

# ADDENDUM TO THE 2013 GREAT TASTE PROGRAM

## 3 SHEEPS BREWING CO. | 509

Brewmaster: Grant Pauly

3sheepsbrewing.com

1327 Huron Ave, Sheboygan, WI, 53081 | 920-395-3583

Established in 2012, 3 Sheeps Brewing Co. is a packaging brewery out of Sheboygan, WI. We strive to make a range of quality brews that are unique but very well balanced and drinkable. We were founded on the idea that there is no reason why you should not pursue your dreams. It is what we call our "Really Cool Waterslide." It's what gets us up in the morning, motivates us to haul sacks of grain, keeps us cleaning, and cleaning, and cleaning some more, all the while loving every minute of it.

**Cirque du Wit:** 4.2% ABV, 1.045 OG, 13 IBU. Wheat Ale - A wheat ale that showcases the wheat. We are firm believers that a person should taste the wheat when drinking a wheat beer, and that is just what you get. To balance that great wheat flavor, we used Belgian Yeast and Cascade hops to provide a nice sweetness on the front end.

**Rebel Kent the First:** 5.0% ABV, 1.052 OG, 13 IBU. Amber Ale - True to his name, Kent took a Belgian Abbey Single, upped the ABV and added some rye malt to create a great session beer. As you take a sip, the Belgian yeast and rye malt dance on your tongue. The sweetness of the Belgian yeast hits first, but is quickly balanced against the forward flavors of the rye malt.

**Baaad Boy:** 5.5%, 1.058 OG, 13 IBU. Black Wheat - Don't be fooled: this is, in fact, a wheat beer. Beneath its rich, dark exterior and cascading head, you'll find a classic, unfiltered wheat presentation fused with the smooth, roasty, chocolate-like characteristics of the dark wheat malt. With a finish this unnervingly smooth, you're going to want to give this Baaad Boy a second chance...and third...and so on.

**Really Cool Waterslides:** 6.2% ABV, 1.062 OG, 70 IBU. IPA - It's all about choosing a dream. Once the decision was made to open a brewery, we knew there could be no more appropriate a name for our founding beer. We combined three hop varieties over a ninety minute boil in three separate additions and a massive amount of hops added for the dry-hop. The smooth malt profile lets the hops do the talking. It's complex and intricate, yet completely accessible--a labor of love to be shared with the world.

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### SPECIAL RELEASES

**1:00 P.M.-FIRST KISS.** 8.2% ABV, 1.077 OG, 110 IBU. Imperial IPA brewed w/ honey - The sweet, yet earthy tones of the hops seduce you with an alluring aroma. At 110 IBUs, this beer may intimidate, but fear not: once you dive in, the subtle malt profile and mellow sweetness of local honey rein it in. Your boldness is rewarded with intricate layers of hops, leaving you weak in the knees and eagerly anticipating your next sip.

**2:30 P.M.-EWEPHORIA.** 7.2% ABV, 1.075 OG, 13 IBU. Ginger Chocolate Stout - We designed this beer to produce a nice ginger flavor, without the heat, combined with a flavorful chocolate and roasted malt backbone. Particularly if you're a fan of ginger, this beer is a must-try.

**4:00 P.M. HELLO, MY NAME IS JOE.** 7.7% ABV, 1.080 OG, 13 IBU. Imperial Black Wheat Ale w/ Coffee - The smooth black wheat base lets the more intricate notes of the custom roast from Alterra coffee come through. In addition to bold, roasty goodness, this marriage results in some subtle fruitiness, a round earthy tone, and a seductive hint of chocolate. Pour this magical elixir in a coffee cup and you may forget you were drinking a beer. Pour it in a pint glass...and all bets are off!

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### REAL ALE TENT

**SUPERHOPPED REALLY COOL WATERSLIDES  
OAKED BAAAD BOY**

# 4 HANDS BREWING CO. | 323

President: Kevin Lemp

[www.4handsbrewery.com](http://www.4handsbrewery.com)

1220 S. 8th Street, Saint Louis, MO, 63104 | 314-436-1559

Established in 2011, 4 Hands Brewing Company, located in St. Louis Missouri, provides the craft beer enthusiast a handcrafted portfolio inspired by the American craft movement that pushes the limits of creativity. Our 4 core beers include Divided Sky Rye IPA, Reprise Centennial Red, Cast Iron Oatmeal Brown, and Single Speed (blonde ale brewed with elderflower).

**CONTACT HIGH:** Style: American Pale Wheat Ale. O.G.: 13.0. IBU: 30. ABV: 5.5. Contact High is our summer seasonal inspired by the American Craft movement. We made this wheat ale exciting by adding pacific northwest hops and dry hopping with fresh blood orange zest. Contact High pours a bright orange hue with a big citrus aroma.

**BONA FIDE:** imperial stout brewed with coffee and whole vanilla beans. 10% abv

**PRUSSIA BERLINER WEISSE:** Style: Berliner Weissbier. O.G.: 7.3. IBU: 6. ABV: 3.5. Prussia is a very traditional look at the Berliner Weisse style. A nice low alcohol tart wheat ale.

