

30th Anniversary Collaboration Beer

To celebrate it's 30th anniversary, the Vermont Brewers Association (VBA) is launching a statewide collaboration beer project in partnership with Hopsteiner. This special initiative invites member breweries to take part in developing two exclusive hop blends—one for ales and one for lagers—crafted during a live hop sensory session at the Spring Tech & Ed Day on April 8, 2025, at Two Heroes Brewery.

The goal is to give participating brewers the flexibility to create a beer that best suits their brand and customers, while still tying into the larger collaborative spirit of the VBA. Each brewery can select the style they want to brew using one of the custom hop blends created for this milestone year. We hope to launch this beer July 17th, the Thursday before the Vermont Brewers Festival.



Heather McReynolds

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- Ale blend: \$11.35/lb
- Lager blend: \$11.95/lb.

These costs are inclusive of 11lb bag packing and all the blending/repacking costs that incur.



Jack Kern J.Kern@amherstlabel.com 603.673.7849

Amherst has generously offered a 50% discount on their labels and a \$50 donation to the VBA per order.



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by SOUFFLET 🔀 MALT

To place your order with CMG email Patrick directly starting April 10th through July 17th.

- CM-2row @ \$0.62 per pound
- CM-Superior Pils @ \$0.63 per pound
- CM-EuroPils @ \$0.70 per pound
- Tier 5 (34,400#) Pricing on remainder of the catalog
- Note: discount can be used on the entire order, limited to 20 pallets



SAMI KLEINER skleiner@rahrbsg.com

763.310.5826

BSG is offering a generous 15% discount on the following items:

- Weyermann Pilsner
- Fermentis 34/70
- Fermentis US-05
- Flaked Oats
- Flaked Wheat
- Fruit Puree: Blueberry
- Fruit Puree: Raspberry

For more information, visit our website at <u>vermontbrewers.com/brewery-events/vbaturns30</u>