



For Immediate Release  
January 20, 2009

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## GRITTY MCDUFF'S BREWING COMPANY WARMS UP THE WINTER SEASON WITH NEW PRODUCTS

**Portland, ME** – Maine craft brewer Gritty McDuff's Brewing Company ([www.grittys.com](http://www.grittys.com)) is keeping things hopping this winter with new products and menus, and the return of a favorite seasonal ale. Gritty's latest brew news includes:

### **21 IPA Now Available in 22-Ounce Bottle**

Just in time for the big Maine weather, Gritty's is introducing the big bottle of Gritty's 21 IPA. Currently available at beer retailers throughout Maine and New England, New Jersey, Pennsylvania and Florida, the 22-ounce big bottle is popular with beer enthusiasts and aficionados who feel that it brings out a better flavor in the beer. Brewed in Freeport, Me., in small, 14-barrel batches, this recently released IPA starts out hoppy and finishes sweet.

### **The Return of Scottish Ale**

Gritty McDuff's Scottish Ale returns every January to help us weather the season. Scottish Style Ale is 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. It's just a shade darker than Gritty's Bitter with a rich, slightly sweet first impression on the palate that rounds out to a satisfying maltiness and a medium-dry hop finish. At 6.3% ABV it's hearty but not overwhelming.

Starting Gravity: 1064 Finish: 1016 ABV: 6.2% Hops: (25 I.B.U.s) Northern Brewer, Yakima Goldings. Available in 4/6 packs, 2/12 packs, 15.5 gallon kegs or quarter barrels, and 12/22 ounce bottles.



[www.grittys.com](http://www.grittys.com)

### **New Winter Menus at All Three Gritty's Brew Pubs**

By Feb. 1, all Gritty's locations will be serving the new winter menu. Highlights include homemade, from-scratch recipes, including hand-dipped onion petals, mouthwatering meatloaf, chicken pot pie and seafood cakes. Entrees are value priced between \$5.99 (half order of Gritty's famous mac and cheese) and \$12.99 (fried Maine shrimp).

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### **“Salty Pete Porter” While Supplies Last**

In honor of the hometown hockey team, The Portland Pirates, Gritty's created Salty Pete Porter. This dark masterpiece is a secret blend of several malts, grains and hops. Salty Pete went on tap in mid-January and will be available for a limited time at Gritty's Portland Brew Pub. Gritty's is contributing \$.25 from every pint of Salty Pete Porter sold to the Portland Pirates Charitable Foundation!



### **Oatmeal Stout on Tap for St Patrick's Day!**

If you're already looking forward to March, spend St. Paddy's day at the Gritty's Freeport and try the Oatmeal stout. The most anticipated specialty beer in Freeport, this robust brew features seven barley malts, torrified and malted wheat, 10% flaked oats and 3 varieties of hops. It has a smooth chocolaty taste with a full body and a high 6.8% ABV. Get a taste on St. Patrick's Day and enjoy this dark delight before it's gone.

### **Excellent Beer and Award-Winning Pubs**

Since its founding in 1998, 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.

*For additional information, or to schedule an interview with Publican Richard Pfeffer or Vice President and Master Brewer Ed Stebbins, contact Ann Ewing at 207-699-5501 or [ann@frontburnerpr.com](mailto:ann@frontburnerpr.com).*

*Downloadable images and logos are available at [www.frontburnerpr.com/grittys](http://www.frontburnerpr.com/grittys).*

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