The Phoenix Brewing Company and Upside Brewing release a Hop Monster into Ohio.

Brewers cross the state and use hops from across the pond.

Mansfield, Ohio -

The Phoenix Brewing Company, Mansfield, Ohio and Upside Brewing from Sylvania, Ohio have worked together to bring a New Zealand Hop Monster to the area.

The two breweries collaborated, designed, and brewed, the Taniwha. A pale ale featuring three New Zealand hops; Dr. Rudi, Motueka, and Nelson Sauvin, all known for their tropical notes of kiwi, strawberry, and melon.

The brewers, Duncan Macfarlane of Phoenix, and husband and wife brewing team, Nick and Melissa Dallas, from Upside, collaborated over the style while enjoying J & G's pizzas, gyros, and beers in Sylvania, Ohio and finalized the recipe design through text messages and phone calls.

Early on they agreed they wanted to feature hops from New Zealand. The name came later, and was inspired by the New Zealand monster. The Taniwha is a serpent or dragonlike or creature that lurks in deep water. Mythological creatures are a recurring theme in many of Phoenix's beers.

"It's a Pale Ale with a lighter body and showcases some great hops from New Zealand. These just smell incredible and it transferred over so well into the beer. The beer is just fantastic." Said Duncan Macfarlane, head brewer for the Phoenix. "We wanted to use New Zealand hops for their tropical notes and the light body from the pilsner malt really allows them to shine through."

Taniwha released at Upside Brewing in Sylvania, Ohio during the Ohio Craft Brewers Conference held in Toledo, Ohio, January 17-19, 2024.

The Sylvania, Ohio brewery first opened in the J & G Pizza Palace in 2016. Melissa and Nick Dallas, wanted to expand the 52-year-old family restaurant and business to include a microbrewery. Upside opened, brewing their unique offerings and award-winning recipes in the basement of the restaurant and serving them upstairs to diners. Most recently they have expanded next door to J & G, opening the Dallas Taproom in October of 2023. In addition to their own beers, they feature other Ohio based breweries and offer a select menu from the iconic community pizza shop.

The Mansfield, Ohio release at the Phoenix is Saturday, January 27, 2024 at Noon on draft and with a limited number of 16 ounce to-go cans.

The Phoenix opened in the former Schroer Mortuary of Mansfield in April of 2014. Similar to Upside, the Phoenix, began their brewing journey in the basement level and expanded their operations to include a production facility next door. Head brewer Duncan Macfarlane, along with partners Steve Zigmund, and Scott Cardwell started the venture to create a craft beer community in Mansfield, Ohio. In April, they will be celebrating their 10th anniversary.

You can meet brewers from both breweries on Saturday at 1 pm in the Phoenix Taproom in Mansfield, Ohio. The brewers will be available to chat about the beer, their breweries, and their experiences in the industry over the last few years. The beers will be available in both taprooms, while they last.

The pilsner malt was sourced from Origin Malt, an Ohio-based ingredient supplier. And the hops came from Crosby Hops.

The Phoenix Brewing Company is located at 131 N. Diamond Street, Mansfield, Ohio

About The Phoenix Brewing Company®: Founded by local beer enthusiasts looking to bring a craft beer revival to Mansfield, The Phoenix Brewing Company took flight in April 2014 in a restored 1914 mortuary and funeral home near the original pre-prohibition brewery district. The partners have combined their love of craft beer and over 30 years of brewing experience to create an authentic pub experience filled with quality craft beer and live music. The beers are inspired by the history of the building itself and local legends from the Mansfield area. www.phoenixbrewing.com

###

Photos attached.

For more information, please contact:

Carmone Macfarlane, Creative and Marketing

The Phoenix Brewing Company red@phoenixbrewing.com 419-544-0755

You can find and follow the Phoenix Brewing Company on Instagram and Twitter at @brewingphoenix, on Facebook as @ThePhoenixBrewingCompany or for more information about the Phoenix Brewing Company, visit them on the web at www.phoenixbrewing.com.