



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



Olallie

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

**6/4/12oz Cans
8-58845-00418-5**

1/4 Barrel Keg

You can if it's your destiny, and this beer was destined to be canned. Brewed with blackberries, rosehips and Crystal hops, Olallie was designed from the ground up to be our first canned beer. This crisp, dry, well-balanced, refreshing ale is enjoyable any time of the year. Fun Fact: Olallie is Chinook Jargon for berry.

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