



# BLACK FRIDAY

November 29, 2024



**Our annual celebration of dark beer is back!**

**This year, we feature our milk stout, Moozie.**

**Moozie recently became the most awarded Sweet Stout in Great American Beer Festival® history.**

**We'll release three Moozie variants when we open.**

**All three variants will be available on tap and in extremely limited bottles.**

**Brink Brewing Co. | 5905 Hamilton Ave.  
Opening early on Black Friday at 10:00 AM**

## Greater Cincinnati/Southwest Ohio Black Friday Beer Events

- [BC's Brewing](#) to release their first cans: Buck Lite Kolsch, Soft Spot hazy pale ale and Sitka black IPA. [Mason taproom open at 11 a.m.](#)
- [Brink Brewing](#) to release three variants of award-winning Moozie milk stout on draft and in bottles. [Opening early at 10 a.m.](#)
- [Fretboard Brewing](#)'s bourbon barrel aged Drummer Boy winter warmer ale on draft at Blue Ash taproom. [Open at noon.](#)
- [Grainworks Brewing](#) to release Old Motor Oil barrel aged imperial stout on draft and in bottles. [West Chester taproom open early at 11 a.m.](#)
- [Listermann Brewing](#)'s Black Friday Reserve triple barrel aged imperial stout available in bottles and on draft. [Open at noon.](#)
- [Sonder Brewing](#) to release six variants of Family Tradition barrel aged stout in bottles. [Pre-order bottles starting Tuesday, Nov. 26; pick up at Mason taproom starts Friday at 11 a.m.](#)
- [Swine City Brewing](#)'s annual stout takeover and bottle/can release. [Fairfield taproom opens early at 6 a.m.](#)
- [Third Eye Brewing](#) to release award-winning collab with [Narrow Path Brewing](#), Mounds of Importance barrel aged chocolate coconut stout. [Third Eye taprooms in Sharonville and Hamilton open at noon.](#)



**THIRD EYE<sup>®</sup>**  
BREWING COMPANY

# JOIN THE CLUB!

**BLACK FRIDAY SPECIAL OFFER \$99<sup>99</sup>**

**2025 MEMBERSHIP INCLUDES:**

- 20oz. Member Glass To Take Home
- Everything Zen Club T-Shirt
- All 16oz. Pours Served In 20oz. Pour Member Glasses
- \$1 Off All 10oz. & 13oz. Pours
- \$1 Off Cocktails & Wine Pours
- \$2 Off Crowlers
- \$3 Off Growler Fills
- 10% Off Food Items
- 20% Off Merch
- 50% Off Party Room Rentals




Membership begins January 1, 2025

**SCAN QR CODE TO JOIN NOW!**




**THIRD EYE<sup>®</sup>**  
BREWING COMPANY



*Narrow Path*  
BREWING CO.  
Loveland, O

**NOVEMBER 29, 2024**

**2024 BARREL AGED BLACK FRIDAY RELEASE**



**MOUNDS OF IMPORTANCE**  
CHOCOLATE COCONUT STOUT  
13.2% ABV 40 IBU

**LIVE LIFE. DO GOOD. DRINK BEER.<sup>®</sup>**

2024 BARREL AGED BOTTLE RELEASE SERIES continues with this little gem:

**BARREL AGED MOUNDS OF IMPORTANCE – CHOCOLATE COCONUT MILK STOUT 13.2% ALC/VOL 40 IBU**

Indulge in pure decadence with this Double Barrel Aged Chocolate Coconut Stout in collaboration with Narrow Path Brewing. Rich layers of dark chocolate intertwine with the deep, nutty warmth of hand-toasted coconut and the soft elegance of vanilla. The double-barrel aging process brings depth and complexity, with almost a year spent in oak, finishing in a Weller Full Proof bourbon barrel. Crafted for indulgence, this stout is best enjoyed slowly, letting its depth unfold—a true celebration of patience and craftsmanship.

