



THIS IS THE STORY OF OUR BEER, OUR BREWERY, AND THE FRIENDS WE'VE MADE ALONG THE WAY.

At its heart, beer is a sociable beverage: we've all bonded with people over beers, and we've all heard many an old-timer wax poetic about the loss of the pub as a communal meeting place in town. Hell, our company founders met because of a shared love of good beer (well, beer and heavy metal, but that's beside the point for now).

Over the last decade or so, we've noticed - to our delight - that we've gotten some of that good old-fashioned sociable beer culture back! And, somewhat unexpectedly, we usually find it tucked away in old industrial parks.

But we're getting ahead of ourselves (where are our manners?). We're Liz and Jared Kiraly, the founders of Bone Up Brewing Company! We're a husband and wife team that loves brewing (and drinking) delicious beer. Bone Up is the product of years of constant homebrewing, obsessive research, a variety of beer travels, and an unfortunate number of people getting cornered into one-sided conversations about things like IBUs versus perceived bitterness, the desirability of isoamyl acetate in Belgian styles, the inverse relationship between attenuation and flocculation, and our opinions on various types of lightbulbs and wood stain.



We tend to think of ourselves as straightforward, easygoing people and that tends to show through in our beers, hence our slogan: Made From Ingredients. We like beers that are drinkable, unique, and disappear from your glass without you realizing it.

We think the science and skill behind brewing is fascinating and could talk shop for hours (hence our name, "Bone Up," which means to learn more about something), but at the end of the day, beer is fun and sometimes, you're allowed to simply enjoy it!



2016

We spent much of 2015 (okay, and early 2016) neck-deep in the delusion that we might somehow be "opening soon," despite the fact that our brewery-to-be was little more than a dank hole. And while we were largely being held back by delays beyond our control, we made the most of it! We took that optimistic delusion and used it to carry us forward through months of renovation sessions (not to mention a wide variety of tools thrown across the room in pain and/or disgust and/or frustration).

And after all that sweating and hammering and cursing and napping, a brewery was born! Finally! And *dang* but it was the greatest feeling ever. After months full of planning and building and puzzling over government forms and waiting and waiting and waiting for things to be ready, we got to make beer and serve it to our thirsty customers!

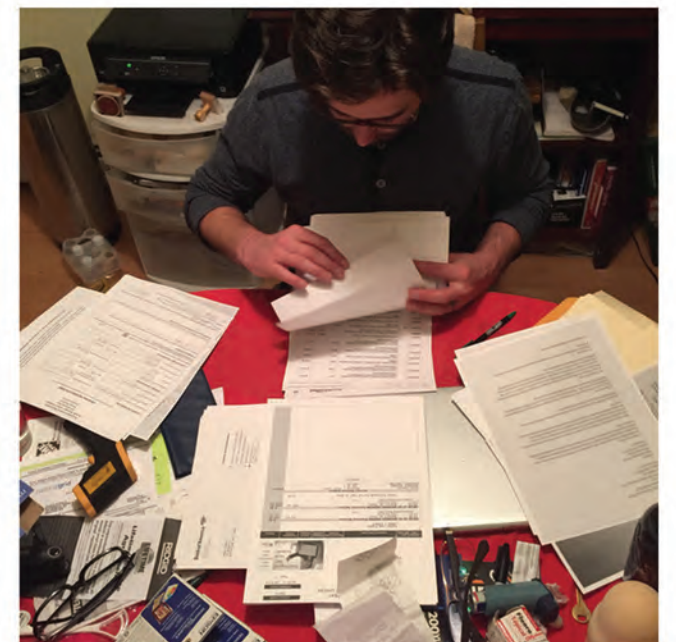
A SERIES OF PERPETUAL PRODUCTION DELAYS

In early 2014, we set out about the Boston area, looking at every suitably-sized industrial/commercial property in search of the one with that "special something" (low rent).

After months of searching, we found an out-of-use industrial laundromat with a trash-filled dirt parking lot, a surprising lack of interior walls and/or lights, and a back bathroom (complete with shower) with what appeared to be blood on the floor.

