

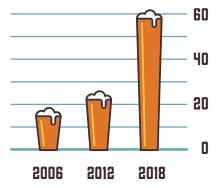
visitidaho.org/breweries







#### **NUMBER OF IDAHO BREWERIES\***



# ✓ WHY ► IDAHO BEER?

In a state widely known for its potatoes, mountain summits, and whitewater rafting, a burgeoning craft beer scene can remain a well-kept secret. With fresh-grown hops and barley within a day's drive of every brewery in the state, here's your chance to taste brews made with spectacular local ingredients by brewmasters dedicated to moving the industry forward. Pack this brochure with you on your craft beer quest to discover Idaho breweries and sample these outstanding beers for yourself.

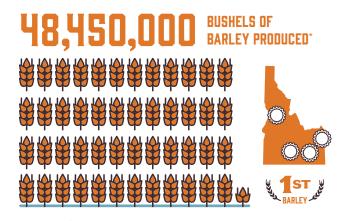


#### **IDAHO** BARLEY



Idaho produces both malting and feed varieties of this versatile grain, although the majority produced in the state is used for malting to create delicious brews.

Craft breweries use about four times the amount of malted barley as corporate breweries.



🛱 = 1,000,000 bushels of barley

Idaho is the largest barley producer in the U.S., harvesting 510,000 acres and producing 48,450,000 bushels in 2017.\*



The Gem State is the top producer of barley in the nation,\* and as of 2017, the number two producer of hops\*\*. Add cold and refreshing mountain water to this mix of stellar beer ingredients, and it's no wonder so many passionate beer drinkers turned brewers have put their roots down in Idaho.

## LOCAL INGREDIENTS



<sup>\*</sup> USDA Small Grains Summary, 2017

<sup>\*\*</sup> USDA Hop Report, 2017



#### IDAHO HOPS



Hops are grown in two distinct Idaho regions – the majority in the warm, arid southwest, and some in the northern panhandle. Growing conditions and production methods vary in the two growing regions, leading to a large number of hop varieties. Idaho hop farms are continually innovating and experimenting to develop new hop varieties.



**A** = 500,000 pounds of hops

Idaho is the second largest hops producer in the U.S., harvesting 6,993 acres and producing 13,759,000 pounds of hops in 2017. Most of Idaho's hops (nearly 75%) are grown in Canyon County in southwest Idaho, and the world's largest contiguous hop farm is located in Bonners Ferry in northern Idaho.\*

### SPENT GRAIN



After the brewing process, spent grains, a by-product of brewing, still contain trace nutrients. To keep this product out of the landfill, some craft breweries offer the spent grains to area farmers to use for compost or animal feed.

#### WATER CONSERVANCY



Beer is more than 90% water, so maintaining quality water sources is a priority. Through the Idaho Brewshed Alliance, Idaho breweries have partnered with Idaho Rivers United to keep our water clean and delicious for the beer it produces.\*



For more information on Idaho food and agricultural products visit: www.idahopreferred.com

#### UNUSUAL INGREDIENTS



Idaho's inventive beers push the limits on flavor. From potatoes to huckleberries, hints of pizza and spruce tips, the Gem State's craft beers utilize ingredients that push the boundaries of traditional beers, offering mouthwatering flavors that surprise and delight.

### IDAHO BEER STATS

ECONOMIC IMPACT





#### TOP 6 HOP VARIETALS GROWN IN IDAHO†













Amarillo (11%)

www.brewersassociation.org/statistics/economic-impact-data/

<sup>\*\*</sup> www.brewersassociation.org/statistics/economic-impact-data/ † usda.mannlib.cornell.edu/usda/current/CropProdSu/CropProdSu-01-12-2018.pdf



It's always a good time to drink good beer, but in Idaho, we dedicate the entire month of April to elevating the breweries, restaurants, distributors, and farmers that make Idaho's beer delicious and accessible. Embrace Idaho Craft Beer Month by sitting down to a beer pairing with locally farmed foods, educational panels, tap takeovers, and beer festivals across the state. Share your Idaho Craft Beer Month adventures with #PintsUpIdaho.

www.IDAHOCRAFTBEERMONTH.com

## IDAHO BREWER'S TRAIL MAP



