



The Tap Brewery Welcomes New Head Brewer Christian Paumi Ph.D.

Paumi to lead production and innovation for Finney Hospitality Group's craft beer brand

BLOOMINGTON, INDIANA (June 4, 2025) — [Finney Hospitality Group](#) has named Christian “Chris” Paumi as head brewer for [The Tap](#), the company’s in-house brewery and craft beer bar turned full-service restaurant concept. Paumi will be based out of The Tap Brewery in Bloomington, Indiana, overseeing the full production process for the brand’s core and seasonal beers while showcasing his own style through future specialty brews.

Formerly an assistant chemistry professor, Paumi traded collegiate teaching for a passion – the delicate art of yeast growth and the fermentation metabolic processes – that he picked up using a home brewing kit while in graduate school. With a formal education earned at Gettysburg College, Wake Forest University, and Johns Hopkins University, Paumi’s Ph.D. in biochemistry and molecular biology lends itself to successfully navigate the challenges and opportunities that come with the ever-evolving brewing industry.

“Joining The Tap is a natural next step for my career and family,” shared Paumi. “My wife and I get to be near our twin daughters as they pursue higher education here in Indiana. We have a beautiful new state to explore together and I have the opportunity to further grow my craft with a great team and company.”

Paumi brings a wealth of knowledge and experience to The Tap’s production. He previously held industry positions with Samuel Adams Pennsylvania Brewery, Iron Heart Canning Company, Maumee Bay Brewing, and Lourdes University’s craft beverage program.

“Chris brings to The Tap an enthusiasm and uniqueness for crafting that is wholly representative of what our founder imagined for the brand when expanding into brewing back in 2014,” said Chris Martin, President of Finney Hospitality Group. “This marks a new era for the brand, celebrating our tradition of serving up signature craft beers that perfectly complement our pub-style menu while also exploring ways to bring a bit of excitement and flare with new series and small batch brews. The Tap Brewery will continue to be one to watch here in Indiana.”

The Tap, Finney Hospitality Group’s founding brand, opened its first location in Bloomington in 2012. After venturing into serving its own brewed and branded craft beers in 2014, the company’s founder opened a second location the following year in the popular Mass Ave Cultural Arts District in Indianapolis. A third location was opened on Purdue University’s campus in West Lafayette, the state's

second largest college town. The Tap secured its fourth location in 2023, a highly desired space within Indianapolis International Airport, which operates independently in partnership with OHM.

In addition to The Tap, Finney Hospitality Group owns and operates Social Cantina, a modern Mexican restaurant with five locations in Bloomington, Carmel, Indianapolis, Mishawaka, Indiana, and Nashville, Tennessee. The company also owns and operates two additional Bloomington-based restaurants SmokeWorks, an Indiana Hickory-Smoked Barbecue joint featuring more than 200 styles of bourbon, whiskey, and scotch, and the iconic Indiana University sports bar, Yogi's.

The brand's craft beers are served at all four of The Tap locations, with select Tap Brewery beers also featured on tap at most Social Cantina locations and at Yogi's in Bloomington. For more information about The Tap's 30+ unique craft beers, visit www.thetapbeerbar.com. You can also follow them on [Instagram](#).

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About The Tap Brewery

Founded in 2014, The Tap Brewery is a local brewery dedicated to crafting high-quality, innovative beers. With a commitment to community inspired by Nathan Finney, The Tap Brewery strives to be a positive force in Bloomington and throughout Indiana.



(Image: courtesy of Finney Hospitality Group; **Caption:** Christian "Chris" Paumi joins The Tap Brewery as new head brewer.)