



My Top Picks for Saturday's Washington Beer Open House

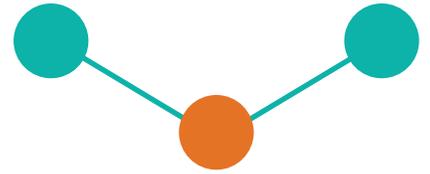
February 27, 2020
Washington Beer Blog
By: Kendall Jones

There's a lot happening this Saturday for Washington Beer Open House. It's a bit daunting. There's no way you could possibly do it all. I suppose it's about the location as much as anything else—where are you and what can you responsibly accomplish. Browsing the complete list of events, more than a few things caught my eye. I suppose my list of picks is not so much about suggestions as it is an example of the kinds of things Washington breweries will be doing on Saturday, February 29th.

Take a gander at the following, then check out the complete list [here](#). Make your plans and then go drink Washington beer! Please do not think that I am suggesting these are the best things happening; rather, they are just some of the things that caught my eye. What catches yours?

Chainline Brewing in Kirkland – Many of us have been waiting with bated breath for Chainline Brewing to open its new facility. Here's a chance to get a sneak peek. "There will be one large group tour at 2:30PM of the new production facility (make sure you show up early for beers). Meet at the 6th Street location, we will then walk as a group up the trail to our new production facility (short walk). A new hazy beer will be on tap starting at 12PM as well!"



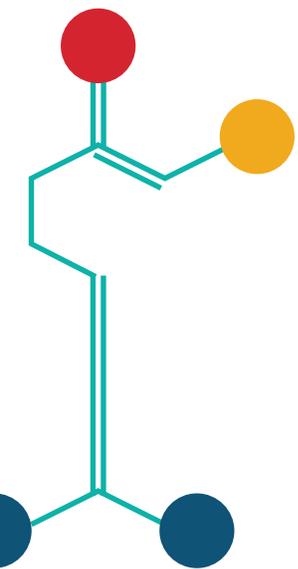


Engine House 9 in Tacoma – If you love barrel-aged sour beers, then you are likely aware that few do it so well as E9. “Come join us for an exclusive tour of our brewery! During the tour you will be provided with a unique barrel aged beer tasting and educational insight into the brewing process, barrel aging, and barrel blending. Our staff will walk you through the entire brewing process from milling to packaging answering any questions you might have. The tour will then focus on our barrel program where you will have the opportunity to taste base barrel beers while learning the concepts behind barrel aging beer as well as how to blend those barrels. This tour will be a completely unique experience that you will not want to miss!”

Fremont Brewing, Seattle – Both of Fremont Brewing’s facilities are cool, but the larger, production brewery, which is generally closed to the public, is really something to see. Here’s your chance. “Tours will be offered at both Fremont East (the original brewery with the Urban Beer Garden) and at Fremont West (the large production brewery). To take a tour you must sign up in advance at FremontBrewing.com/open-house. Tours will be for people 21+ only.”

Ghostfish Brewing, Seattle – All beer is magic, but making award-winning gluten-free beers requires some extra wizardry. Ghostfish is perhaps the most-decorated GF brewery in America and this is your chance to find out they do it. “Guests can tour the brewery and check out the naturally gluten-free grains that go into making Ghostfish beer! We are offering a special taproom menu item- delicious nachos – for our guests, and welcome folks to enjoy a tasty lunch before the tour! 10% off build-your own 4-packs of seasonals, limited offerings & flagships!

Machine House Brewing – Cask-conditioned, hand-pumped, real ale is all they do at Machine House Brewing, and when you’re talking about that kind of traditional English-style beer, you cannot avoid getting bitter. So that’s what they’ll do. “Right before we begin a month of Mild Madness (March Mildness), we will be celebrating our love for the classic English Bitter with a showcase of several different bitters on cask. Get ready for as wide a selection of Bitters side-by-side as you are likely to find in North America. Our flagship Best Bitter will be joined by a selection of seasonal Machine House bitters, plus a couple of guest Bitters from local breweries!”



Narrows Brewing, Tacoma – I love German chocolate cake and I love beer. Put the two together and I surrender. “Come celebrate Washington Beer at Narrows Brewing! We will be releasing cans of German Suplex, our German Chocolate Cake Imperial Stout, brewed with candied pecans, toasted coconut, and cacao. The first 25 customers to purchase a beer flight will receive a free Narrows Swag Hat! Come drink delicious beers, enjoy fantastic views, and meet our brew staff. Tours will run at 1pm and 2pm. Doors open at noon. Cheers!”

SMASH and Dash – The Breweries of Snohomish. The area’s breweries teamed up to do something really cool. They’ll tap into it on Saturday. “Together, Sound to Summit Brewing, Haywire Brewing Co., Spada Farmhouse Brewery, SnoTown Brewery, and Scrappy Punk Brewing will brew a single malt base beer using Skagit Valley Malting Fritz, divide the beer five ways and experiment with a different dry hop at each location. To participate, swing by and pick up a punch card from any location. Visit at least 3 participating breweries. Drop your punch card at any location for a chance to win 1 of 5 Snohomish breweries swag baskets. Drawing will be held the following week.”

Stoup Brewing, Seattle – A lager, a lager, my kingdom for a lager! In a sea of IPAs, Stoup Brewing presents Lagerland. “Welcome to Lagerland. It will be lager, lager everywhere. We will have 7 Lager beers on tap including: Bock, Schwarzbier, German Pilsner, Sportsball Lyte Lager, Canadian Tuxedo Lager, Ray of Light Dry-hopped Lager & Dortmunder. Of course we will also have a full range of styles in addition to the lager-O-rama plus tours at 2pm & 4pm that will include our new production facility.”

