

CASK DAYS 2018

14th Annual Cask-Conditioned Beer Festival

Friday, October 19th – Sunday, October 21st, 2018
Evergreen Brick Works (550 Bayview Ave.)

For Immediate Release

TORONTO, ON – Wednesday, August 8th, 2018

In conjunction with Celebrate Ontario, Cask Days is excited to announce the inclusion of new educational programming with world renowned brewers, industry-leading cask ale panelists, and bus transportation packages from select cities this year.



Cask Days celebrates the love for cask ale: unpasteurized, unfiltered and naturally carbonated beer that is served direct from a cask barrel, and showcases more than 400 beers and ciders from producers across Canada and the United States. This three-day festival has an audience of over 10,000 attendees, and will feature new beers being tapped each day.

The festival kicks off with the *Brewers Gathering*, attracting industry professionals from coast to coast to celebrate the first tapping, and attend educational seminars by industry leaders. Hosting these seminars are acclaimed international guest speakers Kevin Martin, Director of Brewing Operations of **Cascade Brewing Company** in Oregon, and Tim Adams, Founder and Head Brewer of **Oxbow Brewing Company** in Maine.

The *Real Talk!* Panel, comprised of well-known Toronto beer and cask experts, including festival founder Ralph Morana, will be discussing the history and evolution of cask ale during an interactive Q & A on the Saturday morning of Cask Days.

Accompanying the exceptional line up of beers are a few of Toronto's most reputable restaurants; **Birreria Volo, El Rey Mezcal Bar, Harry's Charbroiled, Montgomery's Restaurant, PG Clucks, Tennessee Tavern.**

Additional and exciting highlights; the **Keep6 Imports** draft bar, Casktails; curated cocktails and served from a cask by **Dillon's Distillery** and Michael Webster of **Bar Raval**, natural wine presented by the **Grape Witches**, an immersive sensory encounter with a live brew put on by **Toronto Brewing**, and the **Volo Cellar**; a secret bar featuring bottle pours of their favourite lambics, including **Brasserie Cantillon.**

Top local talent such as DJ Dopey and DJ Mensa will represent the festival music, highlighting turntablism; the art and use of turntables to manipulate sound to create new music, beats, and sounds. Sunday's Volo Beer Garden returns as a family-friendly event, with onsite representation and activities from our charitable partner, **Unity.**

From its humble beginnings on the patio of Bar Volo in 2005 with 22 casks, 18 breweries and 130 attendees, Cask Days has grown to be "the most exciting beer event in Toronto" according to Stephen Beaumont, author of *World Atlas of Beer.*

Tickets range from \$30.00 - \$200.00 and will be available for purchase exclusively online caskdays.com starting Wednesday, August 8th, 2018 at 8:00 AM EST.

For media requests, sponsorship or general questions please contact: cassandra@caskdays.com

ABOUT CASK DAYS

Cask Days is a family run cask-conditioned beer festival that started on the patio of Bar Volo in 2005. The festival has evolved into one of the most exciting craft beer festivals in the country and one of the largest cask-conditioned beer festivals in North America. It encourages brewers to experiment and explore diverse beer styles, and offers the opportunity to showcase their finest brews. In many cases – one offs that are specially made for the event in cask-conditioned form. Our goal is to host a unique beer festival experience that celebrates local craft beer, food, art and music. Cask Days has recently opened an online Cask Shop that sells equipment and accessories for dispensing, serving and making cask-conditioned ale.

WHAT IS CASK-CONDITIONED ALE?

In the early days of draught beer, before metal kegs, CO2 tanks or refrigerated coolers, there was cask-conditioned ale. Also known as cask ale, or sometimes real ale. Unlike most beer, which is delivered from the brewery in a finished state, cask-conditioned ale does not complete its fermenting until days or even moments before it is delivered to the drinker, with a small amount of fermentation continuing in the cask from which the beer will be poured. Before tapping, a vent is opened in the top of the cask and the extra gas is allowed to escape, which is why cask ale is less carbonated than other beer. As a final step ‘finings’ are added to encourage the yeast to sink to the bottom, where it will remain undisturbed while the beer is poured. Your finished pint may be a bit cloudy, but should be mildly carbonated, slightly chilled and fresh and vibrant in taste.

SESSION TIMES

Session One: Friday, October 19th, 2018 (1:00pm – 5:00pm)

Session Two: Friday, October 19th, 2018 (8:00pm – 12:00am)

Session Three: Saturday, October 20th, 2018 (1:00pm – 5:00pm)

Session Four: Saturday, October 20th, 2018 (8:00pm – 12:00am)

Volo Beer Garden: Sunday, October 21st, 2018 (1:00pm – 6:00pm)

SOCIAL

Website	caskdays.com
Facebook	facebook.com/caskdays
Instagram	@caskdays
Twitter	twitter.com/caskdays
Hash-Tag	#oncask #caskdays
Media Kit	caskdays.com/media