

THE RISE OF CRAFT BEER

HISTORY OF CRAFT BEER

98%
of all US breweries
are **craft breweries**

Hilton Harvest House
hosts the first
**Great American
Beer Festival**

Fritz Maytag
bought Anchor Brewery
(Beginning of Craft Beer
Revolution)

Prohibition
of Beer Sales ends

2013

2012

1982

1978

1965

1957

1933

2731
craft breweries
were in operation as of
2012

Homebrewing
is legalized in the US

Michael Jackson,
dubbed the "Beer Hunter"
writes The World Guide to Beer

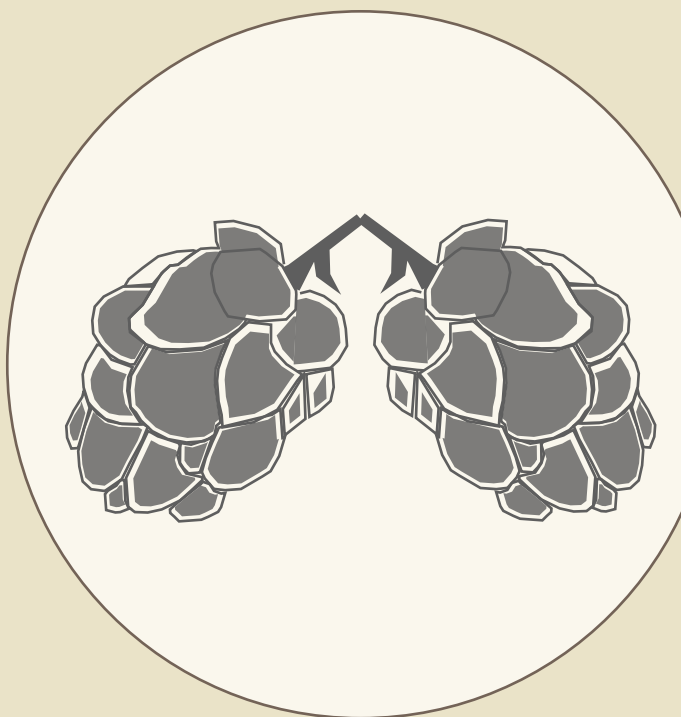
THE BASIC INGREDIENTS OF BEER

BARLEY



A starch source (e.g. Barley)
provides the fermentable
material and determines the
strength and **flavor** of the beer.

HOPS



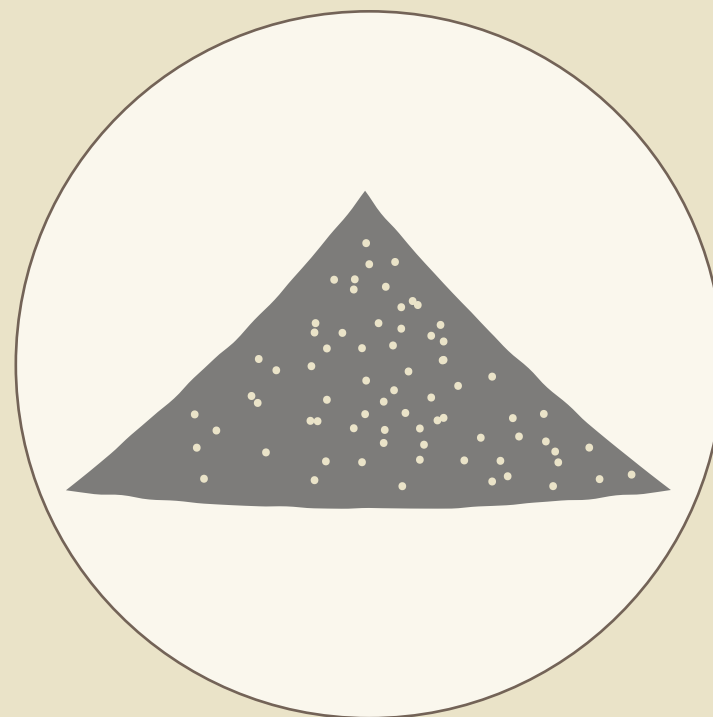
Hops functions as a **flavoring** for
beer by balancing the sweetness
of the malt with a bitter taste and
also acts as a preservative.

WATER



Beer is composed mostly of
water. Regions have water with
different mineral components,
giving some beers a regional
character, depending on the
water source.