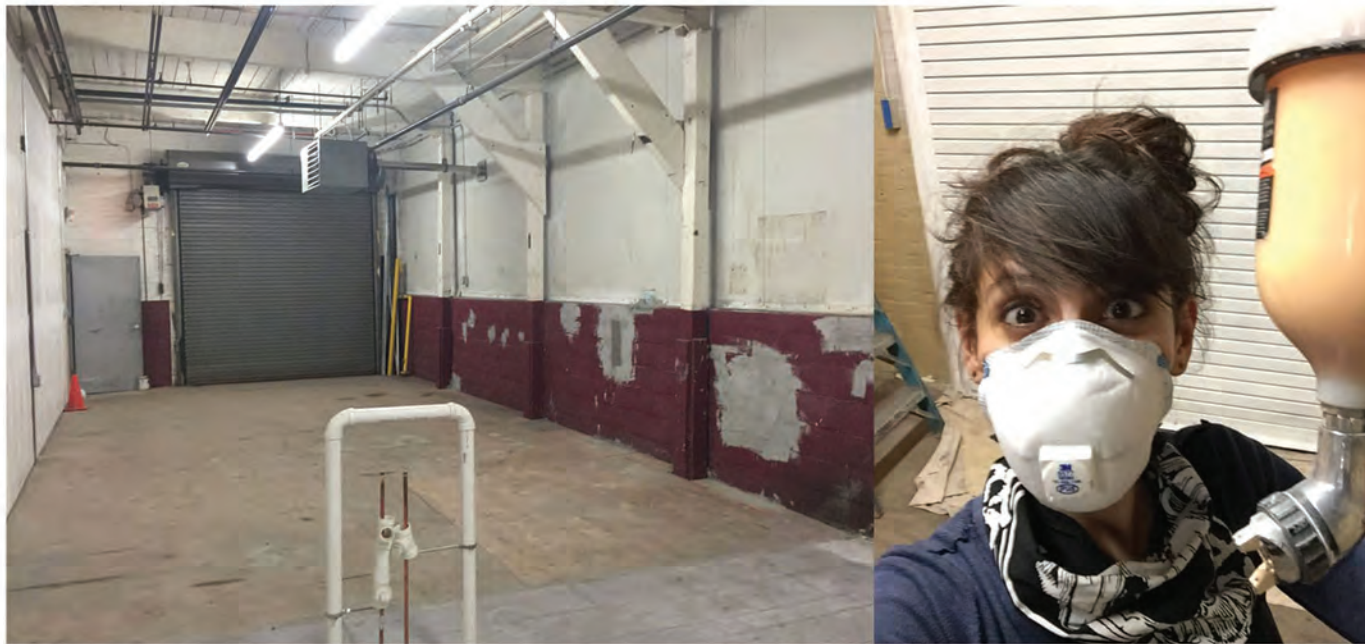
One look at this obvious set-up to a horror movie and we were smitten. We signed our lease, started filing our plethora of permits and licenses, bought our equipment, and said "we'll probably be open by next summer!"

And oh man, were we ever wrong about that last part. Summer came and went with maddeningly little progress on buildout, and it wasn't until fall 2015 that we were able to get in there and work our magic. But when we did, we set about that weird lil' space with such a fervor that it's now nigh-unrecognizable when compared to its original self.



It was a maelstrom of painting and hammering and swearing and sanding - everything that we could legally build/fabricate/install ourselves, we did: from the lights to the cold room to the floors themselves. And when our own admittedly-limited experience wasn't enough, we set about straining our families' willingness to do us favors - Jared's dad built our bar, Liz's dad and uncle installed our floor, and so on. This brewery quickly became an extension of ourselves, and we've busted our collective humps to make it the best we can.





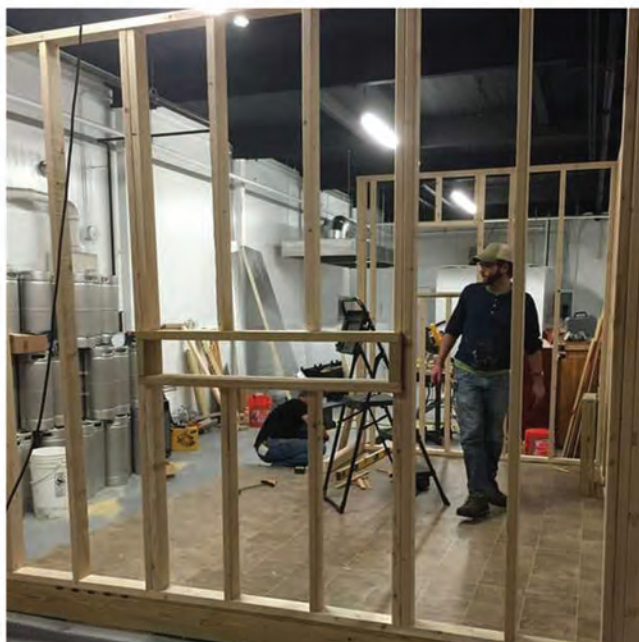
2015 BUILDOUT

Number of hammers thrown across the taproom during construction: **6**

Number of nail guns thrown in similar circumstances: **you don't want to know**

Original estimate, in hours, for time to paint the brewery: **15**

Actual number of hours taken to paint the brewery: **95**



LESSONS IN MISPLACED OPTIMISM

Total screws used, in pounds, when constructing the cold room: **40**

Total number of lightbulbs Jared hung when he had food poisoning: **300**

Number of times we said "we could be open within a month or two": **500**

Number of times this ended up being true: **1**

A BREWERY IS BORN

As our interior buildout came to a close, the progress on the exterior of the building sadly remained in the "it'll be done in a month" stage that it had been in for two years, we reached a decision point: brew beer without yet being able to open that so hard on, or sit around twiddling our thumbs for an undefined amount of time until everything was Just Right. So we took action!

