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FOR IMMEDIATE RELEASE

WEYERBACHER ANNOUNCES BEER RELEASES FOR MAY

Weyerbacher Brewing announces an impressive list of beer releases craft beer fans can look forward to during the month of May.

Opie is a super smooth, sweet and slayable fruited lager brewed with a ton of prickly pear puree, blue agave nectar, lime juice and Huell Melon hops. Opie will be available on draft at The Tap Room only. Anticipated release date is Saturday, May 5th.

Daywrecker is an Extra American Ale brewed with Citra and Wakatu hops. The late addition of these hops gives the beer a distinct brightness with their citrusy, floral notes while not overwhelming, rather beautifully balancing the malt sweetness. This heavy hitter comes in around 10% ABV. Anticipated release date is Friday, May 11th.

Blasphemy is Weyerbacher's QUAD aged in bourbon barrels, which gives it gentle vanilla notes that complement rather than supersede the complex qualities of QUAD. Anticipated release date is Monday, May 14th.

Brünicorn V is an American Wild Ale brewed with apricot and passionfruit. Anticipated release date is Wednesday, May 16th. Brünicorn VI is a Flemish Brown. Anticipated release date is Friday, May 18th.

Finally Legal is a big stout brewed with Munich malts, smoked malts, cocoa nibs, cocoa powder and vanilla. Rolling in at 13.5% ABV, Finally Legal has rich chocolate flavor with hints of vanilla and a touch of smoky bacon. As if that's not enough, this tasty brew is blended with its bourbon barrel aged counterpart before packaging. Anticipated release date is Friday, May 25th.

About Weyerbacher

Established in 1995, Weyerbacher Brewing was founded in the historic city of Easton, Pennsylvania. The brewery is dedicated to making bold, innovative beers that challenge style boundaries.

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If you'd like more information about this topic, or to schedule an interview with Josh Lampe, please call (610) 216-3915 or email josh@weyerbacher.com.