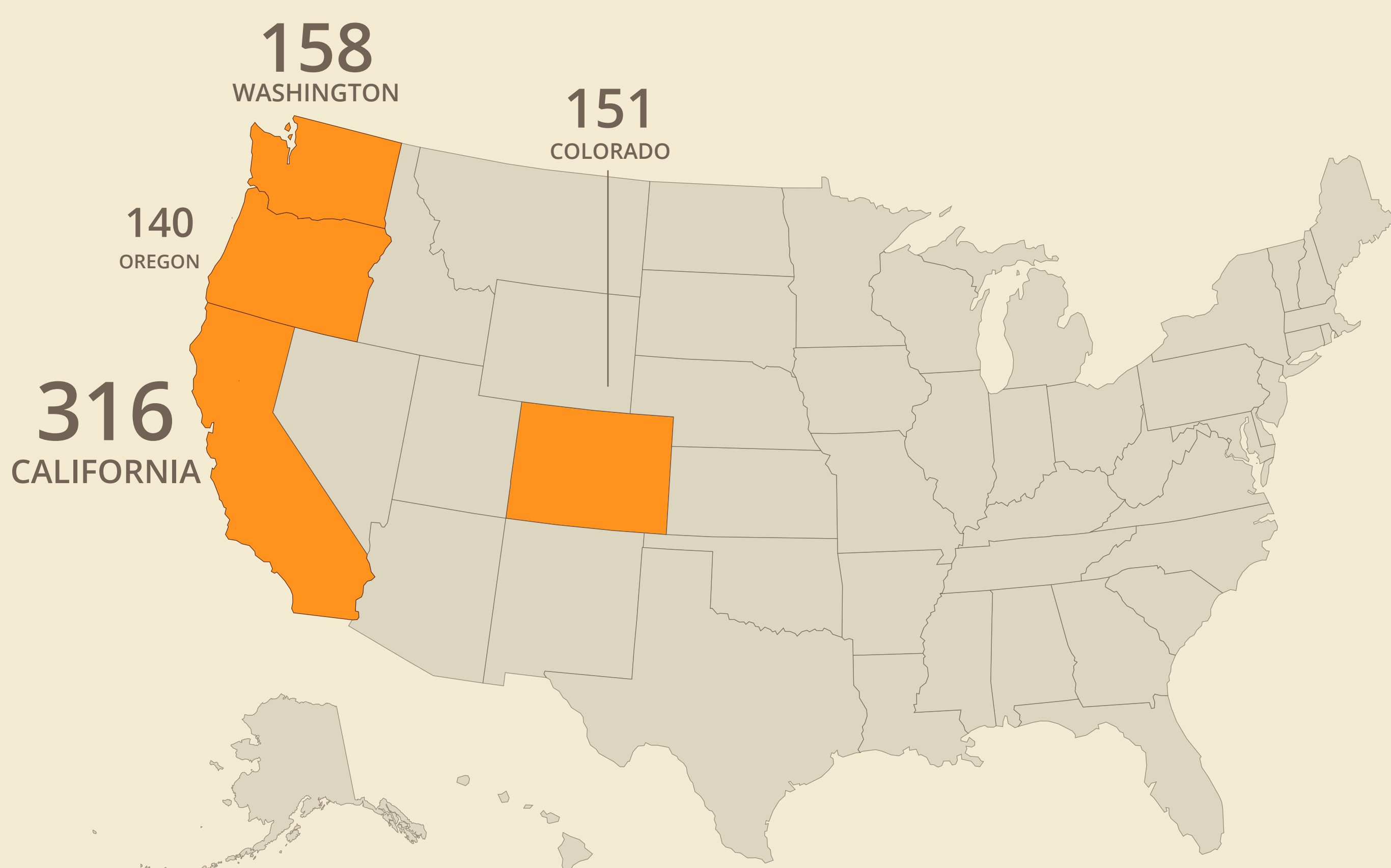
YEAST



Yeast starts the fermentation in
beer and also influences the
character and **flavor**.

