



Stillwater Artisanal is the nomadic 'gypsy' brewing venture headed by Baltimore native, Brian Strumke. A former internationally renowned techno DJ and producer who originated as a home brewer and rather quickly made his mark in the community for his often odd concoctions and unconventional brewing methods. Competitions often yielded wins in the more esoteric categories and his intricate use of herbs, spices, wild yeasts that often came to judges with both intrigue and enjoyment. In 2010, after about 5 years of backyard brewing, Brian has taken Stillwater Artisanal Ales to the public. By utilizing excess brewing capacity around the globe, Brian now travels the world, hand-crafting unique artsian beers.

Within its first year, Stillwater Artisanal was raked at #2 in the 'Best New Brewers in the World' category by international beer rating resource Ratebeer.com and has currently sat in the global 'Top 100' since ever since.

Stillwater has since been featured in such media outlets such as NPR, Washington Post, Food & Wine, NY Times, Bon Appetite and the Atlantic to name a few. The rapid success and demand for Stillwater Artisanal has lead to distribution in 45 US States, Europe, South America, Asia, and Australia. In 2012 Brian opened 'of Love & Regret' (a restaurant / bar / bottle shop) in Baltimore to serve as a gallery for his works as he continues to sit among the worlds top ranked brewers.

here is a short documentary video link:

<http://link.backlight.tv/podb/videos/watch-stillwater-artisanal-ales-1705.html>