

# Hello everyone

It's astonishing how quickly another year has passed. They say that time flies when you're having fun, and it's hard to argue with that when surrounded by great people and delicious beer. Speaking of which, we're kicking off the new year in a big way with the release of **Baltic Porter Day 2025**. This year's edition is a special one, brewed with fragrant bison grass in celebration of International Baltic Porter Day, which is held on the 18th of January.

We've been carefully observing the market, and after several successful test runs, we're excited to announce a gradual transition over to 440 ml cans for some of our core range beers. While the smaller cans have served us well, we believe this move over to the slightly larger format offers a fresh perspective and aligns with evolving consumer preferences. We're taking a measured approach, so this won't happen overnight, but do expect to see more of your favourite beers such as Kosmos appearing in this new format in coming months.

We're expanding our immensely popular range of bottom fermented beers with **Kask** – a forest series lager brewed with birch. Not only does it build on the quality and drinkability that our lager beers are known for, but it also takes inspiration from the pristine Estonian nature and our deeply rooted sauna culture, where birch whips are traditionally used to invigorate the body and mind. As an added bonus this release will also be gluten free.

We have a juicy lineup of fruit-forward releases such as **Nektar**, **Kirsiraks** and **Surf City** prepared to hit the taps and shelves this coming springtime, as the first blossoms emerge in the glow of the warm sunshine. These beers may seem like simple thirst-quenchers at a glance, but behind each and every one of them is a mountain of effort: we're talking about tons and tons of fruit, countless hours of labour, and meticulous brewing processes to extract every ounce of natural flavour. While we're on the topic of fruit-forward releases then we're also bringing back familiar favourites such as Sun City and Prenzlauer Berg alongside these exciting new creations.

This year's **Tallinn Craft Beer Weekend** will be held in Kultuurikatel between 13–14 of June. It's the biggest international craft beer festival in the Baltic region with participating breweries, cideries and even mead producers from all over the world. We've heard everyone's feedback loud and clear and are shaking things up by changing out at least half line-up to keep things fresh and interesting for all of festival visitors. Stay tuned, as we still have many big names to announce, including several from the United States.

The response to our recent hop-forward releases has been nothing short of amazing. This has inspired us to partner with several innovative breweries from Europe and abroad for a range of hoppy collaborations to explore this direction even further by brewing with new and exciting hop varieties, pushing the boundaries with new processes and utilising state of the art advanced hop products. Many of these beers are still unnamed, but believe me when I'm telling you that I can't wait to share more details about these beers with you in the near future.

We've been charting a new course with our Cellar series program of barrel aged beers and have been focusing on sourcing casks directly from other small producers all over the world to highlight the unique nuances they impart. This exploration has yielded incredible results thanks to the unimaginably fresh and expressive barrels we've been rewarded with. Some upcoming highlights being **Faraway Friends**, a Finnish rye whisky barrel aged imperial stout, a single malt imperial stout aged in Swedish single malt whisky barrels and **Pime Öö PX**, a fan-favourite imperial stout aged in freshly-emptied Pedro Ximénez sherry casks, which is making a comeback after a several year long hiatus.

Finally, we want to extend a massive thank you to our incredible distributors, partners, and ambassador bars. None of this would be possible without your tireless support and passion for what we do. We're truly grateful for each and every one of you. We hope to raise a glass with you soon, whether we cross paths on the road or see you at TCBW.

Cheers,  
Martin Vahtra

