

Epic Brewing Co.

Hopulent IPA

(Elevated Series)

Release #59. Brewed on December 28, 2012.

Packaged on January 21, 2013.

8.6% ABV. Bottles, draft.

Malts: Premium Briess Two Row, Ultra Premium Maris Otter, Weyermann Munc malt Type 1 and Briess Caramel malt 20L. **Hops:** Columbus, Chinook and Centennial, 2 additions of Simcoe (Boil); Centennial (Hopback); Chinook and Centennial (Dry hop).

Hopback for this release was 100% Centennial, not the usual mix of Centennial and Chinook. As a result, the brew has a more pronounced hop profile and a citrus finish.

Imperial IPA

(Exponential Series)

Release #18. Brewed on March 27, 2012.

Packaged on April 25, 2012.

8.8% ABV. Bottles, draft.

Malts: Premium Briess American 2-row malt and Briess carapils. **Hops:** Columbus, Simcoe, Centennial in the boil finished with Columbus for aroma and Centennial in the hopback. Amarillo and Columbus in the dry hop.

The Simcoe hop comes out a lot in the flavor and aroma of this beer as you get lots of sweet, earthy citrus on the nose and a bitter orange peel taste on the tongue. Nice legs and head retention on this release as well. A little lighter abv to enjoy in the warmer Spring and Summer months. Enjoy!

Brainless on Peaches

(Exponential Series)

Release #20. Brewed May 31, 2012.

Packaged on October 4, 2012.

11.7% ABV. Bottles.

Malts: Weyermann German Pilsner Malt, Muttons Maris Otter Pale malt, Briess Carapils malt. **Hops:** Premient, Tettnang, and Saaz. **Etc.:** Flaked Oats, Candy sugar, 100% pure Peach puree (no preservatives) secondary fermentation and aged in Chardonnay casks with Champagne yeast.

We took our double gold medal winning Brainless® Belgian, added organic peach puree and aged it in French Chardonnay casks. Drink from a Pinot glass, serve on the warm side of cold, it develops nicely as it warms displaying more fruit and wine.

Brainless on Cherries

(Exponential Series)

Release #15. Brewed on May 15, 2012.

Packaged October 11, 2012.

11.1 ABV. Bottles.

Malts: Weyermann German Pilsner Malt, Muttons Maris Otter Pale malt, Briess Carapils malt. **Hops:** Premient, Tettnang, and Saaz. **Etc.:** Flaked Oats, Candy sugar, 100% pure Cherry puree (no preservatives) Second fermentation and aged in Red Wine barrels with Champagne yeast.

We took our double gold medal winning Brainless® Belgian, added cherry puree and aged it in French wine casks (cabernet and syrah) for a secondary fermentation in the barrels. Pours a beautiful deep ruby color with a medium white head. A nice nose of sweet cherries, Belgian malts, and barrel aging.

Imperial Stout

(Exponential Series)

Release #10. Brewed on November 9, 2012.

Packaged November 20, 2012.

11.1% ABV. Bottles.

Malts: Muttons Maris Otter Malt, Briess 2-Row Brewer Malt, Crystal Muttons, Weyermann Light Munich Malt T1, 2-Row chocolate malt, 2-row black malt, roasted barley. **Hops:** Nugget, Chinook, Cascade.

This massive Stout pours a mahogany black with a thick, brown head. The aroma is all chocolate and toasted malt. The first wave of flavor embraces anise and dark, bitter chocolate but opens up to include coffee, smoke and rich sweet malt.

About Epic

David Cole and Peter Erickson are the founders and co-owners of EPIC Brewing Company. Cole and Erickson, originally from California, started an international aquaculture company in Utah in 1992. In 2008, Utah law changed allowing these two entrepreneurs pursue their longtime dream of opening a strong beer microbrewery in Utah like those they frequented in the Golden State. Together, they have teamed with brewmaster Kevin Crompton, formerly from Bohemian Brewery. Crompton has been brewing for more than 13 years and brewed for three Utah breweries and another in Hawaii.

Admittedly, beer geeks, foodies and epic adventure junkies, the three share a passion for making and drinking fine ales and lagers. The EPIC team has a strong belief in doing everything "all out."

EPIC Brewing Company started with 6 fermentation tanks (as of July 2010 we have 9 tanks, more than double our start up fermentation space) giving it the flexibility to create beers that have yet to be imagined. In a few short months, Epic has earned medals for its beers domestically and internationally. Not to be confused with a brewpub restaurant, EPIC is a retail outlet for the freshest beers in Utah. Visit the cold cases to pick up 22 ounce bottles of hand crafted ales and lagers, talk with the beer stewards and revel in the EPIC experience.

Following a year-long search, Epic Brewing Co. is proud to announce its expansion plans to the Denver, CO area. Co-founders Dave Cole and Peter Erickson have signed a lease in the River North area of the city. The building is approximately 19,000 square feet and Epic plans to install a 20-barrel brewhouse and taproom, along with a space for retail sales. The new facility will

use a twin-kettle system, allowing for a significant increase in production, and have an initial 480-barrels for fermentation.

Epic plans to be in production at the new facility by late March 2013, with an anticipated opening in April. The new production facility will focus on brewing Epic's Exponential series of brews with a large emphasis on its popular barrel-aging program.

"We anticipate that we will be using approximately 1,000 wood barrels within the year," said Epic's Brewmaster, Kevin Crompton. The brewery will also produce Epic's four Elevated series of brews (825 State Stout, Brainless Belgian-Style Golden Ale, Copper Cone Pale Ale and Hopulent IPA) and a "Classic series-like" line of three beers, to include a Lager, IPA and hoppy Pale Ale.

(<http://allaboutbeer.com/daily-pint/whats-brewing/2013/01/epic-brewing-signs-denver-lease-for-second-brewery/>)

Established in: 2008

Founders: David Cole and Peter Erickson

Brewmaster: Kevin Crompton

They've expanded to Denver, CO and should be up and running there this month.

New production brewery will focus on their Exponential Series, and barrel aging program.