We have a limited supply, so you don't want to miss out on these! Great for Stocking Stuffers!! 🍷🍹

Available in 12oz Bottles - \$13.99. **SPECIAL BEER RELEASES** - Back by popular demand, we will have a few tasty variants we created for Hamilton's 1- year on tap as well:

- Untapped Potential – Spiced Blood Orange and Cranberry Kolsch
- Nirvana or Bust – Peaches & Cream NEIPA
- Nirvana or Bust – Pomegranate & Cranberry NEIPA
- Higher Purpose S'mores – Rich, decadent S'mores Milk Stout

**GIFT CARD SPECIAL FOR PURCHASING MERCH & CARRYOUT BEER!**

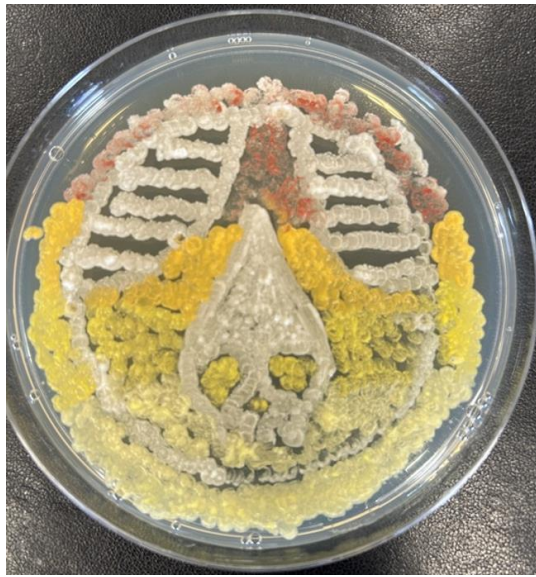
- Buy \$50 worth of merch and/or carryout beer and get a \$10 Gift Card
- Buy \$100 worth of merch and/or carryout beer and get a \$25 Gift Card

...And you know you're going to buy the swag and beer for the holidays anyway so why not be savvy and get the gift card bonus as well!?! 😊

How about this unique Christmas gift. **EVERYTHING ZEN BEER CLUB - BLACK FRIDAY \$99 SPECIAL OFFER (25% OFF)**

This is a new membership club we are launching for 2025. The Annual Membership Includes: A 20oz. Member Glass to Take Home, Everything Zen Club T-shirt, all 16oz. Pours Served In 20oz. Pour Member Glasses, \$1 Off All 10oz. & 13oz. Pours, \$1 Off Cocktails & Wine Pours, \$2 Off Crowlers, \$3 Off Growler Fills, 10% Off Food Items, 20% Off Merch And 50% Off Party Room Rentals





## **Rhinegeist helps develop the Attack of the Killer Yeasts: A Groundbreaking Solution for Craft Brewers**

### **FOR IMMEDIATE RELEASE**

**CINCINNATI, OH (November 22, 2024)** – In a major advancement for the craft brewing industry with big implications for smaller craft breweries, new research led by Rhinegeist and the University of Idaho reveals that “killer yeasts” can offer a natural solution to a persistent problem: secondary fermentation. This process, when it occurs in packaged beer, often results in unintended consequences such as off-flavors, unpredictable alcohol levels, and, in severe cases, exploding bottles and cans. However, this innovative research demonstrates that killer yeasts drastically reduce the likelihood of contamination, offering craft brewers an effective, eco-friendly alternative to costly pasteurization.

The team’s findings, recently published in the *American Society for Microbiology (ASM) Journals*, highlight the potential for killer yeasts to safeguard craft beer from spoilage due to diastatic yeast contamination. The study found that killer toxins produced by wine yeast strains were able to inhibit up to 95% of harmful diastatic yeasts. This discovery could mark a transformative shift in brewing practices, allowing brewers to protect the quality of their beer without compromising flavor or incurring high costs.