We first fired up our shiny new kettles (well, as shiny as they could be after sitting in an active construction site for eighteen months) in May 2016 and brewed up a series of one-off easy-sippers to kick off our newfound status as a real, actual brewery!



HONEY 'N HOPS IPA

We sold our first kegs of beer to Maverick Marketplace in Eastie, and they turned it into a whole Occasion with a launch party for us! The kegs kicked in a couple short hours, and a good time was had by all.

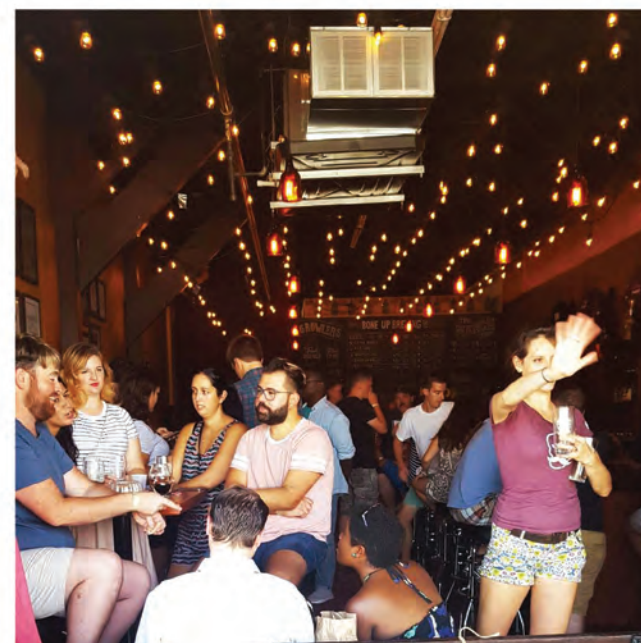
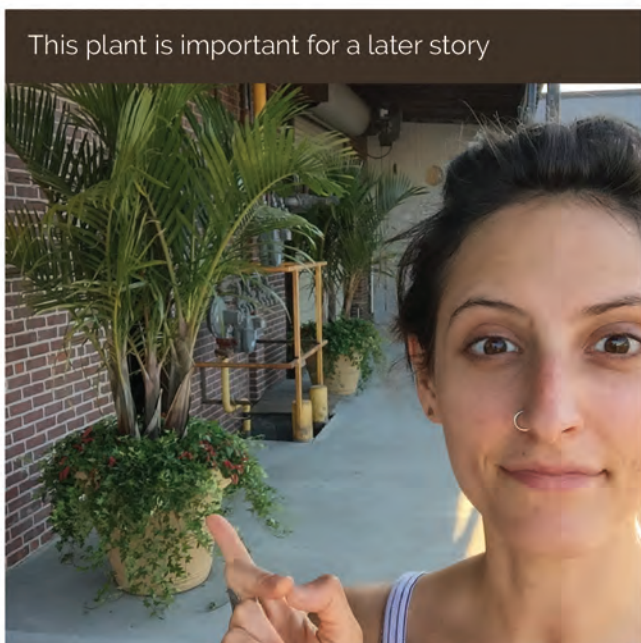


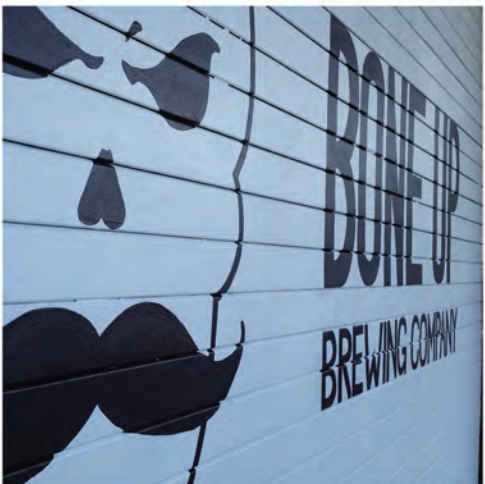


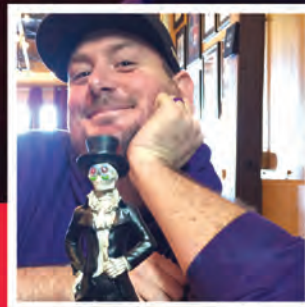
“I ASSURE YOU, WE’RE OPEN!”

