

DISCOVER 419

A feature publication of The Courier and Review Times

Sip Sip HOORAY!



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Findlay Brewing Co. is celebrating the culmination of a dream that began over a stove in 2006 with the recent grand opening of its bigger and better equipped location at 213 E. Crawford St., Findlay.

The operation began with a group of

childhood friends and family home brewing together then a “zany idea” took hold to open a brewery someday, said co-owner Aaron Osborne.

In 2009, Osborne, Alex Treece and his parents, Steve and Susan Treece, and Josh Heitkamp pooled their funds together to purchase a Brew-Magic system from SABCO.

With their new equipment, the crew

opened their first brewery on North Main Street in 2013.

Osborne said this operation began small — literally limited to only making a half-barrel of beer at a time.

They were open just on Friday nights and supplied beer to a few Findlay bars before a neighboring building caught

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fire, which spread and caused damage to the brewery's roof, in 2016.

The North Main Street location was unable to reopen; however the plan to open a larger brewery remained.

"Happy that we had wonderful customers, but frustrated with being able to make a limited supply, as well as fending off floods and a fire, we started looking for a building and a loan to start Findlay Brewing 2.0," the brewing company's website states.

On June 28, the Findlay Brewing Co.'s perseverance paid off with the grand opening of an East Crawford Street restaurant served by a full kitchen, a bar with 24 taps, an indoor stage, and a garage door leading to an outdoor beer garden in a closed-off alley.

"The new spot has been a lot of fun and offered some challenges," said Osborne. "We upgraded from a half-barrel system to a 15-barrel system and a three-barrel

pilot system, a smaller version that allows us to make smaller batches of special brews.

"With the restaurant and more space in the taproom and beer garden, guests have a lot more room to enjoy themselves here."

He added, "It's been a lot of fun seeing it come together after all these years of planning."

The new expanded brewing system has allowed the brewery to offer about 10 of its own in the taproom, including: Brilliant Blonde, a "fully bodied and lightly hopped" brew "perfect for the heat;" Floodwater Stout, a roasted, sweet-tasting dark beer with balanced chocolate and coffee notes; American Bitter, a pale ale with traditional British malt style and American hops; Hancocked, a "Pale Ale that wants to be an IPA;" Ohio Weather, a cinnamon and vanilla porter; Natural Bridges, a black

IPA with Simcoe and Amarillo hops; Carrot Cake Ale, a beer spiced with traditional carrot cake spices; LaMarr's Molasses Porter, a dark porter with "noble hops and a hint of blackstrap molasses;" and Hopster Prynne, a New England style IPA, according to the brewery's beer menu online.

Osborne, a dark beer fan himself, is partial to Ohio Weather while Brilliant Blonde has been a crowd favorite so far.

The brew team, consisting of the five owners and a brew house assistant, concocts the creations in-house.

"My favorite part is the manufacturing," said Osborne. "I love the long, hot day of doing your mash, boiling and adding your hops and then you add your yeast."

"After the yeast has done its job, I have beer there. I love putting my hands into making the actual product."

A large window behind the bar allows brewhouse guests to glimpse the magic and work being done inside the brewing area.

Foodies also can find something to enjoy and even create with the menu's build-your-own mac-n-cheese or build-your-own grilled cheese. Osborne said a highlight has been the glazed donut buns from Fort Findlay Donuts.

"I hope customers have a fun experience, good food, great craft beer and the desire to come back and visit us again," said Osborne.

Findlay Brewing Co. is open Wednesday and Thursday 11 a.m.-10 p.m.; Friday and Saturday 11 a.m.-12 a.m.; and Sunday 12-7 p.m.

For more information, visit www.findlaybrewing.com. or call 419-419-2739.

