

London Brewing Co-operative Showcasing Six Beers at Milos' Craft Beer Emporium for Special Event

FOR IMMEDIATE RELEASE



LONDON, ON - [The London Brewing Co-operative](#) is a little over a year old but is a rambunctious youngster. Having crafted over 15 different releases to date, the nano-brewery aims to promote local beers made with local ingredients from local farmers and producers. The workers co-operative has been in business since November 2013 and serving up kegs of beer at [The Root Cellar Organic Café](#) (623 Dundas St., London) since September 2014. Extending the farm to fork principles to the pint glass has led to some innovative and interesting brews:

“It’s about recognizing that beer is an agricultural product, in that the primary ingredients, barley and hops, are grown on farms. Now what if those farms were local farms? That’s the mission of the London Brewing Co-operative, to produce unique and truly local beers that celebrate our region and the relationships that make beer possible.” – Aaron Lawrence, President and Worker-Owner

One of Ontario’s smallest breweries, The London Brewing Co-operative group will be expanding distribution across the city and are starting with [Milos’ Craft Beer Emporium](#) (420 Talbot St., London). The craft beer mecca will be featuring six of the worker co-operative’s brews beginning at 6:30pm on Wednesday, January 28<sup>th</sup>.

The beers, featuring local and organic ingredients, will be:

***The Two Steppe*** (A golden Canadian wheat pale ale showcasing local Chinook and Cascade hops; 6% ABV)

***Local 117*** (A malt-forward sessionable amber ale. Locally grown and malted organic barley and local transitional organic hops combine to create London's first truly local beer. 4% ABV)

***Ode to the Wick*** (A smoky brown ale. Caramel notes with utilitarian-smoked local Ontario-grown speckled gold malt; 5% ABV)

***Tolpuddle Porter*** (A robust porter with hints of dark fruit and nuts; 5.5% ABV)

***Harvest Red*** (A balanced red ale featuring local Nugget hops with accents of Galaxy; 5% ABV)

***Dark Matter*** (Ponder the origins of the universe at the bottom of this rich and highly hopped ark ale. Dry-hopped with Galaxy hops; 6.1% ABV)

By the numbers it's five worker-owners taking six taps with beer brewed on a one barrel system.

For more information contact David Thuss – [david@londonbrewing.ca](mailto:david@londonbrewing.ca) or call 519-719-0995

London Brewing Co-Operative

623 Dundas St., London

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