

# Flying Fish Fact Sheet

Flying Fish Brewing Company  
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Free tours and tastings are conducted every Saturday between 1pm and 4pm.

## VITAL STATISTICS

Brewery size:	13,542 square feet
Brewhouse size:	20 Barrels, 2 vessels
Fermenters:	8-40 barrel, 3-60 barrel
Bottling Line:	SMB Technik 12-spout
Current Annual Capacity:	9,500 barrels
Potential Annual Capacity:	16,000 barrels

## ABOUT FLYING FISH BREWING CO.

When Gene Muller founded Flying Fish Brewing Co. in 1995, he did so first on the World Wide Web—making it the world's first virtual microbrewery. That early Web site helped generate positive press coverage and helped attract the investors needed to make the virtual brewery a real one. Muller said the idea was to make the Web site "This Old House meets the World Wide Web"—letting people go behind the taps and see the thousands of details needed to put a microbrewery together.

He also wanted to give beer lovers a chance, via their computers, to roll up their cyber-sleeves and help build the brewery. The site let beer lovers help select and name beers, design t-shirts and labels, volunteer to be a taste-tester and even apply for a job as a brewer. Visitors to the Web site can sign up for FlyingFishMail a monthly e-mail newsletter which now boasts more than 12,000 subscribers.

Muller, who got into the microbrewing field to become a brewer, trained at Chicago's Siebel Institute of Technology, America's oldest brewing school. He quickly realized someone was going to have to run the day-to-day business of the brewery and now serves as President and Head Janitor (though not necessarily in that order).

Flying Fish Brewing Company is located in Cherry Hill, New Jersey, approximately seven miles east of Philadelphia. In a state that once boasted 50 breweries, it is the first brewery in Southern New Jersey and the first new brewery built in that part of the state in more than half a century. From its opening in late 1996, Flying Fish has tripled its capacity and become the largest of the approximately 20 craft breweries in the state.

Head brewer Chris Rafferty now produces four full-time styles, as well as a variety of seasonal beers.

The key word to describe all Flying Fish beers is "balance." The beers are full-flavored, yet highly drinkable. Flavors harmonize, not fight for individual attention. Hopping is generous, but to style. Seeing beer as equal to, if not superior to, wine, Flying Fish beers are designed to complement food. Because of this effort, one can walk into any fine restaurant in the Philadelphia region and be pretty sure of finding a Flying Fish beer available.

Flying Fish beers were the first in the region to be featured at the Great British Beer Festival, the Oregon Brewers Festival and Mondial de la Biere in Montreal, Canada. They have also won several medals at the Real Ale Festival in Chicago, the World Beer Championships and is the only New Jersey brewery featured in the 2000 book Best American Beers.

The four primary Flying Fish beers are:

### **Flying Fish Extra Pale Ale**

An original American pale ale, our XPA highlights the subtle, sophisticated flavors and aromas of our US pale two-row malt and Belgian aromatic and Munich malts. This beer is not designed to be a clone of a hoppy West Coast pale ale, but rather to celebrate the often overlooked malt side of the equation. The Belgian malts heighten the malt character both in flavor and aroma. U.S. grown Mt. Hood and Magnum hops create an extremely balanced beer with a beautiful straw color. Lightly filtered to preserve complexity.

Alcohol by volume: 4.8%; Bittering: 30 IBU; Original Gravity: 1.046

### **Flying Fish Porter**

A robust porter, smooth and full bodied with chocolate notes. Not a "heavy" beer, but one you will want to savor. This is a great sipping beer as well as a wonderful dessert beer (try it with some semi-sweet chocolate). Four different malts (US pale two-row, Belgian chocolate, Belgian Munich, US crystal). Hop styles are Magnum, Yakima Goldings and Mt. Hood from the Pacific Northwest. Lightly filtered and bottle conditioned to preserve the complexity and freshness.

Alcohol by volume: 5.3%; Bittering: 25 IBU; Original Gravity: 1.055

### **Flying Fish ESB Ale**

Bright amber color, moderately carbonated. Rich malty start features caramel notes that develop into a smooth, hoppy finish. Lightly filtered to preserve flavor and complexity. Alcohol by volume: 5.2% Bittering: 40 IBU; Original Gravity: 1.054

**States the world's leading beer writer, Michael Jackson, about Flying Fish ESB: "Assertive, very drinkable, nice balance . . . I could sink quite a few pints of that."**

**All About Beer magazine called this beer "hugely quaffable."**

### **Flying Fish Belgian-Style Abbey Dubbel**

An exceptionally complex bottle-conditioned beer with many interwoven flavors. This classic-style Abbey beer features an immense head with a fruity nose and a generous body. Malty in the middle, with a clean, almondy dry finish and a slight alcohol warmth. This Dubbel uses the traditional—and time-consuming—Belgian triple-fermentation process to impart its unique flavors.

Alcohol by volume: 6.8% Bittering: 20 IBU; Original Gravity: 1.060

**Says Michael Jackson about Flying Fish Dubbel: "A wonderful example of the style."**

### Seasonal Beers:

#### **Flying Fish Belgian-Style Farmhouse Summer Ale**

A highly drinkable "every day" beer inspired by the Farmhouse ales of Southern Belgium. Contains Belgian two-row pale malt and 7% wheat. This beer is lightly filtered with an earthy, spicy hop character from imported Styrian Goldings hops and a beautiful rich creamy head from the wheat. Dry, quenching finish.

#### **HopPhish India Pale Ale**

This I.P.A. is a deep golden color, with plenty of hop bitterness balanced by malt sweetness. Because of the extensive dry hopping, there's a spicy, fruity hop finish. Lightly filtered to maintain the appropriate body and flavor, the IPA is then keg-conditioned for extra character.

#### **Flying Fish BlackFish Ale (made from Extra Pale & Porter)**

The idea for the beer came from an unknown, but much appreciated bartender in Virginia who combined Flying Fish Extra Pale Ale with Flying Fish Porter and christened it BlackFish. With bottles and Extra Pale Ale and Porter in hand, you are ready to create the rare and elusive black and tan yourself. Pour equal amounts into a glass and savor the smoothness yet complexity of this mix.

#### **Grand Cru Winter Reserve**

This flavorful Belgian-style golden ale showcases a variety of the ingredients and brewing methods that help differentiate Flying Fish beers. The Grand Cru is brewed with pale malt, a small amount of wheat, and augmented by a small amount of Belgian candi sugar. It's hopped with Styrian Goldings and Magnum, employs a sour mash, and is fermented with two yeast strains.