MAPPING THE RISE OF CRAFT BEER

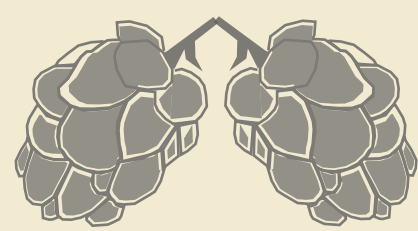
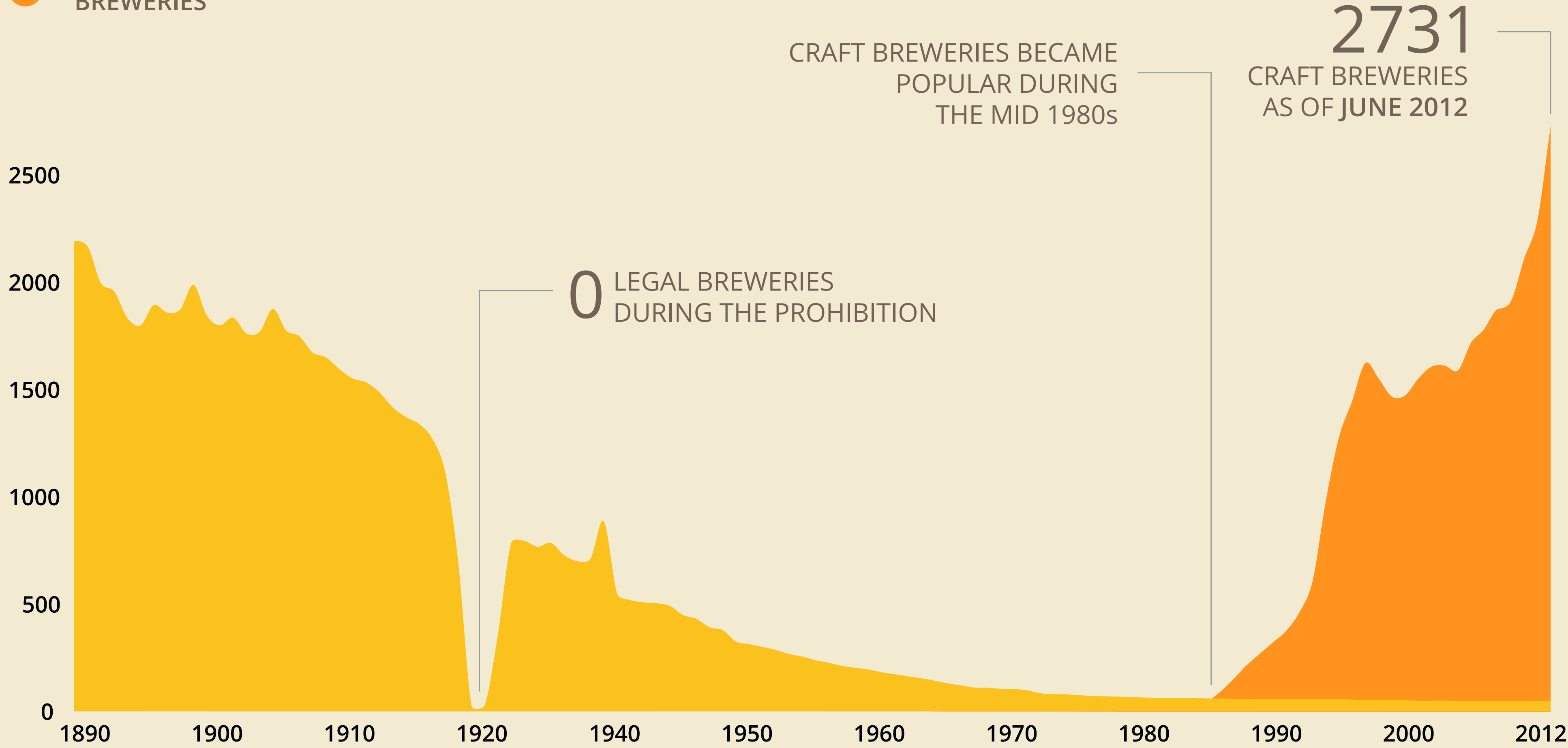
TOP 4 US STATES WITH THE MOST CRAFT BREWERIES AS OF 2013



