

A little history and some fun facts about how our “We Can Brew It” beer, brewed on 03/08/19 at Crawford Brew Works, came to be. Read about all of the organizations and local women who were involved in putting this inaugural collaboration together. We hope that you enjoy our DIPA!



In 2013, the idea for the International Women's Collaboration Brew Day came from a Project Venus member; Project Venus is a UK based group of brewsters (female brewers), who get together for collaboration brews. The brewsters take turns to host a collaboration brew at their places of work, and will generally produce a beer with a particular theme or style. The idea of taking the brew days internationally was discussed at a Venus brew and March 8th, International Women's Day, seemed like the most logical day to hold the event. They got in touch with women in the industry for involvement; in particular the Pink Boots Society based in America, which quickly came on board with the idea.

2014 saw the first International Women's Collaboration Brew Day come to fruition. The event was so successful that the demand for a follow-up brew day every year was created. Designed for women brewers all over the world, this event is free for participants and embraces all women who brew, whether it be on a commercial basis or for their home brewing hobby. The aim of the day is for women who are passionate about beer to get together and brew. Through this collaboration, women learn and network with each other; Brewsters help each other out, advising if asked.

For the 6th year of IWCBD, the theme was 'Forage'. Each year it's been fun to see this experimental aspect in the beers produced. For the “WCBI” beer, we used local honey from Walsh Apiary, a female-owned business. We also dry-hopped with Idaho Gem hops, a 'found' hop. This means it has not been hybridized/crossbred, etc; it is in its natural state.



Now, what is the Pink Boots Society? The Pink Boots Society was created to assist, inspire and encourage women beer industry professionals; and to advance their careers through education. Pink Booters teach each other what they know through their own seminar programs, and help women by raising money for educational scholarships. They are 501(c) 3 non-profit organization that relies on the continuous support of donations from industry partners, members and community supporters.

They are the female movers and shakers in the beer industry. They get the beer brewed and fermented with the highest possible quality. They also own breweries, package the beer, design beers, serve beers, write about beer, and cover just about any aspect of beer, and they are all women.



So, Pink Boots Collaboration Brew Day was born from members' desire to take part in International Women's Day (IWD) March 8th by raising the profile of women's roles in the beer industry. Chapters and members of Pink Boots Society get together along with supporting breweries and individuals, put on their pink boots and brew their chosen beer style. Pink Boots Society splits proceeds from sales of this collaboration brew with participating chapters. The revenue is applied to educational scholarships and programming for its members.

In 2018 PBS forged a partnership with Yakima Chief Hops (YCH) to make an exclusive Pink Boots Collaboration Brew Day hops blend available. Each year the members create a new blend during the hops rub at the annual fall GABF meeting. YCH scales it up so it's available for purchase; they also donate \$3 from every pound sold to Pink Boots Society for education and programming.

Each year, Yakima Chief Hops staff and Pink Boots Society members gather around a table filled with a wide variety of hop samples during the Great American Beer Festival in Denver. The team carefully rubs, smells and experiences each hop sample, and decides on the recipe for the blend to be released the following year. The Pink Boots Blend is then released to registered brewers prior to International Women's Day on March 8th, and brewers are encouraged to create their own celebratory brews. Sales proceeds from the 2018 Pink Boots Blend contributed approximately \$40,000 for the Pink Boots Society scholarship fund.

The 2019 Pink Boots Blend consists of a well-rounded mix of Pacific Northwestern hop varieties, including Loral®, Mosaic®, Simcoe®, Sabro™ and Glacier. The combination creates a high aroma hop blend that contributes citrus, earthy and fruity aroma and flavor characteristics to beers.



The Powder Keggers is a group for women, by women. We brew our own beers, make our own wines, meads, and/or ciders. We are a community of women whose mission is to help other women discover this rewarding hobby, and to share our knowledge and support. The Powder Kegger's welcomes women of all abilities. We are a Brigade of Female Fermenters!

Part of the proceeds from sales of "We Can Brew It", a Double IPA, at the CBW taproom will be donated to a local charity, Dress For Success. DFS serves under-employed and unemployed women in the Quad Cities area of Eastern Iowa and Western Illinois by providing a network of support, professional attire and development tools to help them thrive in work and life. Volunteer-powered, their mission is made possible through a dedicated tribe of volunteers who sort & inventory donated clothing & accessories, provide image and career coaching, assist with resumes, conduct mock interviews, and help facilitate or deliver training and networking programs.

Funds will also be donated to the Pink Boots Society; split between the National chapter and the Iowa chapter.

Meet the women of the Quad-Cities area breweries who were able to take part in our brew day:



Karen (Nord) Schaar--assistant brewer at Crawford Brew Works, Bettendorf. I have been involved with homebrewing and making my own wines, meads, & ciders for over 17 years; some of these actually won awards!! I am a Certified Beer & Mead judge through the BJCP program; and I am currently studying for both the BJCP Cider judge exam, and the Certified Cider Professional exam through the USA CiderMakers. I have passed the 1st level of the Beer Cicerone certification, and am in the process of completing the Society of Wine Educators Beverage Specialist coursework. I am involved with the River's Edge Fermentation Society's homebrew club, and am the point person for the Powder Keggers. The PK's is a group dedicated to teaching other women how to make their own beers, wines, meads, & ciders.

