



Contact: Stacie Slack
Telephone: (610) 216-3935
Email: stacie@weyerbacher.com

FOR IMMEDIATE RELEASE

WEYERBACHER ANNOUNCES CHANGE TO 24TH ANNIVERSARY FIESTA

To celebrate their 24th anniversary, Weyerbacher is hosting a latin-flavored fiesta at the brewery on Saturday, June 15th from 4 pm until 9 pm, as well as a special VIP hour for Jester's Court members from 3 pm until 4 pm. The festivities will feature food from OMG Smoothies, The Flying V and The Sticky Pig, as well as live music from Pancho Bongo y su Orquesta from 3 pm until 5:30 pm followed by The Ultra Kings from 6:30 pm until 8:30 pm. There will also be fun and games throughout the day including body art, mechanical bull rides and tie-dye tee making.

During their 24th fiesta, Weyerbacher planned to release their 24rd Anniversary beer, an Imperial Mexican-Style Lager. "Typically, lagers need extended tank time to finish their gradual fermentations and to properly mature. Apparently, Imperial Mexican-Style Lagers require even more time than we had anticipated," said Josh Lampe, President of Weyerbacher. He continued, "While we were hoping to have 24rd ready for release on the day of our party, it had different plans... Rather than rush the beer to serve something that isn't fully up to Weyerbacher's high standards, we're going to give it the time it needs. While we're bummed that 24rd won't be ready for our anniversary party, we're still gonna celebrate our 24th anniversary!"

Originally, tickets were \$10 per person in advance, but Weyerbacher has decided to forego the admission fee. Anyone that purchased a ticket online, refunds have been initiated. Anyone that has won tickets to the party should contact taproom@weyerbacher.com.

In addition to their lineup, Weyerbacher will be adding never released pilot system beers, firkins and rare anniversary beers. Expected release date for 24rd is not available at this time.

Weyerbacher Brewing was founded in 1995 in a livery stable located in downtown Easton, Pennsylvania. Eventually outgrowing that small space, they made the move to the 30,000 square foot facility that they still call home today. Since the beginning, they have established a reputation for making big, full-flavored, high quality brews. Experimenting with different ingredients and brewing techniques, their brewers continue to stretch their creative minds and develop interesting and mind blowing beers that will satisfy your taste for the extraordinary.

###

If you'd like more information about this topic or to schedule an interview with Stacie Slack, please call (610) 216-3935 or email stacie@weyerbacher.com.