

Contact: Elisha Stewart
PR & Events Manager
Fort Collins Brewery & Tavern
1020 E. Lincoln Ave.
Fort Collins, CO 80524
Phone: 970-472-1499
Email: elisha@fortcollinsbrewery.com
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Dare to Double Down

FCB extends their seasonal beer, Double Down, Gose IPA

Fort Collins, CO - Fort Collins Brewery (FCB) dares to double down with an extended release of their popular seasonal brew, Double Down, Gose IPA. FCB continued the seasonal offering to provide beer lovers with an enjoyable, crisp, pleasantly tart beer that finishes with a refreshing twist. A perfect combination for enjoying during the warm spring and summer months.

Double Down is the perfect balance of a traditional Gose-style beer and an India Pale Ale. In keeping with the classic German style beer, a traditional Gose malt bill, consisting of 2-row barley and malted wheat, was used. The use of coriander brings forth dryness and spice, as well as a touch of sea salt for salinity to help accent the clean dry finish. With the flavorful addition of an IPA, the use of Cascade Hops and lemon peel brings forward a fruity, citrus aroma and flavor; while Magnum hops provide a touch of bitterness to counter balance the sweetness of the beer. "Added to this year's brew, was an increase of two pounds per barrel of dry hops. Using Denali, Equinox and Huell Melon hops to accentuate the aroma and flavor of citrus, papaya, passion fruit and melon. The refreshing distinction of a floral, tropical forward note and flavor is a great contrast to the tart flavor a

traditional Gose offers. We increased the spice profile from the salt and coriander to maintain a good balance in the finished beer." says FCB's Lead Brewer, Shaun Salyards.

Arriving at an appealing 5.5% ABV, Double Down is a rewarding blend of two very different styles of beer. These two styles compliment and contrast each other for unique, delicious and refreshing flavor and sensation.

Double Down will be available on draft at the Fort Collins Brewery's Modern Tavern, on Thursday, February 9th. Participating liquor stores, restaurants and bars can expect to find the brew on draft and in 6-packs in the coming weeks.

About FCB and Modern Tavern: *Fort Collins Brewery & Tavern is a family-owned, handcrafted microbrewery and tavern in Northern Colorado, established in 2003. FCB offers an outstanding lineup of ales and lagers that can be found on tap, as well as in cans throughout the U.S. FCB is proud to have earned multiple awards and medals, most recently a 2015 GABF® Gold Medal for Oktoberfest in the Dortmunder/German-Style Oktoberfest category. For more information, visit fortcollinsbrewery.com or call 970-472-1499. Brewery tours run Saturday from 12 - 4 p.m. (at the top of the hour).*

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