VIP ‘Battle of the All-stars’ Event Announced at 3rd Annual “BrewHaHa” Craft Beer Festival at Virginia Museum of History & Culture

Richmond, VA — VIP Attendees will be the judges in a special event at the Virginia Museum of History & Culture’s (VMHC) third annual “BrewHaHa” craft beer festival on Saturday, August 3, 6:00 to 9:00 pm.

In this year’s Battle of the Brews, Ardent Craft Ales and Isley Brewery Company will go head-to-head in an all-star battle with their takes on a historic beer recipe for VIP tasters, at 4:30 pm. Both were the top competitors at last year’s “BrewHaHa”; with special judges voting for Isley, and the crowd voting for Ardent. Both will have their version of gas beer for tasters to sample (see recipe below). In addition to these two breweries, there will be a selection of special batch brews from breweries provided by Brown Distributing Company.

After the VIP session, the main festival will open on the lawn. Beers and ciders produced by brewers from across the commonwealth will be on tap including Starr Hill Brewery out of Roanoke, Bold Rock Brewery out of Nellysford, O’Connor Brewery out of Norfolk, Center of the Universe

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No. 91.

How to make Gas Beer.

Take 4 gallons cold water.

3 pints molasses.

1 quart yeast.

1 handful hops.

And such spices as you wish.

Then take 1½ pints of the above molasses, and mix it well with the yeast; then take 3 quarts of the above cold water and make it boiling hot; put into this boiling water the other 1½ pints of molasses, and such spices as you wish; then take some more of the above cold water and cool down the boiling water, molasses, and spices until it is milk-warm; then boil the above handful of hops in water, to take the strength out of the hops, and strain the hops out of the liquor. Then put all together into a strong cask, and bung it tight; then put the cask in the sun, or near to a warm stove, about five or six hours; after this put the cask into a tub of fresh or cold water 3 or 4 hours. In 24 hours it will be ripe. Keep the cask all the time closed up tight. You must take a very strong cask, or it will burst.
Brewing Company out of Ashland, Devil’s Backbone Brewing Company out of Lexington, Midnight Brewery out of Rockville, and Ardent Craft Ales, Legend Brewing Co., Isley Brewing Company, Hardywood Park Craft Brewery, and Kindred Spirit Brewing all right here in Richmond. Attendees can sip history as they play lawn games and listen to live bluegrass music by River City Band. Food will be available for purchase from Mean Bird.

Tickets are on sale, with VIP tickets for $40 and General Admission tickets for $30. All tickets include free admission to the museum, a commemorative tasting cup, six tasting tickets, and access to paid food concessions. Designated drivers and non-tasters 21 years and older may purchase a $10 ticket to enter the event. Visit VirginiaHistory.org/Beer for tickets and more information.

The Virginia Museum of History & Culture is owned and operated by the Virginia Historical Society — a private, non-profit organization established in 1831. The historical society is the oldest cultural organization in Virginia, and one of the oldest and most distinguished history organizations in the nation. For use in its state history museum and its renowned research library, the historical society cares for a collection of nearly nine million items representing the ever-evolving story of Virginia.

The Virginia Museum of History & Culture is located at 428 N Arthur Ashe Boulevard in Richmond’s Museum District. Hours are Monday – Sunday 10:00 a.m. to 5:00 p.m. for the galleries and museum shop, Monday – Saturday 10:00 a.m. to 5:00 p.m. for the research library. For more information call 804.340.1800, visit VirginiaHistory.org, or connect on Facebook, Twitter, and Instagram.

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