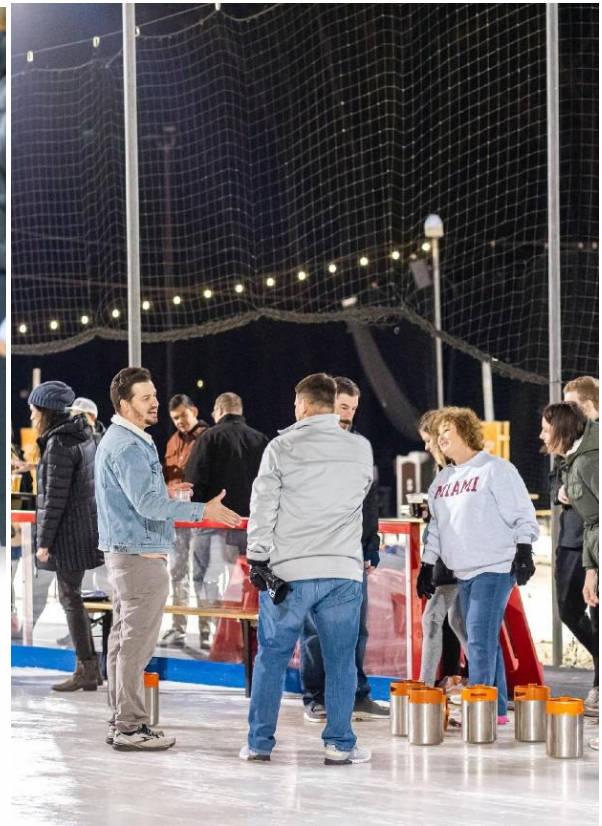
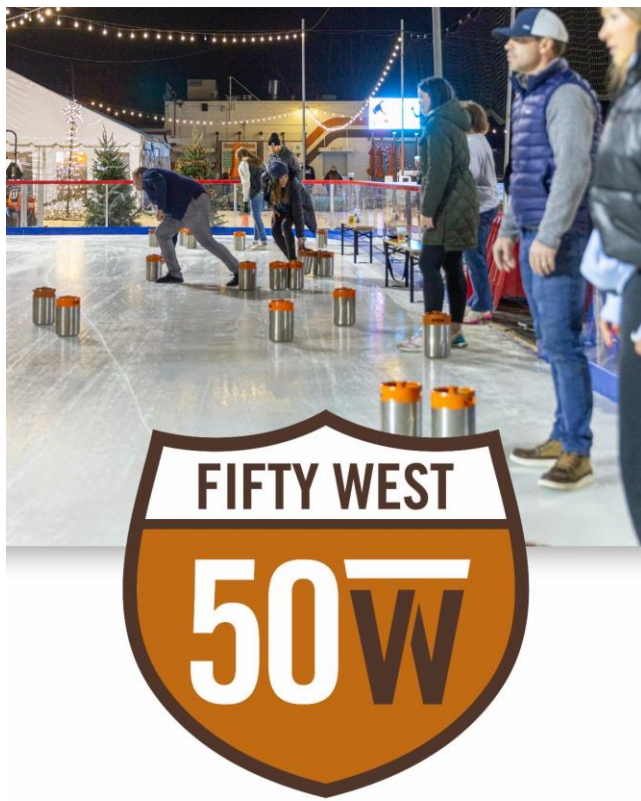
### **Diastatic Yeasts: A Craft Brewer’s Nemesis**

Diastatic strains of *Saccharomyces cerevisiae* (brewer’s yeast) can wreak havoc if they contaminate finished beer, leading to hyperattenuation that not only alters flavor but also raises alcohol content to unsafe levels. Larger breweries often avoid this risk by pasteurizing their beer, but for small craft brewers, this process remains prohibitively expensive and can impact the taste of the final product. “For the vast majority of small craft breweries, pasteurization and filtration costs are steep,” explains Nicholas Ketchum, Quality Assurance Manager at Rhinegeist and co-author of the study. “Once fully developed, this killer yeast technology could save many small breweries from having to discard beer due to spoilage. Larger breweries would also benefit by avoiding investments in extensive pasteurization equipment. This research combines Rhinegeist’s practical brewing expertise with Dr. Paul Rowley’s decades-long experience with killer yeast, bringing a practical solution to craft brewers across the country.”

