



The Relentless Pursuit of Results

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Grizzly Peak Brewing Co. taps into a winning brew this weekend. Try Mark Malowicki's Bear Bones Brown Porter

September 3, 2009, Ann Arbor, Michigan – Grizzly Peak Brewing Co. will tap into a brand new brew this weekend, courtesy of homebrewer Mark Malowicki, a Brighton resident and winner of Grizzly Peak's 3rd annual Brew off competition.

Bear Bones Brown Porter is a British-Style Porter 4.8 percent abv. It is dark amber in color with ruby highlights. Williams describes it as having a sweet chocolatey malt aroma that gives way to a sweet, smooth caramel malt flavor and ends with a subtle roasted malt finish. As part of his prize, Mark worked alongside Grizzly Peak Brewer Duncan Williams to craft his recipe at the brew pub. This weekend, it will be available for sale.

The history of Porter, Williams said, can be traced back to England at a time when brewers stayed true to the 3 threads – blends of dark beers of different ages and strengths. This led to the birth of Stout and Porter. Following both World Wars, the style of English Porter became more moderate, between 4.5 to 5.5 percent abv. When American craft brewers attempted the style, the Robust Porter was born. Grizzly Peak's own **Bear Paw Porter** is an example of a robust Porter.

The Brew Off, held May 12, drew participants from across the area to compete for a spot on the Brewer's Guest Tap. **Jeff and Susan Rankert** took a second place finish for their *Creative Destruction Barley Wine*, an American Barley Wine, and a third place win for their *Other Smoked Beer*, a smoked and wood-aged porter. Coming in fourth place, **Kim and Bob Barrett** were recognized for their *Amarillo Pale Ale*, an American Pale Ale. All entries were judged on **accuracy of style, quality and drinkability**.

Grizzly Peak Brewing Company is located at 120 W. Washington Street in Ann Arbor. The brewery is open 11 a.m. to 11 p.m. Monday-Thursday, 11 a.m. to midnight Friday-Saturday and noon to 11 p.m. Sunday. Visit www.grizzlypeak.net.

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