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## SPECIAL RELEASES

**2:00 P.M. - VOLUME #1:** Style: American Double / Imperial Stout. O.G.: 22. IBU: 30. ABV: 10.5. Volume #1 is our first release in the Wood Series, an ongoing series focusing on high gravity ales aged in American spirit barrels. Volume #1 is an Imperial Stout with cocoa nibs and a single origin coffee aged in American whiskey barrels of 16 months.

**4:00 P.M. - CUVEE ANGE:** O.G.: 12.0. IBU: 13.0. ABV: 5.5. Fermented with wild yeast and aged in a combination of Cabernet, Merlot, and Grenache wine barrels with raspberries and blackberries, Cuvee Ange is a fruity, tart, complex ale. Cuvee Ange pours a bright rose with aromas of fruit, funk, and wood.

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## REAL ALE TENT

**RUBY RED PRUSSIA WITH FRESH GRAPEFRUIT:** Style: Berliner Weissbier. O.G.: 7.3. IBU: 6.0. ABV: 3.5. Prussia is a very traditional look at the Berliner Weisse style. A nice low alcohol tart wheat ale.

**DIVIDED SKY RYE IPA:** dry hopped with mosaic hops

# AEPPELTREOW WINERY | 423

President/Cidermaker: Charles McGonegal

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Established 2001. Hard ciders with style made with locally grown uncommon and heirloom apples to make draft ciders, cider (and perry) champagnes, orchard table wines, and after-dinner orchard mistelles. Our ciders are inspired by Old World tradition, but don't imitate historic ciders and perries. The venture grew out of our home cidermaking pastime and biology, chemistry, and engineering skills. We believe that cider starts in the orchard, in using the most flavorful cultivars—grown locally—and that cidermaking is an act of conservation, both in the cellar and in the field. Come Experience a Taste of the Orchard that's True to the Apple.

**Siskin Scrumpy Stong Cider:** 12% ABV, medium. Cryo-concentrated juice with a rough, partly wild character. Small batch - the only keg leaving the winery is the one here at the Great Taste.

**Barn Swallow Draft Cider:** 6% ABV, semi-dry. Eating & culinary apples. Fruity & Floral

**Red Poll Cran-Apple Draft Cider:** 6% ABV, semi-dry. Crisp and refreshing. Just a touch of tannins.

**Sparrow Spiced Draft Cider:** 6% ABV, semi-dry. Mulled in the barrel.

**Appely Brut:** 7% ABV, 6 vol CO2, semi-dry. Champagne method cider

**Perry:** 7% ABV, 6 vol CO2, semi-sweet. Champagne method perry

**Pommeaux:** 18% ABV, sweet. Normandy inspired Apple juice / Apple Brandy blend

**Cerise:** 18% ABV, sweet. Wild Cherry Port.

# ALE ASYLUM | 201

Brewmaster: Dean Coffey

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How are you today? You're looking fine, but how's the rest of you? After all, this whole festival is all about you: your wants, your needs, your insatiable desire for beer that doesn't suck. As luck would have it, we make beer that doesn't suck. We're not saying that anybody here today does, otherwise this wouldn't be the grand poobah of beer festivals that it is. We will say the other breweries told us you were ugly, when clearly you're looking fine. So if you want beer that doesn't suck served by people who think you're looking fine, stop by our booth and have some. Our staff is eager to pour and has fewer communicable diseases than you'd expect from people who drink their body weight in Hopalicious weekly.

**Hopalicious:** ABV 5.8%. American Pale Ale. Eleven separate additions of Cascade hops give this APA its lush citrus aroma and bold hop flavor without the crazy bitterness.

**Ambergeddon:** ABV 6.8%. Amber Ale. With a fury of hop flavor and a strong malt backbone, this West Coast Style Amber is part ale, part sensory eruption, and all American.

**Madtown Nutbrown:** ABV% 5.2%. Nutbrown Ale. Our Nutbrown Ale is velvety smooth, with a rich caramel aroma. We blend 7 different malts for a creamy finish you'll really dig.

**Contorter Porter:** ABV 4.8%. Porter Ale. This Porter is dark in color yet soft on the palate. English Chocolate Malts give it a complex, rich flavor wrapped in a silky smooth finish.

**Sticky McDoogle:** ABV 7.2%. Scotch Ale. This traditional Scotch Ale has a smooth, yet not sweet, malt presence. It is full-bodied with a hint of hops for a balanced, clean finish.

**Bedlam!** ABV 7.5%. Belgian Style IPA. A chaotic blend of Citra hops and Belgian yeast give this Belgian-Style India Pale Ale aromas of summer fruit and a bright hop presence with a plush finish.

**Big Slick Stout:** ABV 7%. Oatmeal Stout. Subtle coffee aroma compliments the rich, full body and finish.

**Unshadowed:** ABV 5.5%. Hefe Weizen. This classic German Hefe-Weizen is soft and uber refreshing. It is light golden in color, with a hazy appearance. It has a hint of bananas and cloves in the aroma, and a tantalizing sweetness in the finish.

