



Gritty McDuff's Brewing Company
396 Fore Street
Portland, ME 04101
www.grittys.com

Images and information available at www.frontburnerpr.com/grittys.

Since its founding in 1988, Gritty McDuff's, Maine's first brew pub since Prohibition, has brewed creative, quality beers that have earned awards ranging from repeat First Place wins at the annual Real Ale Festival in Chicago, to their most recent award: a silver medal at the prestigious 2007 Great British Beer Festival for Gritty's cask-conditioned version of the 21 IPA. Gritty's Brew Pubs also have frequently won in statewide polls the titles of "Maine's Best Brew Pub," "Best Maine Microbrew," and "Best Bar."

In addition to brewing, Gritty McDuff's operates three popular brew pubs in Maine. Located in Portland, Freeport and Auburn, the locations draw crowds of all ages. Known for their four seasonal ales and five year-round ales, tempting pub fare and welcoming atmosphere, Gritty's pubs have been named an Editor's Pick by *Condé Nast Traveler*, highlighted as "a legend among New England brewpubs" by *The Boston Globe*, and cited by *Playboy.com* as one of the best bars in America. Gritty's has earned numerous accolades from a wide variety of beer blogs and industry press outlets, as well.

Gritty McDuff's Ales

21 IPA: The celebration ale of Gritty's 21st anniversary year. A unique marriage of American hops, with a British body utilizing English 2-Row Pale Malts brewed in the India Pale Ale style. Significant amounts of Munich and Caramalts give the beer a rich, golden hue.

Original Pub Style: A tribute to the very first brews produced at Gritty's Portland Brew Pub back in 1988.

Best Bitter: A true English classic ale, copper-hued and well-balanced. Brewed using rare East Kent hop flowers.

Best Brown Ale: A dark red-amber brew. Smooth and full-bodied, with a subtle finish.

Black Fly Stout: A dry, all-malt stout balanced with Oregon Willamette and Yakima Clusters hops. Six different grains are used in the brewing of this dark masterpiece.

Scottish Ale: Gritty's interpretation of the robust brews native to Scotland. Generous quantities of Pale malt along with Munich and Caramalts give this ale a deep and complex profile

Vacationland Summer Ale: An Extra Special golden ale that's light in color but full-bodied, with a snappy hop finish.

Halloween Ale: A rich, full-bodied E.S.B. (Extra Special Bitter) that's just a bit sweet and toasty on the palate, with a medium-dry and slightly floral finish.

Christmas Ale: Gritty's Christmas Ale is a robust E.S.B. (Extra Special Bitter). This brew has a lovely, dark red/amber color and a rich, full-bodied, malty taste with a slightly roasted undertone.

Media Inquiries

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