

JUST A BEER NEWSLETTER



BREWERY 99

Monthly News

VOL. 4

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BREW NEWS

THERE'S CHEMISTRY AT BREWERY 99

Barley is not only the cute, playful black dog who is a regular at Brewery 99. Barley is also a grain growing as wild grass seen in shady corners of the 99 beer garden. Did you know that barley is a staple ingredient in beer making? It provides carbohydrates, which are sugars for hungry yeasts to eat and convert to alcohol, the very same "alcohol by volume" or ABV % of beers.

Hops are not only fun moves to do while dancing to live music on the 99 patio. Hops are also a vine traveling on the 99 metal art archway that welcomes you into the brewery. Did you know that the flowery pods of hops are one way to give beer unique character?

The aroma and bitterness that you might sense in your favorite 99 brew comes from the reaction of hops, barley, yeast, and other ingredients in the fermentation process.

The main ingredient in beer may be water, but did you know that the main ingredient that makes Brewery99 your favorite spot, is you?! The people that sit at the bar or in the beer garden, New Bern locals and out of towners, family and friends, and our own resident brewmeisters Danielle and Nathan, our favorite beertenders A'Lissa and Duncan, business manager Dan, and of course the master brewer and owner Pete. Now that's chemistry!

written by: [Sheena Szuri](#)
an avid lover of our XXX Belgian Tripel

Follow Us On Social Media



SCENES FROM

Habitat for Humanity

FUNDRAISER

Brewery99 is raised \$105 for Habitat for Humanity during the Pollock Street Block Party on Saturday, May 21, 2022. Thank you for your support!



EMPLOYEE SPOTLIGHT

Brewery 99 has an award winning employee! Nathan Sulger recently entered and placed in Shortway's Wort Challenge on May 3, 2022. Here's how he placed:

- 1st Place in the Sour Category
- 3rd Place in the IPA Category
- 3rd Place in the Porter/Strong Ale Category
- 3rd Place in Best in Show

Congratulations Nathan!



BREWERY 99 LOVES BREWING BEER FOR YOU

Did you know that it takes about 4 hours to create a batch of your favorite Brewery 99 beer? And that's just to brew it!

Many hours go into creating the beers at Brewery99. Depending on how many batches are being brewed for a particular brew day, the first shift of the brewer's day starts around 3:30 am to start the brewing process. The second shift comes in around 8:00 am to finish the process. After transferring the wort (the "beer" before it ferments) from the kettle (pictured above) to the fermenter, the brewers spending time cleaning and sanitizing the brewery to get it ready for the next day's work and prepare for opening the taproom.

We love seeing you enjoying our beer & supporting your local brewery!



UPDATES & EVENTS

Food Trucks

- June 9 & 23: Boca Nina
- June 11 & 25: The Firehouse Kitchen
- June 17: All About Churros
- June 18 & 24: Larine's Kitchen
- Every Sunday: the MESS

Music & More

- Every Thursday: CSA Pick-up
- June 4: The Bear's Band
- 6:30-9:00pm

**Subject to change, stay updated on our social media platforms