



Contact: Chea Franz
Marketing, PR and Brand Manager
Fort Collins Brewery & Tavern
1020 E. Lincoln Ave.
Fort Collins, CO 80524
Phone: 970-472-1499 ext. 18
Email: Chea@FortCollinsBrewery.com

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From Snowboots to Hiking Boots FCB Brings Back Hefeweizen for the Spring Time

Fort Collins, CO – On March 10th, Fort Collins Brewery (FCB) will be bringing back Hefeweizen for a 2nd year in a row. With the unfiltered haze of winter and the blonde promise of summer skies ahead, Hefe's crisp hop profile and touch of golden wheat marry these two seasons into one beautiful beer. "As we come out of imperial stouts and winter warmers and start to look for lighter beers like pilsners, Hefe is a great transition beer with a nice body and slight hop kick," says Thomas Barnett, FCB Operations Manager.

Clocking in at 5% ABV, this FCB brew uses wheat that is German-grown and non genetically-modified. German Hefeweizen yeast brings out robust flavors of bready wheat, clove and banana and produces a smooth, creamy mouthfeel. Magnum and Tettnanger, two German noble hops, provide a slight hop bitterness.





Meanwhile, a late addition of Cascade hops adds an American twist to this German classic.

Hefeweizen will be available on draft and in 6-packs in Colorado as well as at participating liquor stores nationwide. For more information about FCB's Hefeweizen, go to www.FortCollinsBrewery.com.

About FCB:

Fort Collins Brewery & Tavern is a family-owned, handcrafted microbrewery and full service tavern in Northern Colorado, established in 2003. FCB offers an outstanding lineup of 50 ales and lagers that can be found on tap as well as in bottles throughout the U.S. FCB is a 2015 GABF® Gold Medal Winner for Oktoberfest in the Dortmunder/German-Style Oktoberfest category. For more information, visit fortcollinsbrewery.com or call 970-472-1499. Brewery tours run Monday – Friday by appointment and Saturday from 12 - 4 p.m. (at the top of the hour). Create – Share – Savor.