***note--Deb & Kat have done the International Women's Brew Day Collaboration with me as a homebrewer-in my garage!**



Deborah Davis, aka, QCAlegirl,-- I currently work at **Radicle Effect Brewwerks** in Rock Island, Illinois. I've been there almost 5 years as a bartender and as their marketing and promotions coordinator. I got my start in craft beer while working at RIBCO then took a part-time gig at Bent River Brewery where I learned about brewing and the production side of craft beer, eventually moving through the ranks from bartender to bar manager to Distribution Manager over the course of 5 years. Though not a brewer myself, I frequent the home brew club meetings and work as a liaison between the clubs and the commercial breweries to coordinate events and foster community connection. I document what she learns along the way on my blog at www.qcalegird.com and for www.visitquadcities.com.



Kathryn Langford--I became part of the craft beer industry October of 2010. I started working as a bartender at Great River Brewery. After about 10 months as a bartender I was asked if I wanted to learn to brew beer. Of course I took the chance and loved every minute of it. I started by mostly doing cellar work at first while my training took place .This gave me the chance to learn the ins and out of the brewery business. Washing kegs, canning, kegging, packaging orders and cleaning fermenters were my everyday duties. I worked there as a brewer for just over 3 years. I left the brewery and am now employed at **Mississippi River Distilling Company** in LeClaire, IA. I have worked as one of their distillers for about 2.5 years now.



Robin Cole-- I will be representing **Bent River Brewing Co.** I assist Bent River with pouring events and I occasionally assist brewer Glenn Cole (my husband) on their small batch system. I have been home brewing and participating in home brewing events and competitions for 3 years and have medaled as both a brewer and co-brewer in multiple states, most recently the all women's brewing competition SheBrew in Oregon. My brewing style is adventurous and focuses on using fresh fruit and spice additions and my most winning brew is a lime & basil hoppy wheat beer. I also have my Certified Beer Server certification through the Cicerone program, and am working toward becoming a certified Cicerone.



Mary Luna Lingafelter I am the Program Coordinator at WQAD, and Coordinating Producer of Brewed TV-- the person who keeps the BREWED TV machine rolling, and the crew in line.



Maureen Carter—I have served as **Great River Brewery's** Brand Manager since 2015. Bringing visibility to the brand, I coordinate with accounts and distributors while also directing marketing and assisting event production, samplings, and tapping parties.



Dawn Lehnert—I am the co-owner of **Great River Brewery**; began my career in the industry by co-founding Old Capitol Brew Works in 2004 with my husband Scott and our partner, Paul Krutzfeldt. The team later opened Great River Brewery in 2009 in downtown Davenport. I have been involved in every facet of the brewing industry and serve as an operations expert at GRB where I continue to evolve the company.



Susan Walsh—I have been a homebrewer for over 20 years, and am a founder of THIRSTY-an Iowa City area homebrew club. I am also a National BJCP beer judge. I own and operate Walsh Apiary; doing my best to help these native pollinators survive and thrive.



Amber J Gallagher--I've been at **Green Tree Brewery** for two years. I've been assisting brewing for a little over a year now. My uncle, Richard Day, is the brew master at Green Tree Brewery and has shown me everything I know. I feel very passionate about brewing. It's all about time and temperature he always says. I help with the entire process of a brew. Grinding the grain to measuring out the hops and transferring to the fermenters. Over the last year I've learned all the different brew recipes and I'm always excited to learn new ones. It is definitely something I will continue to pursue in my life and try to master myself.



Zoe Neyland-- I manage the **Front Street Taproom at the Freight House** downtown. I've been in hospitality for five years but newer to the craft beer scene (although no novice to consuming it). My job at the taproom consists of basically making sure everything else is taken care of so our brewers, especially the owner Nate, can focus on brewing! I'm learning more each day and excited to be a part of this opportunity to empower and unite females in the industry.

#Rachel Hart-- I am currently the Operations Manager for **Five Cities Brewing, Central Standard Craft Beer & Burgers, & Crust Stone Oven Pizza**. I've been in the restaurant business for about 25 years both in the kitchen and front of house. I have a Bachelor of Science in Nursing as well as a degree in Culinary Arts and Restaurant Management. I don't have any brewing experience but have been a craft beer lover and supporter for about eight years.



Betsy Duffy--A native of Eastern Iowa, I have over ten years in retail side of the craft beer industry. In 2017 myself and my business partner, Mindi Vanden Bosch, both now of Pella set out to create **Gezellig Brewing Company**, which is set to open its taproom in Newton, Iowa in the spring/summer of 2019. Our love of craft beer and our families have inspired our liquid hugs,

Not able to attend, but important in the QC Brewing Scene!



Allison VanWert – I started homebrewing in 2014, and took my first assistant brewing position at Lionstone in 2016. After leaving there I became the assistant brewer at **Rebellion Brew Haus** in downtown Moline, where I took over as head brewer in November of 2017. I brew all kinds of beers but my favorites are English styles, as well as wild, sour, and mixed fermentations.



Julie Keehn—I am the owner of **Camp McClellan Cellars** in the Village of East Davenport. The store was established in 1991 and began by carrying primarily local wines. Throughout the years, we've added more local wines as well as wines from around the world. In 2000 we expanded to include wine and beer making supplies and equipment. Camp McClellan Cellars is the place to find everything you need to get started in the homebrew hobby. Many of our store alumni have gone on to do great things in the Quad City craft beer scene. Let us help you start your journey to brewing greatness!

**Note-Camp McClellan Cellars is where Scot & I bought our first homebrew kit in January of 2001--this is where it all started!*