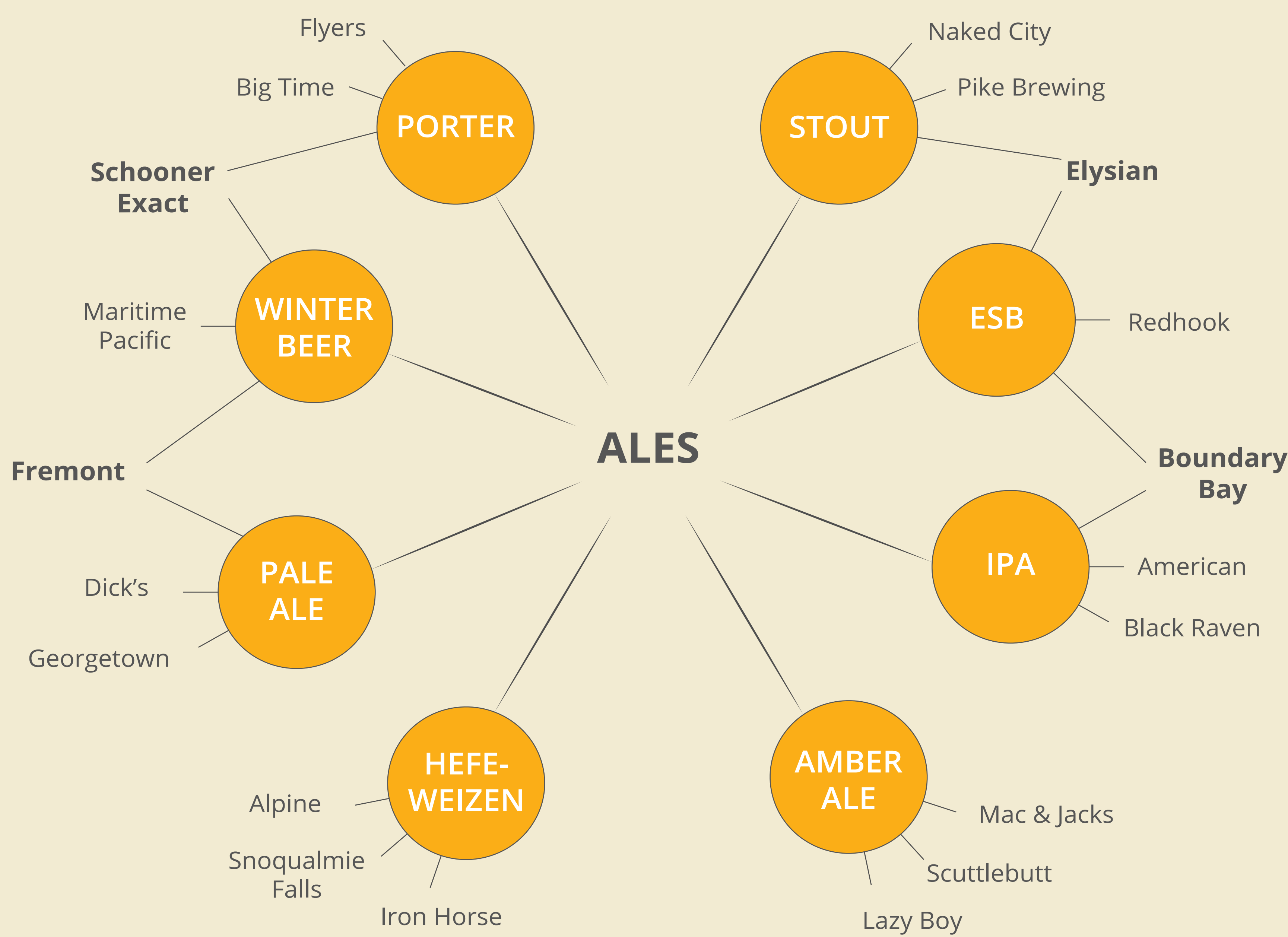
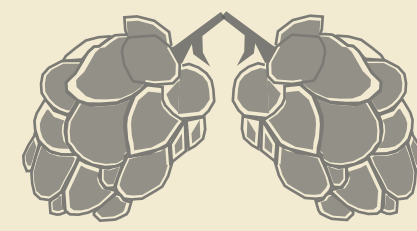
THE CRAFT BEER REVOLUTION IN NUMBERS

● TRADITIONAL
BREWERIES

● CRAFT
BREWERIES



THE BREWERIES IN WASHINGTON AND THEIR BEST ALE TYPES



Sources

- <http://www.craftbeer.com/the-beverage/history-of-beer/timeline>
- <http://www.craftbeer.com/craft-beer-muses/the-roots-of-american-craft-brewing>
- <http://www.newyorker.com/online/blogs/newsdesk/2013/06/idea-of-the-week-mapping-the-rise-of-craft-beer.html>
- <http://en.wikipedia.org/wiki/Microbrewery>