



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



Epoch FRESH HOP IPA

**5.9% ABV
41 IBU
EPHEMERAL
SERIES**

**6/4/16oz Cans
8-58845-00417-8**

1/4 Barrel Keg

We're celebrating the era of the IPA with fresh Strata hops, the newest hop variety from Oregon State University and Indie Hops. Nearly 17 pounds of fresh hops per barrel were used to fill this IPA with layers of tropical citrus and fresh herbal dankness. Bred in Corvallis, Oregon, Strata is the progeny of open pollinated Perle hops.

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

GROUNDBREAKERBREWING.COM