



## North Carolina Celebrates 30 Years of Craft Brewing in 2016

Weeping Radish Farm Brewery, the state's oldest operating craft brewery since the days of prohibition, opened its doors on the Outer Banks in July 1986, making 2016 the 30th anniversary of craft brewing in North Carolina. Founder Uli Bennewitz came to the state in the early 1980s and decided to open a microbrewery similar to the ones he'd left behind in Bavaria. The only problem was that it was illegal in North Carolina for a brewery to sell beer directly to the consumer. Once he realized this complication, Bennewitz worked to change the law to allow microbreweries to sell their beer on site. A movement was created. Now, with close to 180 breweries and brewpubs, North Carolina is home to more craft breweries than any other state in the American South. And with more breweries-in-planning making plans to open in 2016 and beyond, there is no sign of a slowdown.

## Locals Malt Houses Help Make 'Plow to Pint' a Reality



North Carolina malt houses have begun to pop up across the state, allowing brewers to craft specialty beers with a focus on the environment and the community. Riverbend Malt House in Asheville has made it a mission to provide the area's craft brewers with locally farmed, artisan malts that bring depth and character to their passion, while greatly lessening their impact on the earth. Epiphany Craft Malt opened in Durham this year, and has also begun to provide locally malted grain closer to brewers in the Eastern half of the state. And, in Cleveland, NC, the Carolina Malt House says that malting near their growers allows them to offer grains that travel dozens rather than thousands of miles, which reduces their environmental impact and supports their local

economy.



## North Carolina Breweries Earn Major Hardware

North Carolina's beer is top-notch, and the world has taken notice. This year at the **World Beer Cup**, hosted by the Brewers Association and considered one of the premier international beer competitions, North Carolina brought home seven medals. Gold medals went to Sierra Nevada for its 'Otra Vez' gose style beer, and Pig Pounder Brewery for 'Boar Brown', their English-style brown ale. Olde Hickory Brewery won a silver for 'Omega Point' a barrel-aged barleywine, as well as a bronze medal for 'Irish Walker'. Also winning bronze medals were Wicked Weed Brewing in both the brett and Belgian-style sour categories, and Heist Brewing with their English-style mild ale.

In July, brewers competed in the **U.S. Open Beer Championship**, resulting in 21 medals awarded to North Carolina's breweries. This international beer competition saw over 5,000 total entries in competition this year! NC breweries bringing home medals were: Appalachian Mountain Brewery, BearWaters Brewing Company, Fortnight Brewing Company, Fullsteam Brewery, Lynnwood Brewing Concern, Mother Earth Brewing Company, Mystery Brewing Company, New Belgium Brewing Company, Oskar Blues Brewery, Southern Peak Brewery, Sugar Creek Brewing Company, and Three Spirits Brewery.

## State Colleges and Universities Get in on the Brewing Action



Along with the burgeoning growth of the craft beer industry in North Carolina has come the creation of 10,000 jobs, as of 2014. In response to this workforce development need, some North Carolina universities and community colleges are now offering students the opportunity to prepare and compete for these jobs, with a degree in brewing and fermentation sciences. Schools offering coursework include: North Carolina State University, Appalachian State University, Wake Technical Community College, Asheville-Buncombe Technical Community College, Rockingham Community College, Blue Ridge Community College, and more are on the horizon.

**CONTACT** Margo Knight Metzger, Executive Director

[director@ncbeer.org](mailto:director@ncbeer.org) | 919-413-8884 | [www.ncbeer.org](http://www.ncbeer.org)