



Inspired Brewing®

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Imperial Coffee Blonde Ale takes first place at Bell's annual homebrew competition

COMSTOCK, Mich. – The winners of Bell's 10th Annual Homebrew Competition were announced during the 11th Annual All Stouts Day at the Eccentric Café this past Sunday, Nov. 3.

Three homebrewers placed out of the 122 entries submitted this year. First place went to Bill Blakeslee for his Imperial Coffee Blonde Ale. He will brew his recipe at Bell's original brewery in Kalamazoo to then go on tap at the adjacent Café.

Blakeslee will also head to the [2020 Great American Beer Festival](#) in Denver as a guest of Bell's and compete alongside a Bell's brewer in the Pro-Am Competition.

"This was another very solid year of homebrew entries. Once again there was no lack of off-the-wall and innovative recipe designs and execution," said David Curtis, Bell's General Store Operations Manager and competition organizer.

Second place went to Adam Cagle for his Blueberry Lavender Gose. Third place went to Nick Rodammer (2012 winner) for his dry-hopped Session Sour Ale with guava and sea salt.

This year's honorable mentions are (in no particular order):

- Andy Akers – British-inspired Ale with honey and ginger
- Travis Wasson: Kettle-soured, smoothie-style Gose with lactose, Himalayan sea salt, mango and peach puree
- Taylor Pomeroy & Scott Horton - Cherry Cream Ale
- David Beerens - Belgian Saison

- Joe Stanley - English Porter

All were recognized during Sunday's announcement and received a prize.

From ingredients, to equipment to advice, the [Bell's General Store](#) continues supporting the homebrew community that helped Larry Bell get his start before the brewery sold its first commercial pint. Originally founded as the Kalamazoo Brewing Co., the Bell's General Store opened in 1983.

For more information and for updates, keep an eye on Bell's website, [bellsbeer.com](#), or join them on social media - [Facebook](#), [Twitter](#), [Instagram](#), [Snapchat](#) and [Untappd](#).

Cheers and congratulations to everyone!

PREVIOUS FIRST PLACE WINNERS

2018: [Apricot IPA](#) - Matt MacQuillan

2017: [Damson Plum Crisp Saison](#) – Steve Vroegop

2016: [Freedom of Peach](#), a hoppy saison brewed with peaches from Evan Monroe

2015: [Bale So Hard](#), a farmhouse ale brewed with HBC 438 and Mosaic hops, from David Hellen

2014: Coffee Mustache, a California common style beer brewed with coffee, from Matt VanNatter

2013: Proud Mitten, a dry hopped IPA/pale ale made with Centennial, Citra and Simcoe hops, from David Lyman

2012: Manden Med Leen, a black IPA brewed with Belgian yeast, from Nick Rodammer

2011: A Bit of Heat from Geoff Groff, brewed with paradise seeds, rose hips and habaneros

2010: Oscar's Folly, a collaborative IPA from Jarrett Cupp, Bailey Cupp and Paul Gentz

IMAGES AVAILABLE HERE: <http://bit.ly/34uY4VO> | **Password:** homebrew

ABOUT BELL'S BREWERY:

Bell's Brewery, Inc. began in 1985 with a quest for better beer and a 15 gallon soup kettle. Since then, we've grown into a regional craft brewery that employs more than 550 people over a 41 state area, in addition to Puerto Rico and Washington DC. The dedication to brewing flavorful, unfiltered, quality craft beers that started in 1985 is still with us today. We currently brew over 20 beers for distribution as well as many other small batch beers that are served at our pub in Kalamazoo, the Eccentric Cafe. Our ongoing goal is to brew thoughtfully, creatively and artistically. 100% family-owned and independent, we strive to bring an authentic and pleasant experience to all of our customers through our unique ales and lagers. For more information, please visit [bellsbeer.com](#).