### **Environmental and Economic Implications**

The study also highlights the broader environmental benefits of using killer yeasts as an alternative to pasteurization. If widely adopted, this approach could significantly reduce the brewing industry’s energy and water consumption. For instance, pasteurization in brewing requires between 14-20 kBtu per barrel of energy. Extrapolated to the total output of the U.S. craft beer industry, a 20% increase in the use of tunnel pasteurizers would require approximately 1 billion cubic feet of natural gas per year. Furthermore, tunnel pasteurizers consume significant volumes of freshwater, which is increasingly precious in regions like California, Colorado, Texas, and Oregon. The research suggests that a shift to killer yeasts could yield substantial water and energy savings, helping brewers meet sustainability goals while maintaining product quality. “Beer has been central to human society for thousands of years, largely in part to its simplicity in processing giving it close ties to agriculture,” adds Cole Hackbarth, VP of Brewery Operations at Rhinegeist. “As we face increasing climate change and global food insecurity, it behooves us to look inward at the basic ingredients in beer for answers. Water, malt, hops and yeast continue to be the building blocks of beer and it’s in these natural ingredients that we can innovate for the future.”

Nicholas Ketchum, who recently attended the prestigious Cold Spring Harbor Labs Yeast Genetics and Genomics Course, credits the experience with equipping him with advanced genetic tools that will support further research into killer yeast strains. For further details, read the full study in [ASM Journals](#). Nicholas Ketchum appeared on NPR’s [Cincinnati Edition](#) on November 19th to summarize the research.



**Keg Curling Leagues STARTING NEXT WEEK AT FIFTY WEST WOOSTER PIKE**

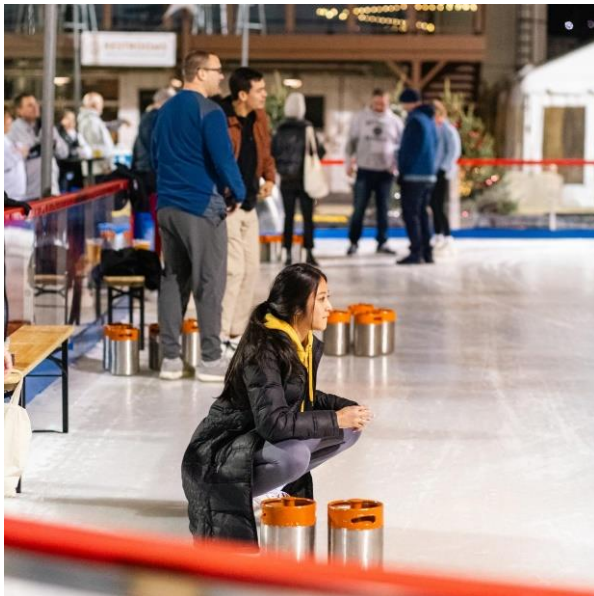
**CHOICE OF MONDAY-THURSDAY GAMEPLAY 2V2 COED • 8 WEEK LEAGUES**

**Registration closes December 2<sup>nd</sup> League Play begins week of December 2<sup>nd</sup>, No Play Christmas Week**

Keg Curling Leagues at Fifty West are the ultimate winter escape! For just \$75/person (\$150/team), you and your friends can break up the winter blues with 8 weeks of midweek beers, burgers, and friendly competition. Claim your spot, aim for the trophy, and earn all the bragging rights.

Get ready to sling some kegs and embrace the winter fun at Fifty West Wooster Pike. Our leagues run Monday through Thursday evenings — pick the night that works best for you and your partner!

Keg curling takes traditional curling and gives it a brewery twist. Instead of stones, you'll hurl mini kegs across the ice, sip on great beer, and share laughs with friends. It's a one-of-a-kind experience that's guaranteed to keep your winter lively and fun.







# HOFBRÄUHAUS NEWPORT

BREWERY & RESTAURANT

LIVE MUSIC SATURDAY & SUNDAY!

## THE I-471 BRIDGE HAS GOT US ALL FEELING BLAH!

So, we're going to extend our weekday Happy Hour to 7pm to give everyone a little more time to get to Our Haus...or to sit with a bier and friends instead of sitting in traffic!

**NOW! MON-FRI 3-7PM! \$4 Flagship 1/2 Liters | \$4 Glasses of Haus Wine**

People have been toasting the holidays with our biers for the last 400 years. And we're proud to have been brewing them here in Newport for over 20 years!

