

JUST A BEER NEWSLETTER



BREWERY 99

Monthly News

VOL.1

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Our First Newsletter

A NEW TAPROOM FOR BREWERY 99

Imagine running your business outdoors for two years. In the cold winter rain and in the blazing hot humid summer.

The only relief coming from smiling faces, laughter, and of course beer!

That is essentially what we have been doing for over two years due to the COVID-19 pandemic.

Brewery 99 has been working and saving since 2020 to build our own taproom, from the ground up.

The new taproom will be built next to the current brewery. It will be a wide open space with a bar, kitchen, and a fireplace.

There will be lots of room for families and friends to gather and enjoy a local beer brewed right here: in Little Five Points in the Greater Downtown New Bern area, in Craven County's first brewery, the 99th brewery in the state of North Carolina.

Cheers! And thank you for supporting your local brewery!

Sincerely, Pete Frey & Team 99

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BEER SPOTLIGHT

An ancient European style ale developed before the use of hops. The Gruit Ale consists of bittering herbs and at Brewery 99 we add homegrown & locally foraged produce; such as fruit, peppers, hibiscus and other flora.

The Gruit Ale at Brewery 99 is named the Lunatic. We released the first gruit ale back in 2019 during a full moon when Jupiter was going to be the closest to planet Earth. The very first gruit had an ABV of 11%. We change the flavor of the gruit consistently, so you never know what you might find when you come into the taproom. You'd be crazy not to try it!



ARTWALK GROUP ART SHOW

Brewery 99 is hosting a group art show during the March Artwalk, featuring all local North Carolina natives.

<<Rachel Burger>> Works primarily in leather, creating both works of fine art and those of function. She takes most of her inspiration from the natural world both living and dead

<<Chris CZA Lane>> Working mostly in spray paint and acrylic he takes on subject matter from the outdoors to the far corners or his imagination

<<Ashley McDaniel>> Her work is heavily inspired by art nouveau, surrealism, and nature. She works primarily in acrylic paint on panel.



HOPS, WHAT ARE THEY?

One of the most common questions we get asked as brewers and beertenders are about hops. What are they? Where do they come from? Why put them in beer?

Hops are the flowers/cones of the hop plant *Humulus lupulus*. The hop plant is a vine that will grow 30 ft or more, most commonly found in temperate climates such as Northwest America, Europe, and Asia. Hop oil prevents bacterial growth which is one of the main reasons hops were introduced to beer over 1,000 years ago. Hops are the primary bittering agents in beer, which is where IBUs come into play (IBUs deserve their own newsletter).

Cheers to all the hop lovers out there, this IPA is for you!



OPEN MIC NIGHT

All are welcome to share your voice and your talent at Open Mic Night every other Thursday in the beer garden.

Upcoming Dates:
March 3, 17, and 31
April 14 and 28

Sign-up for a 15 minute time slot on our website:
www.brewery99.com