

...and not just any beer



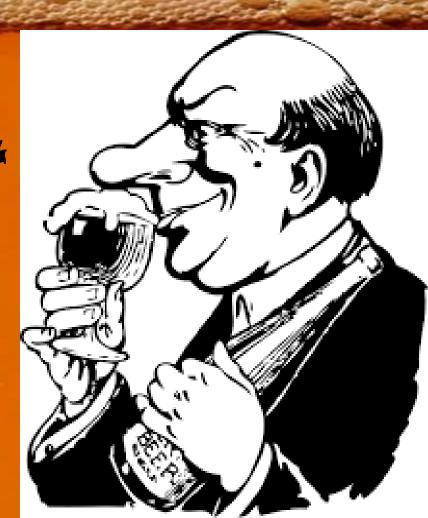
I'M

TALKING

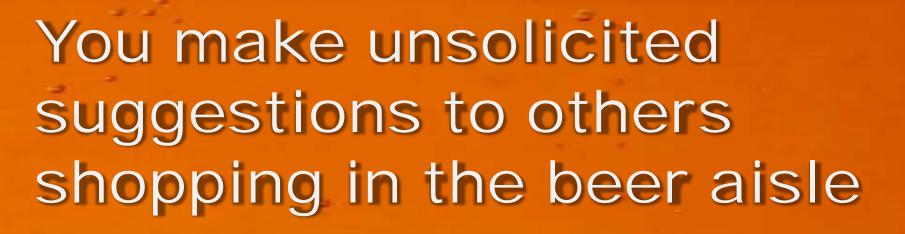
ABOUT

GOOD

BEER























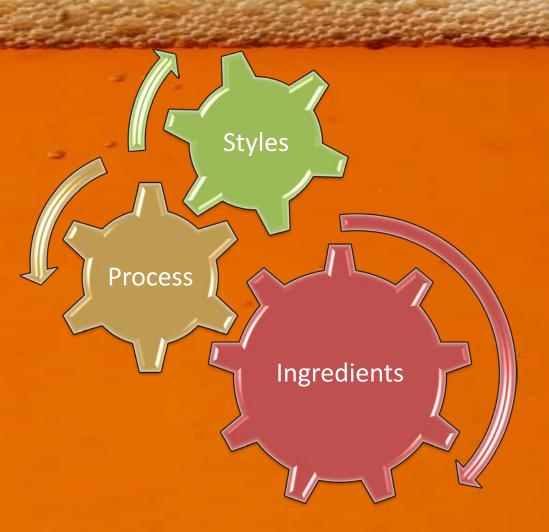
You might

HAVE A PROBLEM

Thank you Google images



Dissecting the GOOD from the BAD





BEER: THE INGREDIENTS

BEER ONLY NEEDS FOUR THINGS:

WATER

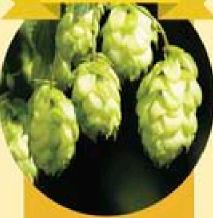


Water is the most used ingredient in beer.

It is also the most important ingredient!

The geography of the water effects how good it is for certain styles of beer, i.e. the water in England is better for making stouts, where the water in Australia is better for pale ales.

12(0)2



Hops is the flavouring agent used in all styles of beer, however the amount of hops varies according to the style.

Hopes is dried and pelletted for use as the flavouring agent at the start of the process – tater on, Hops can be added to include more aroms and colour. BARLEY



Barley is the grain that is maited as a source of starch. It is the starches and sugars extracted from Barley, that when combined with yeast, create alcohol.

To extract the augars, the grain is soaked in water, allowed to germinate and then dried in a kiln. YEAST



Yeast is responsible for fermenting the sugars and creating alcohol

It also influences the colour and flavour of the beer and effects the alcohol content.

Often yeast is filtered out of beer after fermenting, however sometimes it is left in to add cloudiness.



Who Makes Good Beer

and what the heck does it have to do with clean water



What defines a craft brewery

Small

Annual production of 6 million barrels of beer or less (approximately 3 percent of U.S. annual sales).

Independent

Less than 25 percent of the craft brewery is owned or controlled (or equivalent economic interest) by an alcoholic beverage industry member that is not itself a craft brewer.

