Welcome to Brewtopia  
  
  
Asheville has long been famous for its stunning scenery, lively mountain music and famous attractions such as Biltmore and the Blue Ridge Parkway. And now, it’s become the craft-brewing center of the Southeast. Asheville’s brewing scene has garnered so much enthusiasm that it was named the winner of the Examiner’s "Beer City, USA" poll three years running.  
  
      
1. Breweries – Discover over 50 local beers from ten local breweries. Asheville beer ranges from golden hoppy ales to chocolate stouts.  
2. Tours, Tastings and Tips - Make the most of your visit to Beer City USA with these insider tips.  
3. Brews News - Read all about it! Stay current with beer trends, new brews and latest announcements.  
4. They Put Beer in What? - There's more than one way to consume a brew.  
5. Beer Celebrations - Grab a pint of your favorite brew at one of our multiple beer festivals.  
6. Evolution of a Beer Town - Find out more about the history of our burgeoning craft beer scene.

1. Hopping Brewing Scene

Boasting more breweries per capita than any U.S. city (roughly one brewery per 8,000 people), Asheville is home to 11 craft breweries. On any given day, about 50 local beers can be enjoyed in Asheville, served on draft and in bottles. Each of our breweries has its own unique atmosphere and personality and the same could be said for the beer.

(List of breweries with locations)

2. Tours, Tastings and Tips

Here are the top ways to truly experience Asheville’s craft brew scene.

Asheville Brews Cruise – Get a behind-the-scenes tour of what’s happening in Beer City USA. The [Brews Cruise](http://www.exploreasheville.com/listings/Asheville-Brews-Cruise/314/default/) is your all-access pass and comes with your very own designated driver!

Bruisin’ Ales – Looking for some expert guidance or micro-brew souvenirs? Check out this [specialty shop](http://www.exploreasheville.com/listings/Bruisin-Ales/7/default/) on Broadway, which was named the number three beer retailer worldwide! Plan to visit during one of their popular tasting events.

Weekly Beer Tasting – Aside from the tasting rooms at each brewery, you can also visit [Hops & Vines](http://www.hopsandvines.net/) every Friday from 5-7 PM. Each week they feature a different brewery or style of beer, or even homebrew!

Beer Flights – Why settle for one when you can have all the beers? Many breweries, such as [Lexington Avenue Brewery](http://www.exploreasheville.com/listings/Lexington-Avenue-Brewery/436/default/) (LAB for short) and [French Broad Brewing Company](http://www.exploreasheville.com/listings/French-Broad-Brewing-Company/199/default/), offer beer flights so you can pinpoint your favorite.

Farm-to-Glass – The secrets behind Asheville’s tasty brew can be found in the fresh mountain water plus locally sourced ingredients such as North Carolina malts and fresh hops from mountain-based farms. Schedule a hops tour with [Hop N Blueberry](http://www.exploreasheville.com/listings/Hop-n-Blueberry-Farm/3683/default/) or [Echoview](http://echoviewfarm.com/) farms to learn more about the beer making process.

Mountain Boogie – [Pisgah Brewing Company](http://www.exploreasheville.com/listings/Pisgah-Brewing-Company/431/default/) in Black Mountain jams all summer long with their outdoor concert series. Grab a Frisbee and enjoy a pint of their popular Pisgah Pale Ale under the open sky. Just be sure to leave Fido at home.

Picnic by the River – The [Bywater](http://www.exploreasheville.com/listings/The-Bywater/3861/default/) is a local’s favorite with multiple grills for cooking out, outdoor games and plenty of local beer on tap. You’ll have to purchase a membership at the door, but it’s worth it. Get there early to avoid the waiting list.

Go Nano – And you thought micro-brews were all the rage. Check out the nano-brews served up at [Thirsty Monk](http://www.exploreasheville.com/listings/Thirsty-Monk/378/default/). Brewing smaller batches allows more flexibility to create unique concoctions like Coconut Porter, Cherry Chocolate Stout and their Scotland TrainWreck IPA. This menu changes constantly so you never know what they'll come up with next.

Mountains to Sea – Bringing the ocean a little closer to the mountains, Oysterhouse Brewing offers Moonstone Stout, a special brew where oysters (shell and all) are included as an ingredient. You won’t get the taste of oysters from the beer, but it does provide hints of sea salt, calcium and other minerals that become part of the overall flavor. This brewery is located inside [The Lobster Trap](http://www.exploreasheville.com/listings/Lobster-Trap/417/default/) in downtown Asheville.

