

FOR IMMEDIATE RELEASE

Cambridge Brewing Company Releases Experimental Sake-Beer Hybrid

The Cambridge Brewing Company has released a true sake-beer hybrid, using house made sake to ferment a unique barley-rice wort mixture. The result, “Banryu Ichi”, which comes in at just under 15% alcohol by volume, is an incredibly complex brew with flavours of sweet rice, fresh apples & grapes, earthy hints of mushroom and subtle notes of fennel, herbs and spices. The sake-beer hybrid is being served in a 5oz glass inside a traditional cedar sake cup and is expected to last through late March 2011.

Cambridge, MA – February 23, 2011 – The brewing of “Banryu Ichi” was a collaborative effort between Cambridge Brewing Company Brewmaster, Will Meyers and local sake brewer, Todd Bellomy who have been working together on the project for the past two years. The brewing process began in Dec 2010 by brewing 50 gallons of traditional sake, a fermented rice beverage popular in Japan. Next, they created a custom designed wort using both pale barley malt and rice. The sticky, thick result was transferred to a fermenting tank and the sake was added to start the fermentation process.

Brewmaster Will Meyers has been enjoying and exploring the world of sake for several years, but this was his first experience brewing it. “The process was incredibly time-consuming and labor-intensive,” explained Meyers, “but the end result was amazing and well worth it!”

Named for a traditional Japanese expression, “There are 10,000 ways to make sake”, “Banryu Ichi” means 10,001 ways. This is an intentional allusion to the fact that something truly new had been added to the tradition of sake brewing.

Sake is brewed using a somewhat different process than beer, called multiple parallel fermentation: Polished rice is converted to sugar by a fungus called Koji. Sake yeast is used for fermentation. “Banryu Ichi” was created using this exact method. While the sake was fermenting, the entire batch including Koji, yeast and rice slurry was added to the wort to start the beer’s fermentation process. The beer was then fermented at 50°F for 6 weeks, followed by cold conditioning until it reached an impressive 14.98% ABV.

The resulting hybrid beverage is a clear copper color, full bodied with a dry finish. Flavours of brown rice, apples and grape are prevalent, along with bright alcohol notes, earthy mushroom tones and also herbal, fennel like qualities. The well balanced and complex beverage is meant for sipping and savouring.

Founded in 1989, the Cambridge Brewing Company is the oldest brewery-restaurant in the Boston area and one of the nation’s first. As pioneers of new American beer styles, they offer a wide array of hand crafted original beers as well as interpretations of classic world styles and experimental beers. Brewpubs such as The CBC have a unique culinary opportunity to continually pair new and interesting beer styles with innovative menu ideas. CBC’s in-house artisan ales are paired with fresh and local ingredients on the menu, providing choices not found anywhere else in the local dining arena.

For more information about The Cambridge Brewing Company, or the “Banryu Ichi”, please contact Chris Punis at 617-494-1994.

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