



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

FOR IMMEDIATE RELEASE
5/10/16

The Last Polka but Not The Last Beer FCB Launches Hybrid Collaboration Series



Fort Collins, CO – On May 18th, Fort Collins Brewery (FCB) will be rolling out another hybrid beer, The Last Polka, a collaboration brew with Black Bottle Brewery. Coming off of their recent success with “Free to Be Renegade and FCB,” a collaboration brew with Renegade Brewing, FCB Owner Tina Peters decided to continue the series with the goal of a collaboration brew once a quarter for 2016. “The collaboration beer with Renegade was a cross between a wheat lager and Hefeweizen which people really enjoyed,” said Peters. “As we expand out with this Hybrid series, we’re looking to blur the lines among styles and the best way to do that is to partner up with breweries that we know and love.”



To help blur those lines, FCB reached out to long time friends Black Bottle Brewery. "Ever since Black Bottle has been on the beer scene, I've always enjoyed their weird, experimental beers and attitude," said FCB Brewer Shaun Salyards. "Thankfully, the opportunity arose for us to come together and brew a beer that partially reflects FCB's love of tradition and partially reflects Black Bottle's disregard for it."

Called The Last Polka, the beer is a hybrid between a wheat beer and pale ale with both German and American influences. In naming the beer, Black Bottle Brewery Owner and Head Brewer Sean Nook wanted to pay homage to The Last Polka, a 1985 TV documentary about a polka duo called the Happy Wanderers. "John Candy was one of the funniest people ever and in the show he and Eugene Levy play the Schmenges brothers, two great Polka kings," said Nook.

The Last Polka clocks in at a 6% ABV that is both full-bodied but very sessionable. German malts and German hops are balanced by piney Columbus hops, followed by very heavy late additions and a dry hop of new German varietal, Hüll Melon, which gives way to honeydew and strawberry aromas and flavors.

The release will be on tap at the Modern Tavern on May 18th starting at 5pm to help celebrate American Craft Beer Week. At 6pm, the Black Bottle crew will arrive to join in on the fun. Black Bottle Brewery will also have the beer on tap after the release. Team FCB will also be pouring The Last Polka on May 21st at the Fort Love Brewer's Jamboree, an event where brewers and beer lovers come together.

About FCB:

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

About Black Bottle Brewery:

Black Bottle Brewery first opened its doors back in December of 2012. After home brewing for years, Sean Nook, the founder and head brewer, pulled a group together to make it a way of life. Located in the heart of Midtown in Fort Collins, CO, Black Bottle brewery not only brews awesome beer in its basement but offers a full food menu through its restaurant. With 40 taps, Black Bottle offers a wide selection of its own pride and joy and does not shy away from opening up taps to industry friends.