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When Old Meets Brew FCB & Farnam House Brewing Release Collaboration Beer



Fort Collins, CO – On Tuesday October 4th, Fort Collins Brewery and Farnam House Brewing out of Nebraska will be releasing an ancient-style ale called The Golden Standard. Reinheitsgebot, or German Purity Law, has reigned for 500 years and limits beer brewing to basic ingredients: water, hops, barley and later yeast. The Golden Standard will deviate from the purity law and revisit the pre-reinheitsgebot era of beer expanding outside those main ingredients. “The history of old world styles is fascinating and it allows for creative freedom in recreating styles that haven’t been done for a number of years,” said Farnam House Owner and Brewer Tony Thomas. “This is going to be a truly unique and delicious beer.”



The Golden Standard is brewed with Colorado grown Bergamot and Goldenrod, Nebraska's state flower. "As we discussed it with our buddies at Farnam, we decided to try and use ingredients from our respective states," said FCB Lead Development Brewer Shaun Salyards. The Bergamot and Goldenrod were steeped into tea form and then added into the brew. The result is a 5.5% ABV brew that has a significant amount of herbal influence that lingers against a gritty mouthfeel from a malt bill that consists of Floor Malted German Wheat and Naked Oats. "The beer tastes very much like what you would imagine historic German ales would taste like," said Salyards.

The Golden Standard will be available on draft at participating bars and restaurants within FCB and Farnam House's distribution footprint in the coming weeks. The ancient brew will also be available on draft at the Modern Tavern at Fort Collins brewery on Tuesday October 4th and at Farnam House Brewing on Thursday, October 6th.

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 Farnam House Brewing:

Farnam House Brewing Company, an independent craft brewpub located in the Blackstone District of midtown Omaha, diverges from the norm with a diverse range of beer styles from artisanal farmhouse ales and traditional European lagers to American sours and wild beers. Old world beer styles and creative experimentation help define the eclectic beer lineup. Farnam House Brewing, established in 2014, is located at 3558 Farnam St. Visit www.farnamhousebrewing.com for more information about the restaurant and brewery offerings or call 402-401-6086.