



GROUND BREAKER BREWING

PORTLAND OR

Ground Breaker Brewing 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 gastropub.

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

Due to the limited selection of commercially available gluten-free brewing ingredients Ground Breaker has developed many of their own. For example, Ground Breaker sources and roasts chestnuts from the Willamette Valley in Oregon. They also use many other ingredients from area farmers.



FB+IG: @groundbreakerbrewing

TW: @GroundBrkrBrew

715 SE Lincoln Street Portland, Oregon

100% GLUTEN-FREE CRAFT BEER



IPA No. 5

**6% ABV
45 IBU
YEAR ROUND
OFFERING**

**6/4/16oz Cans
8-58845-00416-1**

**6/4/12oz Cans
8-58845-00412-3**

1/4 Barrel Keg

The Pacific Northwest is home to the highest quality hops grown in the world. We put them to work in our IPA No. 5, an aromatic and flavor-filled hop forward beer with generous late-kettle and dry hop additions. This modern IPA is bursting with citrus aroma with hints of tropical and stone fruit flavor.

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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