After a whole summer of dialing in our flagships and distributing our beers (sometimes - okay fine, always - by bicycle) around the Boston area, we finally got the go-ahead to open our doors to the public!

Since opening the taproom in August 2016, we’ve brewed over 230 unique recipes (over the course of about 500 batches), expanded production four times (going from microscopic to super tiny to regular-ass small), and made oh so many friends along the way!







PINBALL MITCH: AN ORIGIN STORY

When we first opened the taproom, we had a couple arcade games on loan from our video game fixin' neighbors in the building. In October, we hosted an event requiring us to move the games out to the lobby for a few hours. When we went to bring them back in, we were dismayed to find that the neighbors had quietly reclaimed the games for themselves.

The next day, Liz was regaling this story to a customer at the bar, who turned out to be something of a pinball broker who was very enthusiastic about getting us some fresh games for the taproom. Somewhat jokingly, we dared him to show up later that weekend with a game for us (never expecting to see him again).

Lo and behold, the very next day, our new friend "Pinball Mitch" bestowed a Metallica pinball machine (with a custom playlist, of course) on the northeast corner of our taproom!

THANKSGIVING BEER

PAIRINGS

Extra Naked pairs well with... wishing you hadn't eaten so much the previous day
... and if you don't have any Extra Naked, we suggest... *shame eating*

Key Lime pairs well with... just one more piece of pie
and if you don't have any Key Lime, we suggest... *having two more pieces of pie*

Wasted Life pairs well with... a nap on the couch
and if you don't have any Wasted Life, we suggest... *taking a nap anyway, albeit a less satisfying one*

Shut Up Kelly! pairs well with... ooh! Somebody brought fudge?!
and if you don't have any Shut Up Kelly, we suggest... *trying to convince your elderly aunt to do shots of Allen's Coffee Brandy with you*

Black Witow pairs well with... your "cool down meal" between dinner and dessert
and if you don't have any Black Witow, we suggest... *digging through the liquor cabinet/wine cellar/booze closet and drinking straight from the first bottle you find with foreign writing on the label*

Ginger Spectacular pairs well with... trying to get out of any and all discussions about politics
and if you don't have any Ginger Spectacular, we suggest... *pointing into the middle distance and yelling "what's that!?" and then running away, giggling*

Clusterbomb pairs well with... stuffing
and if you don't have any Clusterbomb, we suggest... *crying a little*

PRODUCTION BY THE NUMBERS

Number of times we had to take naps on the taproom floor because we were too tired to keep working: **17**

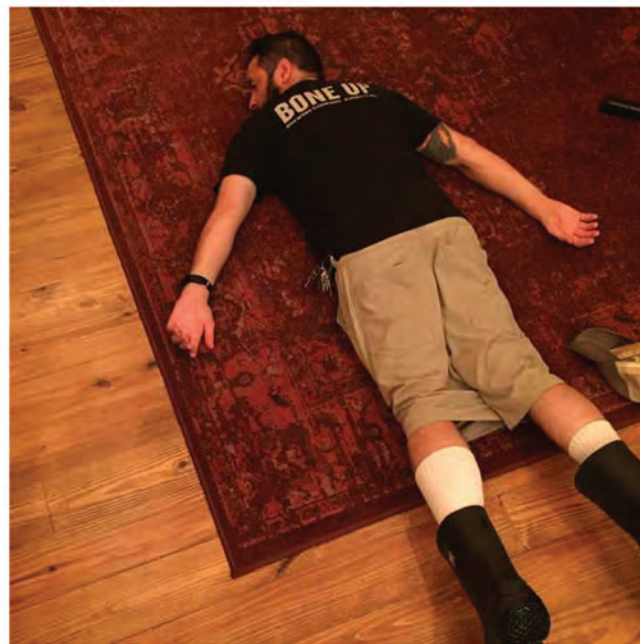
Number of months we've been full-time at the brewery: **2 (Jared), 8 (Liz)**

Approximate amount of grain used, in pounds: **9,000**

Approximate amount of yeast used, in cells: **270,000,000,000,000**

Amount of hops used, in pounds: **I dunno, a lot probably**

Number of kegs manually washed by Liz: **you don't wanna know and neither does she**





2016 BEER RELEASES

Number of months since we started brewing: **7**

Number of batches brewed: **48**

Number of different beers made: **19**

Honey n Hops
 Bone Smasher
 Black Witow
 Warehouse
 Extra Naked
 Key Lime
 Wasted Life
 Shut Up Kelly
 Thrasher
 Redeemer
 OHM / Oh My!
 Ginger Spectacular
 Clusterbomb
 Jabber
 El Pulpo
 Jimbo Jaliper
 Bullhead
 Vye-olent World

