



Hello, nice to meet you, we're Boston's Newest Brewery (well, not exactly, but "The Metro Boston Area's Newest Brewery" just doesn't quite have that same ring). And we at Bone Up Brewing Company are very excited to become the newest addition to the Boston area's burgeoning beer scene. Our founders, Jared and Jimbo, have lived and worked in Boston for nearly a decade and are proud to call it home, which is why we couldn't be more pleased about the brewery's Everett location. The area north of the city off the Orange Line has been quietly undergoing a beery revitalization over the last couple years, and we'll add to that quite nicely. Bone Up is perfectly situated in a little brewery hub with all the cool kids - our taproom will be a stone's throw from Night Shift Brewing and Short Path Distillery (hey, neighbors!), a short ways from the Slumbrew taproom in Assembly Row, and within a couple miles of Idle Hands, Mystic, Bantam Cider, and the Downeast Cider House!

We're here because we love brewing - and obviously drinking - delicious beer! And what better way to show our love for both beer and our fair Metro Boston Area than by starting a brewery so that we may share these fermentables with our neighbors? There isn't one. Don't even try to think of a better way because it doesn't exist.

Bone Up Brewing Company has been years in the making, but it's a story the likes of which you've heard a hundred times by now: our head brewer Jared started with a few (admittedly terrible) homebrew batches over a decade ago, and the Brewing Bug took hold. Eventually he was brewing so often that the owner of his local homebrew shop offered him a job, figuring he'd be there just as often either way. Then he moved on to competitions (he has one award to his name: Most Blatant Disregard for Contest Rules) and eventually jobs with some of the most well-known names in the Boston beer scene. Jimbo, being a bit younger, is a little newer to the Boston Beer scene, but a shared love of beer is what caused our two founders to meet (well, beer and heavy metal actually, but that's a different story for a different time). With that in mind, Jared will be more active behind the scenes, using his years of brewing experience and his musky brawn to produce and deliver our delicious beers, while Jimbo will be utilizing her homebrewing experience in the role of assistant brewer in addition to providing a friendly face behind the taproom's bar on weekends.

We're just itching to open up the brewery doors (and trust us, there's this cool bay door opening up into the parking lot, where we'll have tables, games, music, food trucks, and ever so much fun. Weather permitting). We're a straightforward, easygoing duo, and want to cultivate a neighborhood environment we'd like to hang out in. Though our initial space will be, uh, cozy, we see the idea of a local brewery as one of community, so keep us in mind when looking for somewhere to hold gatherings.

Bone Up will be brewing classic American pre-prohibition styles using Belgian techniques, starting with four year-round offerings:

Extra Naked Premium Cream Ale: Don't be fooled by the words "cream ale," our flagship brew packs a lot of flavor into a beer that's light in body and color (realistically it sits directly between a pilsner and a saison, but there's not really a word for that so we went with "cream ale").

Wasted Life IPA: It's an IPA and it's hella delicious. End of story.

Key Lime White: Jared likes key lime pie so much that he once drove all the way to Key West just to get the real thing, and this is his liquid homage to that most delectable of desserts.

Shut Up Kelly Porter: A porter so tasty you won't be able to shut up about it (we know this from what is perhaps an unfortunate amount of real-life experience).

The taproom will also be offering several one-off/taproom-exclusive batches for the savvy drinker that comes our way. We don't want to spoil any surprises just yet, but with a collective twelve years of brewing experience (both amateur and professional), we've got a pretty righteous recipe roster.

Forever the experimenters, we are always looking for ways to further tailor our product to you, the world-wise beer drinker. An idea we're playing with is the production of personally-commissioned beers, be it for a wedding (Jared and Jimbo are making SECRET BEERS for theirs!), milestone birthday, or just in case you wanted to pay to find out what three barrels of smoked barrel-aged blueberry carrot saison would taste like (terrible, go home). If you know a local bar or restaurant looking for a private label beer to serve inside their walls, have them get in touch with us and we'll brainstorm with them to find the perfect brew for their establishment.

FAQ

Wait, Jimbo is a girl?

Yes. Don't worry about it.

When will the brewery be opening?

We've got hella red tape and construction to get through before we can give you an exact date, but we're shooting for early June 2015 - just in time for summer.

Where is the brewery located?

Our brewery and taproom is located in Everett, MA. We'll have growler hours on weekends/some evenings at the very beginning, and move to taproom hours and full pours as quickly as we can. Look for BUBco on draft around the city as well!

When can I have samples?

As soon as possible! Unfortunately we can't legally produce beer for sale yet, but as soon as we can the beer will flow like wine.

How can we stay updated on brewery progress and events?

Well that most certainly is a question we get asked frequently and not just a thinly-veiled attempt at plugging our blog/twitter/facebook/instagram! Here you go:

<http://www.boneup.beer/blog>

<https://twitter.com/boneupbrewing>

<https://www.facebook.com/boneupbrewing>

<http://instagram.com/boneupbrewing>

Obviously we'd love if you followed us on all pertinent social media channels, but if you're just looking for straight-up info, the blog is the most news-oriented.

Can we chat more?

Sure! Email is the easiest way to get in touch with us: info@boneup.beer