



About COOP Ale Works

Our story began in 2009 when three guys with a passion for good beer decided Oklahoma needed a craft brewery that delivers brewing excellence to our great state. What started as brewing a unique porter (Gran Sport) and then our flagship IPA (F5), got us here – cranking out 20,000 cans of beer a day that are distributed across six states – Oklahoma, Texas, Kansas, Nebraska, Missouri and Arkansas.

We aren't your run-of-the-mill brewery, though. We're all about the flavor and quality. We provide full-bodied beer meant to entice and challenge your palate with high-quality ingredients and consistent taste. We want every beer drinker to find at least one beer in our lineup that suits them.

We've come a long way since the beginning, but some things haven't changed. We think of COOP as Oklahoma City's own craft brewery, which is why we remain locally-owned and wholly-dedicated to our hometown and our state. From local nonprofit events to our new 23rd Street Armory project, we're always looking for ways to revitalize and support our community, employees, vendors, distributors and, well, beer lovers everywhere.

If you ever see us out and about, stop by, raise a glass and cheers with us! We love good times with good people over good beer. That's why we do what we do.



Daniel Mercer is the co-founder and operations/finance authority behind COOP Ale Works. After almost 10 years of investing, finance and entrepreneurial experience, one day, he decided the beer world is where he really wanted to be. From that decision, COOP was born.

Mercer earned his Bachelor of Science degree in Economics from Oklahoma City University and is a graduate of the Federal Reserve Bank's Community Development Lending School. He also proudly served his country as an officer in the United States Air Force. True to his passions, Mercer can most likely be found traveling, flying or enjoying a cold one.

Blake Jarolim is the head brewer at COOP, he brings the true passion of the process to the team. He's an avid fan of anything fermentable and has the experience to prove it. While Jarolim was teaching in Oklahoma City, he started cooking up some creative recipes that attracted the attention of his friends. His attention to detail and expert-level crafting that started as his side gig led to him being asked to join the brewery.

Jarolim earned his Bachelor of Science degree in Theology from Southern Nazarene University. His passion for all things science, math and education helps him consider every angle when he's crafting new recipes. When he's not testing out new brews, he can be spotted biking around town, even in the middle of an Oklahoma summer.

Sean Mossman is the director of sales and marketing. With experience working as vice president of marketing for a large Oklahoma-based manufacturing company and as an entrepreneur and owner of his own marketing firm, Mossman has the skills and business savvy to spread the news of COOP.

Mossman earned his Bachelor of Arts degree in Marketing from Oklahoma State University. He spends most of his time at community events, bragging on his wife and daughters, and, as an avid lover of Oklahoma, cheering for/screaming at the OKC Thunder.



Frequently Asked Questions

What is COOP Ale Works?

Beer fans. Brewing enthusiasts . Beverage connoisseurs. In other words, we love quality beer. Based in Oklahoma City, we're a locally-owned craft brewery dedicated to making good beer for good people. From IPAs and pilsners to porters, we brew core and seasonal beers built to entice and challenge the pickiest of palates.

How is COOP beer brewed?

It's all about the ingredients. Our beers are brewed with bold flavors and just the right mix of barley, hops, water and yeast.

We start with grain. First, we crack open the grain husk, making it easier for us to pull out the sugar. Those cracked grains are then steeped in hot water, where they break down and release sugars. Then, after a filtering process, we're left with what is essentially a sugar water called wort – what beer is before it becomes beer.

The wort goes into a kettle to boil, which is where we add beer's signature hops. We add different hop varieties at different times throughout the boil depending what kind of beer we're making and what kind of flavor profile we're shooting for. The wort is then transferred to the fermenters, where we add yeast. When yeast is added to wort, it consumes the sugar and creates carbon dioxide and, of course, alcohol. After a few weeks in the fermenters, it goes to the canning line where it becomes the beer you know, love and drink.

Where is the brewery?

All of our beers are currently brewed and canned in our hometown. You can find us at 4745 Council Heights Road in Oklahoma City. That is, until we move into our new home at the 23rd Street Armory.

We love OKC and we're here to stay.



Where can I find COOP beer?

Our beers are currently sold in six states. Use our beer finder online to find the closest place to grab a drink (or two).

Why aren't you making (name of your favorite bygone COOP beer goes here)?

We get it; it was a good beer. Your taste buds might be mad at us, but sometimes you have to go out with the old to make room for the new. We like to experiment and introduce your taste buds to new flavors; We're sure that you'll find a new favorite.

I really like you guys. Can I come visit?

Hey, we like you too! We always cheers to visits with a good friend. Definitely stop by and see us in our tap room or take a tour of the brewery.

If you've got an event coming up, you can even rent out the place. Reach out to us at info@coopaleworks.com for more information and availability.

So, aren't you getting a little too big to be considered a "local craft brewery"?

No way! The quality of our beer and our commitment to the communities we serve still comes first and always will. Just because we're growing and brewing new things won't change us.

Are you hiring?

You know it! You might have heard of our 23rd Street Armory project. We're looking for a few good people to add to our team. Check out our current openings on our website.

Does COOP sponsor or donate to community events?

Maybe we haven't mentioned enough how much we love our local community? Contact us as info@coopaleworks.com and let us know how we can help.



How can I find out more about COOP?

We're flattered that you ask.

The latest info about COOP is available on our website at coopaleworks.com and on Facebook, Instagram and Twitter.