Feel the Burn – Visit [Craggie Brewing Company](http://www.exploreasheville.com/listings/Craggie-Brewing-Company/508/default/) in downtown Asheville for their popular Burning Barrel: Bourbon Chipotle Porter. Brewed with chipotle peppers, fermented with a Belgian yeast and then aged on bourbon oak chips, this brew has a robust body followed with a smooth bourbon finish. Can't stand the heat? Check out their Toubob Brewe, a local favorite.

Movie Night – Sip on an Iron Rail IPA while watching a cult-hit flick at [Wedge Brewery](http://www.exploreasheville.com/listings/Wedge-Brewing-Company/372/default/) in the [River Arts District](http://www.exploreasheville.com/listings/River-Arts-District/218/default/). Bring a chair and enjoy their outdoor theater experience right by the train tracks. Or, take it indoors and catch a movie at the [Asheville Pizza and Brewing](http://www.exploreasheville.com/listings/Asheville-Pizza-and-Brewing-Company/440/default/) in north Asheville. Try their Rocket Girl Ale!

Filtered Flavor – Shake it up a bit. No not your beer, just the flavor. [French Broad Brewing](http://www.exploreasheville.com/listings/French-Broad-Brewing-Company/199/default/) creates unique batches of brew using a Randall filter. This gives them the ability to add roasted almonds to their brown ale or lavender to their porter.

Get Dirty – If you love a good dive bar then check out Dirty Jacks. Serving up [Green Man brews](http://www.exploreasheville.com/listings/Green-Man-Brewery/446/default/) like the super hoppy IPA and signature ESB, this downtown Asheville brewery produces some of Asheville’s most iconic ales.

Keep in Classy – If dive bars aren’t your scene, take it up a notch, or at least up a mountain. [The Grove Park Inn](http://www.exploreasheville.com/listings/Grove-Park-Inn-Resort-Spa/562/default/) serves up their very own brew, The Great Gatsby Abbey. Created by Highland Brewing, you can enjoy a pint while taking in the sunset view from the Great Hall Bar.

Biltmore Beer – [Biltmore](http://www.exploreasheville.com/listings/Biltmore/80/default/) is well-known for their wines, but they also serve up their own signature beers. While visiting the estate, head over to Cedric’s Tavern in Antler Hill Village for the Cedric’s Brown Ale with hints of toasted caramel or their Pale Ale.

3. Brews News:

<http://blog.exploreasheville.com/search/label/Beer%20City>

4. They Put Beer In What?

Asheville’s beer culture goes beyond pints and pitchers of heady brew. From food to hygiene we’re finding new and unique ways to incorporate our favorite local brews into more than just a glass.

- Growlers: Get your hands on some of Asheville’s most heady brew. Stop by beer boutique, [Bruisin’ Ales](http://www.exploreasheville.com/what-to-do/activity-details/index.aspx?guid=41ad92f7-2fdf-4664-9851-09b1614a9b46), in downtown for the widest selection.

- Crooked Condiments Mustards: Take your sandwich to a whole new level. [Highland’s](http://www.exploreasheville.com/what-to-do/activity-details/index.aspx?guid=7dc18816-0afe-4cf3-a8ef-99117f3d1ab9) Gaelic Ale and Ninja Porter have been masterfully mixed into a mustard must-have. Stop by the [Asheville Visitor Center](http://www.exploreasheville.com/budget-travel-planner/asheville-visitor-center/index.aspx) gift shop and stock up.

- Broo Shampoo: It’s brew for your do… hairdo that is. [Highland’s](http://www.exploreasheville.com/what-to-do/activity-details/index.aspx?guid=7dc18816-0afe-4cf3-a8ef-99117f3d1ab9) St. Teresa’s Pale Ale is now available in the new Broo shampoo. It’s quite possible the most unique use of an Asheville brew yet, but please don’t drink it. Find your bottle at Asheville’s [Earth Fare](http://www.earthfare.com/OurStores/Asheville%20West.aspx) locations.

- Beer [Ice Cream](http://www.exploreasheville.com/where-to-eat/culinary-tourism/ice-cream/index.aspx): Imagine the warming sensation of [Craggie Brewing’s](http://www.exploreasheville.com/where-to-eat/dining-details/index.aspx?guid=5dce346d-e49c-487d-b8ec-e31d0f7cbb44) Burning Barrel Chipotle Porter served up in an icy cool treat. It’s delicious irony on a cone. Stop in to [Ultimate Ice Cream](http://www.exploreasheville.com/where-to-eat/dining-details/index.aspx?guid=eabcc8b5-c491-4893-b1db-28f010bea4ec) or [The Hop](http://www.thehopicecreamcafe.com/The_Hop/the_hop_home.html) for some unique brew flavors that change seasonally.

