



GROUND BREAKER BREWING

PORTLAND OR

Ground Breaker opened in 2011 as the first dedicated gluten-free brewery in the United States. Their approach to making superior gluten-free craft beer is a simple one: *use only premium ingredients which are naturally gluten-free.*

CERTIFIED GLUTEN-FREE by the Gluten-Free Certification Organization. Ground Breaker is entirely gluten-free. No gluten-containing items are allowed into the brewery or taproom.

OATS, CORN + GMO FREE! Ground Breaker never uses corn derived sugars or coloring agents. And, all of Ground Breaker Brewing's beers are vegan.

Ground Breaker Brewing hand-crafts their 100% gluten-free beer with naturally gluten-free ingredients from Eckert Malting & Brewing, Grouse Malt House, and Ancient Brands Milling.



FB+IG: @groundbreakerbrewing

TW: @GroundBrkrBrew

715 SE Lincoln Street Portland, Oregon

100% GLUTEN-FREE CRAFT BEER



Dark Ale

**4.5% ABV
28 IBU
YEAR ROUND
OFFERING**

**6/4/16oz Cans
8-58845-00415-4**

1/4 Barrel Keg

Our mild Dark Ale is brewed with malted rice, flaked quinoa and Belgian-style Candi Syrup. Delivering flavors of caramel and light roast with hints of chocolate and dark fruit, we fermented this four-time Great American Beer Festival® medal-winning beer with English ale yeast.

First Dedicated. Most Decorated.

Ground Breaker has entered the World Beer Cup® twice in the gluten-free category and was awarded the Silver for IPA No. 5 in 2018.

Ground Breaker Brewing has won a medal in the gluten-free category at the Great American Beer Festival® seven out of eight years.

2018 - Bronze Medal - Dark Ale
2017 - Gold Medal - Dark Ale
2016 - Gold Medal - Dark Ale
2015 - Silver Medal - IPA No. 5

2014 - Gold Medal - Dark Ale
2013 - Gold Medal - IPA
2012 - Bronze Medal - Pale Ale

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