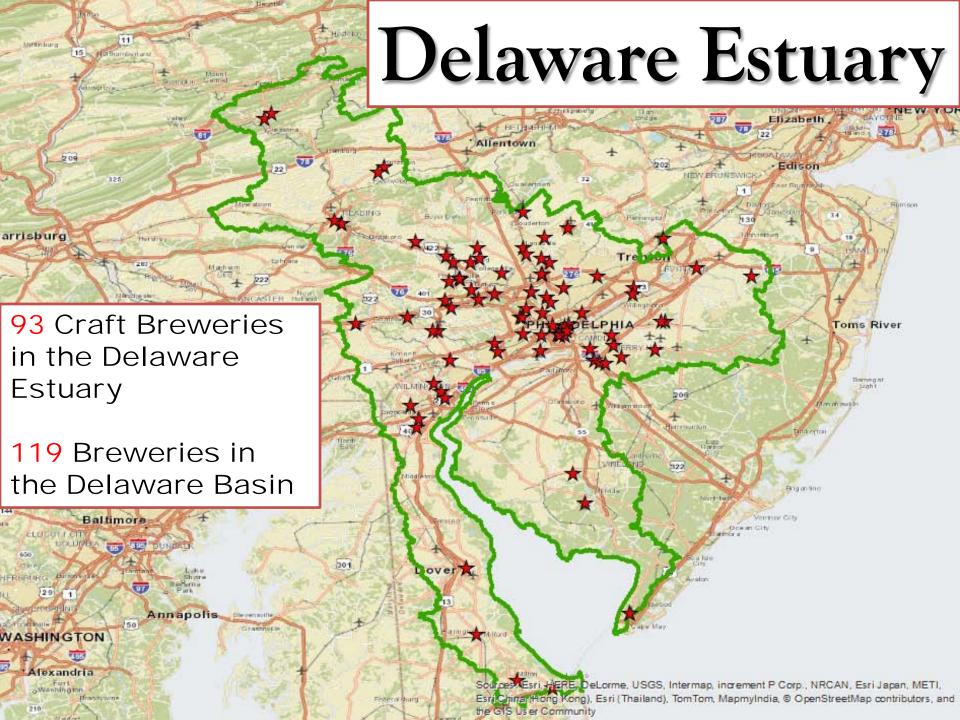
Traditional

A brewer that has a majority of its total beverage alcohol volume in beers whose flavor derives from traditional or innovative brewing ingredients and their fermentation.



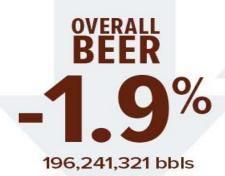
They're Everywhere





They're growing...and making money

U.S. BEER SALES 2013

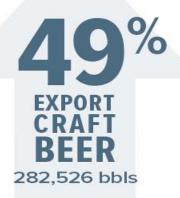


17.2% CRAFT

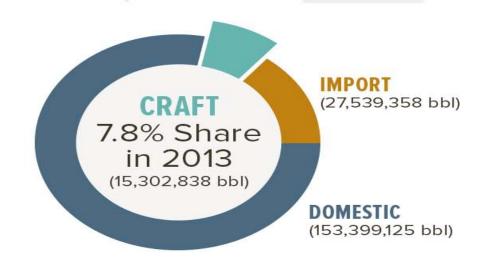
15,302,838 bbls

IMPORT BEER

-0.6%
27,539,358 bbls



OVERALL BEER MARKET \$100 BILLION CRAFT BEER MARKET \$14.3 BILLION 20% DOLLAR SALES GROWTH



They focus on ingredients





They're Creative

Events

CREATIVE
MARKETING



Fun Names

KAFT REFR

Trumer Pilsner - 5.5%

Speakeasy Metropolis
West coast style Lager 5.3%

Amand. Hall or High Watermalon Vatermalon infused wheat 4.9%

Anchor Steam Beer

Sierra Nevada Torpado

Amend. Brew Free or Die! IPA

Fresh from the hops" New Refreshing IPA-6.5%

Lagunitas Hairy Eyeball



MISSOURI SHOW-ME STATE







- Beer brewed to Honor its #1 ingredient
- Beer brewed to support its watershed
- One of the top craft beers from the region





16 Mile



- Brewed in Georgetown Delaware
- Collaboration Brews for a good cause
- Oyster Stout brewed to Benefit PDE
- Great outreach opportunity



From farm to pint our beer is alive! Unpasteurized keep it chilled!"; "A portion of the proceeds of this beer will go towards the protection and restoration of the Schuylkill River and its source waters."



work in the Schuylkill Watershed





KUTZTOWN, PA

- SAN Events
- Donations
- Financial support
- Philly Beer Week





Flying Fish





- Exit 1 Oyster Stout- One of their most popular Beers
- Outreach and Education
- Fundraisers and Education
- Publicity

Mardi Gras Fundraiser: Feb 17th at Flying Fish





Flying Fish-FU Sandy

 Raised \$75K for Sandy Recovery









93 Craft Breweries in the Estuary
93 opportunities for new partnerships

