Stout - Gold
    - Inner Sight | Black Walnut Brown Ale - Gold
    - Groovy Baby! | English Mild - Bronze



# POURING FOR NEIGHBORS

WNC HURRICANE RELIEF



Asheville has played a massive part in our journey in life and the brewery. When we saw the catastrophic damage caused by Hurricane Helene, our hearts broke. We knew we had to help our friends. Watch for more of the Local Breweries to join this cause.

We planned a stout season kick off to celebrate the return of [Cincy Beer Week](#) next Friday 10/11. We thought this would be a great event to raise funds as many of these stouts have been inspired by our trips to Asheville.

We are releasing limited quantities of 4 stouts in bottles and on draft:

Tilberi: Oreo Stuffed

Tilberi: Caramel Vanilla Latte

Viator Obscura: Fluffer Nutter

Viator Obscura: S'mores

Starting next Friday 10/11 and going all weekend long, we'll be donating \$2 per stout bottle, \$2 per stout flight and \$1 per stout pour to the North Carolina Disaster Relief Fund. It is where the NC Brewers Guild has asked the donations to go.

Join us and pour one for our neighbors