

**Loveland Aleworks to Release 2nd Annual Crowdsourc Ale,
Made with all Loveland-Grown Hops**

For Immediate Release

Loveland Aleworks
118 W. 4th Street
Loveland Colorado
info@lovelandaleworks.com
970-619-8762

9/19/2016

Loveland Aleworks is excited to announce the annual release of its latest Crowdsourc Fresh-Hop Ale. This pale, straw colored, 5.3% ABV beer will be released to the general public at 5:30 pm on Friday, September 23, 2016.

As downtown Loveland's oldest brewery, we wanted to highlight the best of what grows in Loveland. This hoppy pale ale was conceived in 2015 when local backyard gardeners and



farmers were getting their hop plants ready for the upcoming season. We contacted local gardeners, asking them to donate any extra hops at harvest time to our Crowdsourc Ale project. As the heat picked up in mid August, we reached out again reminding the gardeners we would be accepting hops on the weekend of August 26-28th. Donations poured in throughout the weekend, and on Sunday our final donated wet-hop weight was 100lbs., with a huge 50 lbs donation from Osborn Farm. On

Monday, August 29th, we brewed our Crowdsourc Fresh-Hop Pale Ale. The beer was primarily hopped with Cascade hops, but Centennial, Galena, Brewers Gold, Zeus, and Sterling hops also define the beer's citrusy flavor and fresh-cut grass aroma profile.

Links:

Website: <http://www.lovelandaleworks.com/>

Facebook Event: <https://www.facebook.com/>

About Loveland Aleworks:

Loveland Aleworks is a an independent, family-owned brewery offering a selection of small batch hand-crafted beers. The brewery, with its adjacent taproom is located in Downtown Loveland with all its shops and restaurants a short stroll away. Brewer and owner Nick Callaway utilizes his years of brewing experience to create a range of beers inspired by tradition European and American styles.