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For Immediate Release
KONA BREWING PLANS JULY AMERICAN BEER MONTH EVENTS

Kailua-Kona, Hawaii's Big Island— Kona Brewing Company on Hawaii's Big Island has planned a spirited lineup of events to celebrate American Beer Month this July. It will kick off American Beer Month with the first tapping of its latest specialty brew, "Gale Ale," and a cask of Amarillo Dry Hopped India Pale Ale on Friday, June 30, at 4 p.m. Beginning Monday, July 10, and each consecutive Monday of the month, Kona Brewing Company will tap up a unique selection of bourbon barrel aged beers. Finally, the pub will present its annual American Beer Month Backyard Beer Dinner Saturday, July 29. Now in its seventh year, American Beer Month is a nationwide campaign celebrated each July that promotes American brewing and the diversity and quality of American beer.

Launching American Beer Month as the clocks tick toward July, brewers will offer samples of Gale Ale and talk about the beer style, their recipe and the resulting unique flavors on June 30 at 4 p.m. Gale Ale was brewed to celebrate the life of Gale Willich, an avid Honaunau homebrewer and member of the Kona Coast Barley Boys Homebrew Club, who passed away this spring. This American-Style Strong Pale Ale – one of Willich's favorite styles – is pale copper in color and assertively hopped. Gale Ale will be available throughout the month while supplies last. The pub also will tap up one cask-conditioned keg of Amarillo Dry Hopped India Pale Ale. The cask, or firkin, was filled with a "young" batch of Castaway IPA and Amarillo hops then primed with small amounts of actively fermenting yeast and wort. This caused the beer to undergo secondary fermentation and conditioning. It is slightly lower in carbonation and served at cellar temperature.

On Mondays, July 10, 17, 24 and 31, the Kailua-Kona Brewpub will tap up specially created strong ales that have been conditioned in bourbon barrels. Beer aficionados who enjoy strong, dark and assertive beers should plan to stop by the pub for the 4 p.m. tappings of bourbon barrel aged Da Grind Buzz Kona Coffee Stout July 10; bourbon barrel fermented Gale Ale July 17; bourbon barrel aged Old Blowhole Barley Wine July 24; and bourbon barrel aged Black Sand Porter July 31.

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Kona Brewing Company's American Beer Month Backyard Beer Dinner will feature four delectable courses, each one paired with a different Kona ale or lager and many, prepared with beer as an ingredient. Menu highlights include grilled scallops, shrimp and black forest ham on sugar cane skewers marinated with macadamia nut honey, lemongrass, Hawaiian purple chili peppers and Gale Ale, a newly released strong pale ale; chicken cordon bleu brushed with Lavaman Red Ale and crusted with spent grain breadcrumbs served with beer steamed red potatoes seasoned with cascade hop flowers and rosemary; and baked Hawaiian mountain apples served with homemade vanilla cane sugar and Kona coffee whipped cream. Cost is \$50 and includes live entertainment, dinner and beer, commemorative American Beer Month pint glass, gratuity and tax. Doors open at 6:30 p.m., with the first course served at 7 p.m. Tickets are limited and available at Kona Brewing Company's Kailua-Kona Brewery & Pub.

The U.S. has a beer tradition that dates back to the earliest days of American history and today yields nearly 7,000 brands of beer produced by more than 1,300 breweries. Nationwide, the craft brewing industry has grown every year for nearly three decades. Kona Brewing Company's growth has mirrored the nationwide trend over its 11-year history, showing double-digit growth nearly every year since its beginnings in 1994.

For information call 334-1133 or visit www.KonaBrewingCo.com. For information on American Beer Month, visit www.americanbeermonth.com.

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