

OUR SIGNATURE BEERS

The Exchange Brewery numbers, rather than names, its beers. It's both a nod to the building's roots as Niagara's first telephone exchange, as well as some exceptional Belgian Abbey breweries (like Rochefort) where the monks opted for the simplicity of a numbering system.

The numbers also provide some insight into the flavour profiles of the beers, the lower numbers being more approachable and sessionable, the higher numbers more flavourful and intense and **the symbols** represent barrel-aged beers.

2 AMBER Ale ABV 5.2% | IBU 26 | SRM 12

This amber ale has a subtle hop backbone that shows off a complex malt character with crystal malts from Chile. They display the common characteristics of caramel, toffee and lightly roasted flavors of crystal malts but with more depth and presence. Malty goodness, medium body. *Bronze Medal - 2017 Ontario Brewing Awards*

3 PORTER ABV 5.3% | IBU 39 | SRM 22

This robust porter features roasted UK malts, Chilean caramel malts and East Kent Golding hops. Watch for this in casks for a true UK real ale experience.

7¹ White IPA ABV 6.6% | IBU 68 | SRM 5

Our White IPA is centered around big fruity hops, classic wit spices of orange peel and coriander, all fermented on our Belgian house yeast. Dry hopped and served fresh as an IPA should be.

8 Foreign Exchange STOUT ABV 7.2% | IBU 52 | SRM 30

Big and complex maltness with hints of molasses backed with hefty bitterness and light fruit notes from UK Pilgrim hops. *Gold Medal - 2017 New York International Beer Competition. Gold Medal - 2017 US Open Beer Championship*

10 Double IPA ABV 8.5% | IBU 90 | SRM 7

Hop-heads rejoice! Another EXB hop-bomb with layers of tropical fruit flavors and a palate coating bitterness. Surrender your tongue...

Witbier ABV 4.8% | IBU 14 | SRM 4

This brew showcases the collaboration of wheat, spices and yeast. Use of malted and raw wheat give this ale great wheat character and slight haze. Orange peel and coriander play nice with our belgian house yeast. Aged in Hungarian oak.

+ Golden Ale ABV 7.3% | IBU 33 | SRM 5

Dry with a light fruity nose. This beer may be the cross-over point for some wine drinkers. Fermented with our house belgian ale yeast then aged in french oak barrels with brettanomyces. *Gold Medal - 2017 New York International Beer Competition.*

***Session Saison** ABV 7.3% | IBU 33 | SRM 5

This low alcohol saison is the perfect introduction to belgian-style beers. Lightly hopped with Vanguard and Crystal, this beer lets pepper and clove flavors of our house yeast shine with subtle oak flavors. Aged in large oak vessels with Ontario-grown Clear Valley hops.

& Oud Bruin ABV 7.4% | IBU 27 | SRM 21

Our non-traditional version of this Flemish ale is decidedly tart from a short lactic fermentation and then aged in oak with a mixed cocktail of wild yeast and bacteria to round out its flavour. *Gold Medal - 2017 Ontario Brewing Awards*

∞ Peppercorn Rye Saison ABV 6.9% | IBU 30 | SRM 6

Brewed with whole peppercorns and rye malt, this saison has a great depth of spicy flavors complimented by earthy hops from France and Slovenia. *Gold Medal - 2017 New York International Beer Competition.*

& Flanders Red ABV 7% | IBU 27 | SRM 14

A Flanders-esque ale aged in red wine barrels and blended to produce a complex sour masterpiece. *Silver Medal - 2017 Ontario Brewing Awards*

⌘ Gluten Free ABV 5.9% | IBU 19 | SRM 8

Our gluten-free Saison is brewed with one of our favourite pseudo-cereals, Buckwheat. Don't worry - Buckwheat contains no gluten. Its nutty and earthy flavours blend with sweet sorghum, dark Belgian candi sugar and herbal hops for balance of sweetness while maintaining a refreshing finish. *Gold Medal - 2017 US Open Beer Championship*

THE EXCHANGE BREWERY

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“Canadian Brewery of The Year”

2017 New York International Beer Competition

OUR STORY

Founded in January 2016 by Robin Ridesic, The Exchange Brewery (“The ExB”) focuses on making exceptional craft beers with the finest ingredients. The Exchange’s selection of brews includes a range of American styles, including seriously hoppy IPAs and sour and funky Belgian-style ales.

The brewery, tasting room and retail store in Niagara-on-the-Lake is situated in Niagara’s first telephone exchange building. The historic building is located on bustling Queen Street, in the heart of the town’s historic district, which attracts locals and tourists alike. The location also allows the brewery to take advantage of the region’s unique assets: locally grown hops, barrels from local wineries, local fruit and fruit yeast cultivated from local orchards.

The brewery houses a 10BBL brewhouse with five fermenters, three bright tanks, and eight serving vessels running directly to the draft lines. The cellar is equipped with two large German-made Hungarian oak foeders and more than 50 French oak wine barrels obtained from local wineries, including [Pearl Morissette Winery](#), [Stratus](#) and [Chateau des Charmes](#).

Since The ExB’s opening, Head Brewer Sam Maxbauer, who hails from Michigan, has overseen the creation of **over 40 beers**. Two eight-tap bars in the tasting room feature year-round brews alongside limited-release and seasonal releases.

Beer is available in growlers or elegant 750ml Italian sparkling wine bottles, to take home. The near-black glass of the bottles allows for the highest UV protection, supporting the integrity of the beer and offering an ideal vessel for aging beers – which is a focus of the brewery.

NUMBERS

In less than **2 years**, The Exchange Brewery has grown to a **15 employee**-operation and is working with a **7 person Sales team** and **30+ licensees** across the GTA & Niagara. The ExB beer has already taken home **12 medals** in provincial, national and international competitions. In addition to its bottle shop, the ExB is offering a rotating selection of **8 beers** on its online store, with shipping available accross Ontario. In 2018, the ExB will be releasing **5 new beers**, including the very **1st Spontaneous Ale** in Ontario.



Robin Ridesic, FOUNDER & CEO

Robin is a passionate beer drinker and homebrewer who fell in love with hoppy IPAs and sour beers. Her enthusiasm for delicious and unique brews evolved into a deep desire to create the world’s best versions of these niche beer styles. Although she grew up in the business world of management consulting, Robin is delighted to be bringing together two of her biggest passions in life – beer and the community of Niagara-on-the-Lake – in the founding of The Exchange Brewery.



Sam Maxbauer, HEAD BREWER

Sam is an American brewer from the great state of Michigan, where he worked at Northern United Brewing Co. creating beer for several brands including North Peak Brewing Co., Leelanau Brewing Co., and Jolly Pumpkin Artisan Ales. Sam has also tried his hand at distilling and blending spirits for Civilized Spirits as part of Mission Micro Distillery. Now he likes to focus on (and drink) barrel-aged beers and sour ales as well as a few “hop-bombs” from time to time. He now enjoys taking advantage of the micro-flora floating around his new home in Niagara