- Beer Cake: There’s more than one way to bake a (beer) cake. Get a slice, or maybe 2, of the [French Broad Chocolate Lounge’s](http://www.exploreasheville.com/where-to-eat/dining-details/index.aspx?guid=5eb3a86b-79ae-4f48-8ade-63e2547a904c) Highland Black Mountain Stout cake and find out what heaven tastes like. Can’t get enough? You should also try the [Wedge Brewery](http://www.exploreasheville.com/where-to-eat/dining-details/index.aspx?guid=31c0345f-dfb3-4c01-9e5f-1f1af9a696db) Porter Cake available at [Short Street Cakes](http://www.exploreasheville.com/where-to-eat/dining-details/index.aspx?guid=2f145e09-c57e-4c06-8ef4-ac18cf079cbc).

- Shiva IPA Soap: Made with [Asheville Brewing Company’s](http://www.exploreasheville.com/where-to-eat/dining-details/index.aspx?guid=f47717c8-ff19-41ce-9f85-6fc40e7aaed2) Shiva Imperial Pale Ale, this bar of suds adds conditioning quality you can’t get from traditional water based soap. Blended with lime, cedar, lavender and patchouli, this soap will leave you smelling fresh and not like you just stepped out of the pub. [Available online.](http://www.faeriemadesoaps.com/catalog.php?item=109&ret=index.php)

- Hops: Wanting to start your own adventure in craft brewing? Western North Carolina offers incredibly fertile ground for growing Hops and you can get them direct from the source for your own farm-to-glass creation. Visit [Echoview Farm](http://echoviewfarm.com/) to purchase and learn more about the cultivation of hops and sustainable agriculture.

- Dog biscuits: Why wouldn’t you bring something home for Fido? Using spent grain, Oyster House Brewing has some treats your pooch will love. Just don’t let him drive afterwards. You can find these goodies at the [Lobster Trap](http://www.exploreasheville.com/where-to-eat/dining-details/index.aspx?guid=d978d57c-17cb-42ea-9bf8-58df466625fe).

- Onion Rings: Stop by the [Wayside](http://www.exploreasheville.com/listings/The-Village-Wayside-Bar-Grille/489/default/) in Biltmore Village and try their beer battered onion rings. Sweet Vidalia onions are hand dipped in French Broad Gateway Kolsch beer batter.

- Hop-Tails: The sommeliers at [Grove Park Inn’s](http://www.exploreasheville.com/listings/Grove-Park-Inn-Resort-Spa/562/default/) Great Hall Bar are taking mixology to a new level. Try their intriguing “hop-tails”, blending spirits with local beer. Their “If It Fitz” hop-tail blends Troy & Sons local moonshine, Parrot Bay Coconut Rum, a splash of Amaretto, combined with GPI’s own Great Gatsby Abby Ale.

5. Beer Celebrations – Cat is writing this content.

6. Evolution of a Beer Town – Asheville’s beer culture all started back in 1994, when Oscar Wong, a retired engineer living in Charlotte, moved to Asheville and opened Highland Brewing Company in a rustic basement space below [Barley’s Taproom and Pizzeria](http://www.exploreasheville.com/listings/Barley-s-Taproom-Pizzeria/478/default/) in downtown Asheville.

What began as a home-brew hobby became the first successful brewery operation in Asheville landing Wong his status as godfather of “Beer City USA.”

Since then, Asheville has seen a number of breweries open their doors. They include Green Man, Asheville Pizza and Brewing Company, French Broad, Brewing, Pisgah Brewing (in Black Mountain), Wedge Brewing, Oyster House Brewing, Craggie Brewing and Lexington Avenue Brewery.

Other established pubs have also gotten into the brewing biz, such as Thirsty Monk. They began a nano-brewing operation out of their south Asheville location. Learn more about Asheville breweries here! (Link to brewery pages)

Today the craft beer scene in Asheville has reached a fever pitch with four annual beer festivals (link to Beer Celebrations), [brewery tours](http://www.exploreasheville.com/listings/Asheville-Brews-Cruise/314/default/) and even a popular ice cream made with Highland’s rich black mocha stout.

Asheville is three-time winner of the annual Beer City USA poll, hosted by Charlie Papazian with Examiner.com. This designation helped put Asheville’s beer scene on the map and garnered the attention of Sierra Nevada and New Belgium Brewing. Both have announced plans to make the Asheville area their new east coast homes.