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At FCB, Change is Brewing
Brewery Announces New Year Round Release, New Recipes and Canning Line



Fort Collins, CO – Fort Collins Brewery (FCB) is excited to announce significant changes to packaging artwork, beer recipes and the introduction of canning in March 2016. Most beers will be altered or completely revamped in some fashion. This change, according to General Manager and Co-Owner Tina Peters, is a reflection of where FCB is headed. "Since 2003 we've been pushing for innovative and deliciously crafted beer but we've come a long way from our debut as a German lager house," says Peters. "The upcoming changes will truly be a reflection of who we are."

Under Peters' leadership, FCB did some soul searching. Beer trends were analyzed, current beer recipes were scrutinized, and feedback was taken into serious consideration. The result prompted a wish list of styles such as kettle souring, cellared ales, and wild yeast strains.



Part of the FCB evolution involves a brand new canning line. "By reducing oxygen exposure and eliminating light penetration, we can increase the quality of our beer," says Thomas Barnett, FCB Operations Manager. Notably, the core lineup will be available in cans only. "Our core lineup includes session beers that align with the versatility of cans," says Peters. "Cans are lighter, more transportable, and recyclable. We're excited to bring this versatility and quality to our customers."

The cans will feature new packaging artwork aimed to align with the evolving vision of FCB. Colors and the minimalist graphics were crafted to cut through the chaos of store shelves. Labels will now also include food pairings. As far as the year round lineup goes, Red Banshee will return with an updated alt style recipe featuring German malts and a balanced hop profile. Major Tom's, a popular FCB seasonal will now be part of the core lineup. New beers Far Away and Shot Down will also be introduced. Far Away will become the signature IPA with a new recipe that lends itself to the west coast style. Shot Down, a reincarnated version of Chocolate Stout, will be enhanced with a revised malt bill with the addition of bittersweet chocolate to produce a creamy and delicious finish.

For FCB, the extensive changes are positive. "It's important to realize that change is necessary," says Peters. "It's the only constant that will continue to push us to do better and that's our commitment to our patrons and staff."

The core lineup will launch in March of this year. Subsequent seasonal releases, as well as the Savor Series, a limited edition signature cellar series available in 500ml bottles, will also roll out in 2016.

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. For more information, visit fortcollinsbrewery.com or call 970-472-1499. Brewery tours run Monday-Friday by appointment and Saturday from 1 - 4 p.m. (on the top of the hour). Create - Share - Savor.