

CASK DAYS 2016

12th Annual Cask-Conditioned Beer Festival

Friday, October 21st – Sunday, October 23rd, 2016
Evergreen, Brick Works (550 Bayview Ave.)

For Immediate Release

TORONTO, ON – Tuesday, August 2nd, 2016



For the first time in history 50 casks of beer from 20 breweries in Oregon State make their way to Toronto this fall.

The 12th Annual, Cask Days, Cask-Conditioned Beer Festival, returns to Evergreen Brick Works in Toronto, Ontario. The festival will offer 400+ beers and ciders served for 3 days with over 10,000 attendees. Cask Days celebrates the love for cask ale: unpasteurized, unfiltered and naturally carbonated beer that is served direct from a cask barrel.

The festival welcomes back breweries and cider producers from across Canada and the United States. This year, the state of Oregon has been chosen to be the brewery feature presented in conjunction with Gigantic Brewing (Portland, Oregon). There will be a variety of 50 beers and ciders available from Oregon State that are available for the first time in Ontario.

Alongside an exceptional line up of beers, Cask Days is flying in Portland's most acclaimed sandwich makers "Lardo" as the feature food vendor. Toronto's restaurants and chefs include: Honest Weight, Home Of The Brave, Brando's Fried Chicken, Birreria Volo, Pawels Pretzels and Sweet Jesus. Some additional festival highlights will be: DJs from Omega Supreme Records of Portland, ten winning beers from the 1st Annual Cask Days home-brew competition (held in conjunction with Toronto Brewing and GTA Brews) and a satellite farmhouse and sour ales event featuring: Upright, Logsdon, Pfriend, Cascade and De Garde Brewing of Oregon state.

From its humble beginnings on the patio of Bar Volo in 2005 with 22 casks, 18 breweries and 130 attendees, Cask Days has grown to be "the most exciting beer event in Toronto" according to Stephen Beaumont, author of World Atlas of Beer.

Cask Days Oregon Brewery Feature includes: Baerlic Brewing Co., Boneyard Beer, Breakside Brewery, Brewers Union, Buoy Beer, Burnside, Brewing Co., Cascade Brewery, Deschutes Brewery, Double Mountain, Ecliptic Brewing, Ex Novo, Fat Heads, Fort George, Gigantic Brewing, Hair Of The Dog, Hopworks Urban Brewery, Laurelwood, Neverend Nats Cider, Ninkasi Brewing, Pelican Brewery, The Commons Brewery

Tickets range from \$25.00 - \$120.00 and will be available for purchase exclusively online <http://festival.caskdays.com> starting August 2nd, 2016 at 12:00pm. Ticketing options include: early access to select sessions, brewer's brunch and a guided tour with festival founder Ralph Morana. General admission sessions:

Session One: Friday, October 21st, 2016 (1:00pm – 5:00pm)

Session Two: Friday, October 21st, 2016 (8:00pm – 12:00am)

Session Three: Saturday, October 22nd, 2016 (1:00pm – 5:00pm)

Session Four: Saturday, October 22nd, 2016 (8:00pm – 12:00am)

Session Five: Sunday, October 23rd, 2016 (1:00pm-6:00pm)

For media requests, sponsorship or general questions please contact:
Festival Organizer Tomas Morana (tomas@caskdays.com)

ABOUT CASK DAYS

Cask Days is a family run cask-conditioned beer festival that started on the patio of Bar Volo in 2005. The festival has evolved into one of the most exciting craft beer festivals in the country and one of the largest cask-conditioned beer festivals in North America. It encourages brewers to experiment and explore diverse beer styles, and offers the opportunity to showcase their finest brews. In many cases – one offs that are especially made for the event in cask-conditioned form. Our goal is to host a unique beer festival experience that celebrates local craft beer, food, art and music. Cask Days has recently opened an online Cask Shop that sells equipment and accessories for dispensing, serving and making cask-conditioned ale.

WHAT IS CASK-CONDITIONED ALE?

In the early days of draught beer, before metal kegs, CO2 tanks or refrigerated coolers, there was cask-conditioned ale. Also known as cask ale or, sometimes, real ale. Unlike most beer, which is delivered from the brewery in a finished state, cask-conditioned ale does not complete its fermenting until days or even moments before it is delivered to the drinker, with a small amount of fermentation continuing in the cask from which the beer will be poured. Before tapping, a vent is opened in the top of the cask and the extra gas is allowed to escape, which is why cask ale is less carbonated than other beer. As a final step ‘finings’ are added to encourage the yeast to sink to the bottom, where it will remain undisturbed while the beer is poured. Your finished pint may be a bit cloudy, but should be mildly carbonated, slightly chilled and fresh and vibrant in taste.

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| Buy Tickets | http://festival.caskdays.com/tickets |
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