

# Long Island Business News

<https://libn.com/2019/07/09/special-beer-for-the-marcum-workplace-challenge>



Marcum's David Oksenhorn (left) and Carolyn Mazzenga (second from right) and Mindy Davidson of the Greater Long Island Running Club joined brewmaster Paul Komsic in mixing ingredients for the Marcum Workplace Challenge Beer. (Photo courtesy of Marcum)

## Special beer for the Marcum Workplace Challenge

By: [Bernadette Starzee](#) July 9, 2019

Something is brewing as the Marcum Workplace Challenge approaches. It's a special craft beer, which the 23 members of the Long Island Brewers Guild teamed up to create in honor of the July 30 run/walk at Jones Beach State Park. Proceeds from sales will go to the four charitable beneficiaries of the 3.5-mile race, which typically draws 12,000 participants from more than 200 companies.

The Marcum Workplace Challenge has raised \$930,000 for charity since 2006. This year's beneficiaries are Long Island Cares-The Harry Chapin Food Bank, Long Island Children's Museum, Nassau County SPCA and Children's Medical Fund of New York.

Each year, the Long Island Brewers Guild collaborates on a craft beer to benefit a charity through its Craft Cares program. David Oksenhorn, a senior manager at Marcum in Melville, who has brewery clients, approached the Long Island Brewers Guild to see if it would consider making this year's Craft Cares partner the Workplace Challenge, with proceeds going to the race's four charities.

“I thought creating a beer for the Workplace Challenge would bring awareness to the charities, the race and the brewers,” Oksenhorn said.

The Brewers Guild agreed, and its 23 members collaborated on the recipe for the beer, which will be called Marcum Workplace Challenge Beer.

“There was one long email chain,” said Paul Komsic, brewmaster of the new Ghost Brewing Co.

“People spit out ideas, and everyone commented on them,” said Bryan Murphy, who co-owns Barnshed Brewing in Hicksville.

Komsic offered to produce the beer at Ghost Brewing Co., which has leased space at the Great South Bay Brewery in Bay Shore and hopes to be open to the public by late August. Ghost Brewing plans to open a 1,500-square-foot tasting room within the brewery that can accommodate 68 people.

Komsic is striking out on his own after spending nine years at the BrickHouse Brewery in Patchogue.

“I am looking forward to carving out my own name with the beer that I want to brew,” said Komsic, who said he plans to create “crazier” brews than he was doing. “In particular, I want to focus on barrel-aged brews. If all goes well, I want to have beer in 40 barrels – whiskey barrels, rum barrels, anything I can get my hand on – by the end of the year.”

The Marcum Workplace Challenge brew is a wheat beer with orange and lemon peels. Samples of three versions of the beer were tested at tasting events this month.

The three versions were brewed with different hops, according to Tim Dougherty, co-owner of The Brewers Collective in Bay Shore, who was one of the brewers mixing ingredients at a recent tasting event at Ghost Brewing.

“The brewers are great friends and they like working together to give back to the community,” said Candi Walls, a beer tender at Spider Bite Brewing Co. in Holbrook, who was also working on the test brews.

Feedback was sought to arrive at the winner, which will be produced at the Ghost Brewing Co. on July 26 and available for tasting at the Workplace Challenge. It will be canned and offered for sale at the 23 participating breweries during Craft Cares week in August.

“We are so excited and so appreciative of all 23 brewers for putting this together,” said Carolyn Mazzenga, Long Island office managing partner for Marcum. “It will make the Marcum Workplace Challenge that much better and allow us to raise that much more money for our beneficiaries.”