



# 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



### Gayle FRESH HOP IPA

**5.9% ABV**  
**50 IBU**  
**EPHEMERAL**  
**SERIES**

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

**1/4 Barrel Keg**

Named after Gayle Goschie, this IPA is brimming with over 200 pounds of fresh Crystal hops from Goschie Farms. Nestled within the hills of the Pacific Northwest's scenic Willamette Valley, it has been a fixture in the Oregon farming community for over 130 years. Goschie Farms was the first hop farm in the nation to be certified Salmon-Safe.

### 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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