Whether it's our Original Lager, our fan-favorite Dunkel or our smooth Hefeweizen, the holidays are definitely a time to cheer!







Monty's Pint House—one of the most interactive brew-pub clubs in Cincinnati—is entering its 3rd year and you are invited to be a part of it! We have changed our membership options to allow for additional flexibility. Join the club as a Monty IPA member for \$40/quarter or as a Fool Monty DIPA member for \$55/quarter.

These are great as gifts this holiday season! Features include a quarterly six pack, Birthday Beer, free admission to Beer 101 class, small batch brewing and of course large pours in your Pint Club Mug! In early 2025, we are also going on a Cincy Brewery Tour!

Between 4PM - 7PM, the deals don't stop, we have our **Monty Pint Club** special offer, sign up for either the Monty IPA or Fool Monty membership and get a Free Pizza!

Additional perks and for more information email [manager@mphbrew.com](mailto:manager@mphbrew.com) or go to: <https://mphbrew.com/montys-pint-house>



## Black Friday Specials

On Black Friday, we have the deals all day. With football on all day, we open at 11:30AM! From open till 4PM, take 40% off all in stock merch, 20% off any pre-order merch (will receive in time for Christmas/Hanukkah) and a great **Gift Card** deal: buy \$100, receive an extra card for \$20 AND a Free Beer 101 Class voucher.

See you on Friday for the deals  
and College Football all day!



7880 Remington Road, Cincinnati, OH 45242





# Let's Get Together!

wiedemannsfinebeer.com

• Saturday Nov. 30 • Noon - 4pm •

## *Wiedemann's* **HOLIDAY MARKET**

*Let's go shopping and drink good beer!*

Local vendors will be on-site selling:

- HANDCRAFTED GIFTS
- HOME DÉCOR
- JEWELRY
- CANDLES
- CUSTOM APPAREL
- UNIQUE NOVELTIES
- WIEDIE SWAG
- & MORE!

**WIEDEMANN  
BREWERY**





# SHOP FOR "MAN CAVE" COLLECTIBLES

TREAT YOURSELF TO AN EARLY CHRISTMAS PRESENT

VINTAGE BEER CANS • BREWERY ARTIFACTS • BOTTLES  
COASTERS • BOTTLE CAPS • TAP HANDLES • TIN SIGNS • OPENERS • CLOCKS  
ANTIQUES • NEON SIGNS CRAFT CANS • TACKERS



CINCINNATI, OHIO

PRESENTS OUR ANNUAL

SUNDAY AFTER THANKSGIVING SHOW

**DECEMBER 1, 2024**

OPEN TO VENDORS @ 8:00, OPEN TO PUBLIC @ 9:00

LITTLE MIAMI BREWING COMPANY

208 MILL STREET, MILFORD, OHIO

WALK IN ADMISSION \$5

TABLE RENTALS \$15 EACH

Beer & Pizza Available for Purchase

Beer Dave will CANduct the raffle at 12 noon

Questions? Email: [truckwashdoug@aol.com](mailto:truckwashdoug@aol.com)







### **ASTROLABE OUT TODAY- A Concord Grape Midwest Fruit Tart**

[Astrolabe](#) is one of our most-loved seasonal Midwest Fruit Tarts. The allure of Concord Grapes extends far past the flavor. The immediate knock-down aroma of real grapes might trick you into thinking you're sipping a glass of juice! Watch out; this potent 8.3% delight will work it's starry magic on you. Astrolabe is sold as a 4-pack and is out to distribution this week to our typical retail footprint. Ask [your favorite bottle shop](#) or check [our website](#) if you're in our direct ship footprint.



It might still be too early for end-of-the-year festivities, but it is time to start **PLANNING** them. Urban Artifact is a big advocate for local and fresh, and always supporting small entrepreneurs. Join us for the first 'O'oliday Market on Small Business Saturday ([November 30](#)) in the fruit castle. We'll have dozens of local vendors inside the Reliquary (out of the weather) showing off and selling their fantastic creativity: art, crafts, activities, snacks, gifts, and plenty of Fruit Tarts.