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**FOR IMMEDIATE RELEASE**  
**KONA BREWING CELEBRATES COFFEE, GINGER WITH SPECIALTY BEERS**

*Kailua-Kona, Hawaii's Big Island*— Kona Brewing Company's Kailua-Kona Brewpub will celebrate the harvest season with the tapping of two specialty brews – Da Grind Buzz Kona Coffee Imperial Stout and Big Island Ginger Beer – on Thursday, November 2, at 5 p.m. Da Grind Buzz Kona Coffee Imperial Stout, made with 100% Kona coffee, is brewed each fall to honor Kona's coffee harvest. Big Island Ginger Beer is made with Big Island-grown ginger root and celebrates this unique Hawaii crop – Hawaii is the only state in the nation that grows ginger commercially. Beer, coffee and ginger connoisseurs are invited to stop by the pub, sample the specialty beers and talk with the brewers who crafted them.

Da Grind Buzz Kona Coffee Imperial Stout is an assertive, rich and hearty dark stout complemented by freshly roasted 100 percent Kona coffee. The stout style is a Russian Imperial stout, historically brewed strong to survive its long voyage from London to the Baltic region. Freshly roasted coarse ground 100 percent Kona coffee beans were added to the brew during the aging process. The beans were grown, harvested and roasted by Cornwell Estate in Holualoa and lend a distinctive roasted coffee aroma to the brew.

Big Island Ginger Beer is light brown in color with a big bouquet of ginger aroma, slightly spicy flavor and crisp, dry finish. Fresh Big Island-grown ginger root was added while the beer was being brewed as well as in the conditioning stages of production. Different flavor and aroma characteristics are achieved by adding the ginger at different points during the brew.

Both beers will be on tap at the pub while supplies last. For more information call 808-334-BREW or visit [www.KonaBrewingCo.com](http://www.KonaBrewingCo.com).

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