

FOR IMMEDIATE RELEASE

MEDIA CONTACT:

Ali AAsum, Communications Director
ali.aasum@ninkasibrewing.com, 541.344.2739



NINKASI BREWING COMPANY LAUNCHES THIRD-EDITION GROUND CONTROL, AN IMPERIAL STOUT FERMENTED WITH SPACE-TRAVELED YEAST

Bourbon Barrel-Aged Ground Control and an Exclusive Cask Strength Edition Available at Select Retailers November 2017

EUGENE, Ore.—Oct. 26, 2017— Three years ago, [Ninkasi Brewing Company](#), an independent craft brewery based in Eugene, Ore., set its sights on a beer launch like no other and in July 2014, the [Ninkasi Space Program](#) (NSP) took flight. The mission: send brewer’s yeast to space and return it to Earth to brew a deliciously out-of-this-world beer. The result: an Imperial Stout fermented with spacefaring yeast. Back for its third year and available in time for the holiday season, Ground Control Imperial Stout returns this November to 22-ounce bottles, limited draft, and an exclusive cask strength edition.

Brewed with Oregon hazelnuts, star anise, cocoa nibs and fermented with a space-traveled yeast, Ninkasi Brewing released the first edition of Ground Control April 2015. Since then, the beer has gained a following of space and beer enthusiasts alike. “The Ground Control legacy continues to evolve as we discover new ways to play with the nuances of this beer,” says Jamie Floyd, Ninkasi co-founder and founding brewer. “This year, we aged the beer in Woodford Reserve Bourbon Barrels and blended it with 10 percent fresh Ground Control to enhance the characteristics of the cocoa nibs, hazel nuts and star anise.”

The story of Ground Control’s creation began July 2014, with Mission One of NSP. In partnership with the [Civilian Space eXploration Team](#) (CSXT) and [Team HybridDyne](#), Ninkasi loaded a rocket with 16 vials of brewer’s yeast. A series of unexpected circumstances led to tracking issues, leaving the payload lost on the floor of the Black Rock Desert for 27 days. Due to the extreme desert heat, the yeast was not viable for brewing. An opportunity for Mission Two presented itself with [UP Aerospace Inc.](#), a private spaceflight corporation, and in October 2014, six vials of brewer’s yeast traveled above Earth’s atmosphere from [Spaceport America](#) on an [SL-9 rocket](#). Reaching a maximum height of 77.3 miles above Earth, the payload

FOR IMMEDIATE RELEASE

containing the yeast touched back down and was immediately transported to Ninkasi's lab to begin propagation and brewing.

"Whether it's fellow brewers, beer drinkers or space enthusiasts, Ground Control sparks conversations around human exploration and creativity," says Floyd. "Each year we release this beer we are thrilled to see what new discussions take place and how fans choose to enjoy this Ground Control with others."

Stay informed about the release of Ground Control by visiting nsp.ninkasibrewing.com or following NinkasiInSpace on [Twitter](https://twitter.com/NinkasiInSpace) and [Instagram](https://www.instagram.com/NinkasiInSpace).

Ground Control 2017

Ground Control boldly combines local and out-of-this-world ingredients. This rich, complex Imperial Stout is brewed with Oregon hazelnuts, star anise and cocoa nibs, and is fermented with an Ale yeast that survived a trip to space and back.

This third-edition release is a blend of fresh Ground Control and Ground Control aged in Woodford Reserve Bourbon Barrels, offering a beer that is ready to enjoy now or suitable to cellar for later.

- **Style:** Bourbon Barrel-Aged Imperial Stout Brewed with Oregon Hazelnuts, Star Anise, Cocoa Nibs, and Ale Yeast Sent Into Space
- **Available:** November, 2017
- **ABV:** 10%
- **IBU:** 50
- **OG:** 1100
- **Malt:** 2-Row Pale, Black, Chocolate, Munich, Crystal, Honey, Special Roast, Peated
- **Hops:** Apollo, Bravo, Comet
- **Packaging:** 22oz. Bottles, Draft
- **Distribution:** Alaska; Alberta; Arizona; California; Colorado; Idaho; Maryland; Nevada; New York; Oregon; Utah; Washington; Virginia; Vancouver, British Columbia; and select retailers across the country.

Cask Strength Ground Control 2017

This Cask Strength edition has been aged in Woodford Reserve Double Oaked Bourbon Barrels, offering a dangerously smooth and flavorful take on our favorite space beer.

- **Style:** Bourbon Barrel-Aged Imperial Stout Brewed with Oregon Hazelnuts, Star Anise, Cocoa Nibs, and Ale Yeast Sent Into Space
- **Available:** November, 2017
- **ABV:** 11%
- **IBU:** 50
- **OG:** 1100
- **Malt:** 2-Row Pale, Black, Chocolate, Munich, Crystal, Honey, Special Roast, Peated

FOR IMMEDIATE RELEASE

- **Hops:** Apollo, Bravo, Comet
- **Packaging:** 22oz. Bottles, Draft
- **Distribution:** Oregon, Washington

Get the First Taste of Ground Control at These Oregon Events!

Ninkasi Space Beer Dinner at OMSI

Nov. 7, 2017, 6pm

Foodies, beer and science lovers unite for the release of Ground Control 2017. Enjoy a beer-pairing dinner created by Bon Appetit's Executive Chef Kit Zhu and hear from Ninkasi experts about the mission to brew Ground Control. Sample Ground Control 2017 and get an exclusive taste of the Cask Strength edition.

Tickets are available online at <https://omsi.edu/calendar/ninkasi-space-beer-dinner>.

Space Oddity Ball at the Ninkasi Tasting Room

Nov. 11, 2017, 12-10pm

Join Ninkasi for an out-of-this-world party celebrating the return of Ground Control. This year's space-themed event will feature an exclusive opportunity to purchase 22-ounce bottles of Cask Strength Ground Control 2017 and a chance to sample Space Flights of all three vintages. Stay tuned to the [Ninkasi Facebook page](#) for event details. Free and open to the public.

About Ninkasi Brewing Company

Founded in 2006 by Jamie Floyd and Nikos Ridge, [Ninkasi Brewing Company](#) continues to grow from its first batch of Total Domination IPA to the 33rd largest craft brewery in the United States. Independently owned and operated in Eugene, Ore., Ninkasi's flagship beers include Total Domination IPA, Tricerahops Double IPA, Dawn of the Red IPA, Hop Cooler Citrus IPA, Pacific Rain Northwest Pale, Helles Belles Helles Lager, and Vanilla Oatis Oatmeal Stout. Ninkasi beers are sold throughout Alaska; Alberta; Arizona; California; Colorado; Idaho; Maryland; Nevada; New York; Oregon; Utah; Washington; Virginia; and Vancouver, British Columbia. Committed to community support and giving, Ninkasi's [Beer Is Love](#) program offers donations to 501(c)(3) organizations throughout its footprint. For more information, call 541.344.2739 or visit www.NinkasiBrewing.com.

###