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FOR IMMEDIATE RELEASE

Summit Releases Unchained Series 20: Sticke Alt

A Düsseldorf Style Ale from Brewer Mike Lundell

ST. PAUL, Minn. (September 30, 2015) – <u>Summit Brewing Company</u> today announces the release of Sticke Alt: Düsselfdorf Style Ale. The 20th beer in the limited release Unchained Series will be available on draught and in 12oz bottle 6-packs the second week of October.

Sticke Alt, a maltier and hoppier version of a traditional Altbier, is commonly offered in secret in Düsselfdorf, Germany each year and passed around by word of mouth to the brewer's loyal patrons. A mysterious concoction of hops and malts, it is never brewed the same way twice. Brewer Mike Lundell's Sticke Alt has a light hoppy nose, a solid malt backbone, and a slightly sweet, but crisp and mellow finish.

Although inspired by Summit's much-loved Altbier of years ago, this Sticke Alt is decidedly different. Utilizing German hops, Czech and German malts, and an authentic Alt yeast strain, this ale is a stronger and darker brew than a traditional Altbier. The beer ferments at a cooler temperature than an English Ale and for an extended period of time, producing a malty beer with a clean finish.

"I've become known for my hoppier Unchained beers, like India Rye Ale and Another IPA, but this time I wanted to change things up and explore my maltier side," said Brewer Mike Lundell.

Join Summit and Brewer Mike for events to kick off Sticke Alt's release:

Summit Beer Hall Altoberfest

Saturday, October 17

(2:00 p.m. - 5:00 p.m.) The Beer Hall opens early for harvest fun and games for the whole family, featuring Popped Corn snacks.

(5:00 p.m. – 9:00 p.m.) Altoberfest continues with Brass Barn Polka Band, Black Forest Inn food, Unchained glass free with Sticke Alt purchase (one per guest), lederhosen & dirndl

costume contest, and Kubb league (4:00 p.m. – 7:00 p.m.).

Meet Brewer Mike:

• The Muddy Pig, Wednesday, October 14 (5:00 p.m. – 7:00 p.m.)

• Eden Ave Grill, Thursday, October 22 (6:00 p.m.) for a beer dinner featuring Unchained 20

Sticke Alt Information:

Malts: Pilsener, Vienna, Light Munich, Dark Munich, Caramel, Black

Hops: Hallertau, Mittelfruh

ABV: 6.3% IBUs: 55

Color: Reddish Brown (24 degrees Lovibond)

Yeast: German Ale

Pairing Suggestions: Hearty German fare: pickled herring on rye bread, pig's knuckle with potato

salad, rolls with aged cheese and blood sausage, bratwurst and sauerkraut

Available on draught and in 12oz 6-bottle packs

Digital images of the Unchained Series are available upon request. For more information about the Unchained Series and kick-off events, please visit our website http://www.summitbrewing.com/brews/sticke-alt.

About the Unchained Series

The Unchained Series, which saw its first batch in 2009, allows each of Summit's individual brewers to showcase their creativity by allowing them to break free from the norm and create their own beer. "We're fortunate to have nine phenomenal brewers at Summit," said Mark Stutrud, founder and president of Summit Brewing Company. "The Unchained Series is a way for our brewers to showcase their artistry. There are no budgetary restraints, no outside influences from a sales team, and the brewers are free to collect ingredients from anywhere in the world. As long as it's legal, they have complete autonomy."

Summit Brewing Company

Founded in St. Paul, Minn. in 1986, Summit Brewing Company has stayed close to its roots, serving the Upper Midwest and Great Lakes region. Summit's beers are currently available in 14 states including Minnesota, Illinois, Indiana, Iowa, Kansas, Michigan, Missouri, Nebraska, North Dakota, Ohio, Pennsylvania, South Dakota, Arkansas and Wisconsin. Summit now produces 15 varieties of premium craft beer, including seven year-round, five seasonal beers, and the limited release Unchained Series and Union Series. Since its inception, the brewery has been a consistent pioneer in the craft beer movement. For everything Summit Brewing, visit summitbrewing.com.