

OKLAHOMA CITY - Walk onto the production floor at Oklahoma City's COOP Ale Works and the aroma of malted grains, yeast and fermentation greets you as you enter the room. COOP's production plant is dominated by a large brewhouse where water is mixed with grains such as malted barley and boiled to create wort. The wort is added to yeast in one of the eight fermentation tanks where the yeast consumes the sugars in the wort and create alcohol and CO₂. The end result is beer. Welcome to craft beer brewing, where agriculture and scientific know-how are blended with business savvy to create full-flavored craft beer that is exploding in popularity across the nation. COOP Ale is one of 13 craft breweries throughout Oklahoma, according to the national Brewers Association, which counted 2,768 craft breweries nationwide at the end of 2013.