



FOR IMMEDIATE RELEASE

Coppertail Brewing Co. imparts the taste of the Florida Keys to their seasonal dark beer, Captain Jack's Stone Crab Stout

Fresh stone crab claws are added in the boiling process to bring a slightly briny taste to this traditional American stout.

February 2018, Tampa, FL – For the fourth year, Coppertail Brewing Co. has used an age-old method of brewing a stout beer to add a hint of the Florida Keys to create a roasty, delicious stout.

Captain Jack's Stone Crab Stout is brewed with stone crab claws, freshly harvested off the coast of Florida. Coppertail is not the first brewery to add shellfish to their beer; Oyster stouts were popular in U.S. East Coast breweries for many years and are still in production. But as far as it's known, no one else is brewing beer with Key West Stone Crabs.

Every year in December, Brewmaster Casey Hughes drives to Key West to meet with Captain Jack, who hands him freshly caught stone crabs in huge bags. He drives the crab back to Coppertail to a waiting boil kettle of beer in the making. Over 300 lbs. of stone crab claws go into the boil and the rest is served for dinner to hungry patrons and staff. The dinner, served upstairs in the Coppertail loft, always sells out.

Several weeks later the beer is ready to be enjoyed. It pairs well with seafood, naturally, and is described as savory, salty, rich and roasty.

Said Gary Kost, Coppertail's Marketing Director, "Our staff is always excited for Casey's return on "Stone Crab Day". It's also awesome to see the taproom buzzing in anticipation of the dinner. It's truly a fun time for our patrons and staff alike. The S&V Kitchen makes us amazing sides and sauces, and NOBODY leaves hungry."



The beer is dedicated Captain Jack, a fearless Key West fisherman who works hard each year to harvest hundreds of pounds of crab legs for its trip to Tampa. One claw is broken off and the crab is returned to the sea, where it grows back over time.

A portion of the proceeds from Captain Jack's Stone Crab Stout will be donated to the Florida Keys Commercial Fisherman's Association, to promote sustainable fishing, and to help preserve the way of life of Florida fishermen.



Casey Hughes, Coppertail's Brewmaster, and Derrick Gough, Packaging Supervisor, pour crab legs into the boil.

The Florida stone crab season is October 5 through May 15. Coppertail's Captain Jack's Stone Crab Stout season starts on Monday, February 12 and lasts until the beer is gone. It's available on tap at the Coppertail tap room and in 750ml liters at Coppertail and select stores in Florida.

About Coppertail Brewing Co.

Coppertail Brewing Co. is an independently owned production brewery in Tampa, FL, founded in 2014 by home brewer and reformed attorney, Kent Bailey, and professional brewer, Casey Hughes. The two wanted to bring more hop-forward and Belgian influenced beer to the thirsty masses.

Coppertail brews and bottles their beer in Tampa for distribution throughout Florida. Four core beers are available year-round, with seasonal releases and special treatments offered throughout the year. Coppertail beer is available at Total Wine, Target, Trader Joe's, Whole Foods, Publix, and at the brewery seven days a week. For more information, visit coppertailbrewing.com.

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