



FULL TILT BREWING CO.

Why do something halfway when you can do it full tilt? A small Baltimore, Maryland brewery proves that never settling for less than the best is the recipe for success.

In the midst of an exploding craft beer movement around the country, it is no secret that brewers really have to step up their game to stand out in the crowd - no shortcuts and no easy way outs. For Nick Fergit and Dan Baumiller, the co-owners and cousins behind Full Tilt Brewing Company, this means brewing with the best ingredients, the best equipment, and with complete devotion to making the best beer they possibly can - thus the name *Full Tilt*, their mantra of never doing anything halfway, always putting 100% effort into everything, and putting the pedal to the metal on everything they do. In 2013, Nick and Dan's passion for home brewing and dream of opening their own brewery finally became a reality when they launched Full Tilt Brewing Company in Baltimore, Maryland.



Prior to starting Full Tilt, Nick and Dan were worlds apart - Nick serving in the U.S. Navy and Dan working in acquisitions for the Department of Defense. When Nick got out of the Navy in 2008, he and Dan began home

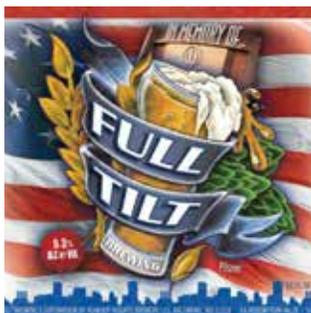
brewing together in the garage, and as many of these stories go, what started as a joyful hobby quickly turned into an obsession and passion. They earned several awards in home brewing contests and built a grass roots following in the Baltimore City region. Utilizing their network of family

and friends for feedback, Nick and Dan tested several of their craft beer recipes to ensure they were achieving the highest level of quality and taste possible. Several local Baltimore City bars also expressed interest in purchasing the Full Tilt beers once they were commercially available. After years of planning, the brewery officially launched in January of 2013 and they haven't looked back since.

Full Tilt is currently in the works of building their first brew pub in Towson, Maryland. Here, Nick and Dan plan to brew small batches of beer and test new recipes, while offering pints and small bites to visitors and local supporters of Full Tilt Brewing Company. They will continue the larger production brewing, canning, and distribution from their current home in Baltimore, but this new space will help expand the brand's presence and reach in the region.



Nick and Dan both still have full time jobs aside from managing their brewery and developing new recipes, a fact that is likely to change if Full Tilt continues to grow and succeed in the Baltimore brewing market. We are happy to share this up and coming craft brewer with our Craft Beer Club members and hope you enjoy two of their most popular offerings. Cheers!

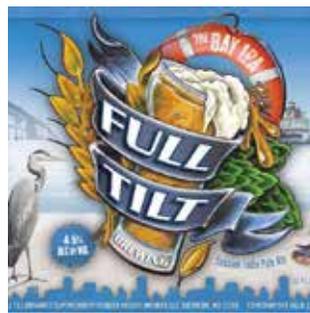


IN MEMORY OF...

Unfiltered German Pilsner
5.3% ABV 40 IBU's

Full Tilt's 'In Memory Of..' Pilsner is brewed and inspired as a memorial to all who so valiantly fought, served, and gave the ultimate sacrifice so that we may be free to follow

our dreams - and craft brews such as this! A portion of the proceeds from this crisp, refreshing Pilsner will go to the Military Family Relief Fund to carry on programs which perpetuate the memory of fallen service members and to comfort their survivors.



THE BAY IPA

Session India Pale Ale
4.5% ABV 55 IBU's

'The Bay IPA' was inspired by relaxing all-day boat trips on the iconic Chesapeake Bay. Just as this session IPA pairs with a sunny day on the bay with its crisp mouthfeel

and citrusy hop presence, Full Tilt has paired up with the Chesapeake Bay Trust, to whom they will donate a portion of the proceeds for bay restoration. The trust is best known for their unique blue and white Maryland license plates, with the reminder to 'Treasure the Chesapeake.'



FOOD FOR YOUR BREW

Baltimore-Style Crab Cakes

1/2 cup mayonnaise
1 large egg, beaten
1 Tbs Dijon mustard
1 Tbs Worcestershire sauce
1/2 tsp hot sauce

1 lb jumbo lump crab meat, picked over
20 saltine crackers, finely crushed
1/4 cup canola oil
Lemon wedges, for serving

In a small bowl, whisk the mayonnaise with the egg, mustard, Worcestershire sauce and hot sauce until smooth.

In a medium bowl, lightly toss the crab meat with the cracker crumbs. Gently fold in the mayonnaise mixture. Cover and refrigerate for at least 1 hour.

Scoop the crab mixture into eight 1/3-cup mounds; lightly pack into 8 patties, about 1 1/2 inches thick. In a large skillet, heat the oil until shimmering. Add the crab cakes and cook over moderately high heat until deeply golden and heated through, about 3 minutes per side. Transfer the crab cakes to plates and serve with lemon wedges.

Make Ahead: The crab cakes can be prepared through Step 2 and refrigerated overnight.

Recipe sourced from www.foodandwine.com.

TRIVIA TIME

1. What influences beer color?

Malt is the single most important factor that influences the color of beer. When making beer, darker malts can be obtained by kilning malted barley. Caramelization can be added to the process, to give roasted malts their caramel or toasty flavors and this is what gives stouts their characteristic dark color. Longer boil times will also spur this reaction. Depending on the specific roast level of the malt used, the resulting beer will be either lighter colored, amber colored, or darker.

2. Which states have the most craft breweries?

California, Colorado, Oregon and Washington have the most craft breweries in the country.

3. How many breweries are in the United States?

As of mid 2017, the number of American breweries has topped 5,000, with craft beer makers accounting for 5,234 of 5,301 U.S. breweries. Just five years ago, there were only about 2,000 U.S. craft brewers.



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