



Brueing with Patrick

On Sunday March 29th, join Patrick Rue and Brewcommune at the Bruery for a day of brewing and learning how the professionals do it. Patrick has graciously offered to brew a 7 BBL batch of Belgian Pale Ale with your help.

This will be an all day event so your cost includes a light breakfast of bagels and coffee along with a pizza lunch.

Yeast will not be provided so we recommend making a starter a day or two in advance.

Important note: To get your wort home, you will need to bring a sanitized plastic bucket or a sanitized keg. **No Glass Carboys Allowed!**

Date: Sunday, March 29th

Time: Mash-in will start at 8:00am. Chilled wort will fill your bucket at around 4:00pm.

Location: Meet at [The Bruery Tasting Room](#).

Cost: \$30 for five gallons (includes food and Bruery samples)
Additional wort may be purchased for \$15 per five gallons.
Those not wishing to take home wort may attend for a \$20 fee.

Reservations: Please send an e-mail Tim Reissmueller – Secretary@brewcommune.com. Advance payment via Paypal will be required to hold your reservation.