**Tripel Nova:** ABV 10%. Belgian Tripel. Golden in color with a bouquet of fruit and spice, this Belgian style Tripel has a touch of sweetness and a crisp, euphoric finish. This keg is aged 4 years and will be tapped at the start of the festivities, get it while you can.

**Bamboozleator:** ABV 7.8%. Doppelbock. This traditional Doppelbock is full-bodied and deceptively smooth, with notes of caramel and dark fruit. It has a sturdy malt presence and a rich, bready finish. This keg is also aged 4 years and will be tapped after the aged Tripel runs dry.

# ARGUS BREWERY | 324

Brewmaster: Grant Johnston

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Argus is authentic Chicago. Our Chicago Attitude is something of which we're proud. Something we think you'll taste in each Argus Brew—flavor, depth, the unusual and carefully brewed taste of a premium craft beer. Our brewery is located in the historic Joseph E. Schlitz distribution stables, dating back to the early 1900's. Two large terra cotta horse heads on the parapet still identify this unusual building, which once housed the Schlitz horse teams and carriages.

**SWHEATNESS:** Style: American Pale Wheat Ale. O.G.: 1.048. ABV: 5.0. An American wheat beer that is straw in color, moderately bitter with a full aroma & flavor of wheat. The hop varieties used give a subtle, fruity character that compliment the wheat. It is a very refreshing American wheat ale.

**CLYDES ALE ESB :** Style: English Bitter. ABV: 5.6. Our ESB is a traditional English Strong Bitter that uses British malts with English & Slovenian hops. It is a malt accented ale that uses a London yeast strain. It has a deep copper color and very distinctive fruity hop aromas. It is most certainly not an American interpretation of an ESB.

**IRON HORSE:** Style: California Common / Steam Beer. ABV: 5.8. This is a hybrid style of beer that was most commonly brewed in the SF Bay Area from the 1850s onward. The key distinguishing feature of this style is that it is fermented with a lager yeast but at warmer ale temperatures. Copper colored and medium bodied, it has full malt flavors and spicy hop aromas all highlighted by a very unique character from the fermentation that is unlike any traditional Ale or Lager.

**PEGASUS IPA:** Style: American IPA. O.G.: 1.062. ABV: 6.5. Our IPA a rather British beer that uses mostly English malts with a blend of hops from the UK & the USA.

Deep copper colored, it has a very full malt backbone and a very pronounced hop character from assertive dry hopping. This is not a typical hop bomb, but a more balanced approach to IPA.

## SPECIAL RELEASES

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**2:30 P.M. – SMOKED PORTER-FEST ONLY:** STYLE: Smoked Beer.

**3:30 P.M. – TRIPEL-FEST ONLY:** STYLE: Tripel.

**4:30 P.M. – BARREL AGED DARK ALE-FEST ONLY:** STYLE: Belgian Strong Ale.  
Made with black peaches, plums & local sour cherries.

## BARLEY ISLAND BREWING CO. | 417

Brewmaster: Jeff Eaton

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Established 1999. Barley Island Brewing Company is a full-service restaurant, pub, and brewery located in historic downtown Noblesville Indiana (just north of Indianapolis). Barley Island is the 17th century name for a room in an alehouse in which beer was consumed. True to its name, Barley Island produces tavern-style ales which are served in our Old World decor restaurant and pub. Check our new web site for our beers on tap, menu and live music schedule. Barley Island brands can be located in 12 oz bottles and kegs throughout Indiana and Chicagoland. Come visit us and experience why at Barley Island you are able to "Get Stranded With Better Beer!"

**SHEET METAL BLONDE:** Style: Witbier. IBU: 17.0. ABV: 5.8. A refreshing white or wheat ale with medium body, a dry finish and a hazy appearance that is true to the style. Background spices are bitter orange peel, coriander and chamomile. Iron Metal (or Sheet to us) Blonde was a tough woman and a close friend of Dirty Helen back in the '30's.

**NICKEL PLATE APRICOT WHEAT:** Style: Fruit / Vegetable Beer. IBU: 17.0. ABV: 4.8. An unfiltered, refreshing, crisp American wheat flavored with apricot. Benefits the Nickel Plate Arts Group headquartered near Barley Island.

**SAISON FARMHOUSE ALE:** Style: Saison / Farmhouse Ale. IBU: 34.0. ABV: 7.4. Citrusy, fruity aroma with the taste of sweet sugar, some spiciness and bitter orange flavor. 2013 Indiana Microbrewer's Festival Replc-ale.

**BARFLY INDIA PALE ALE:** Style: American IPA. IBU: 70.0. ABV: 6.5. IPA with a complex citrusy hop aroma and flavor balanced by a medium-bodied malt backbone. Dry-hopped to enhance the hop aroma. The BarFly brand is a Bukowski reference so "cheers" to barflies in taverns everywhere across the country.

## SPECIAL RELEASES

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**2:30 P.M. – THE ALCHEMIST:** STYLE: Flanders Red Ale. ABV: 7.6. A fruity, malty and intensely sour flavor profile. Barrel-aged with Wyeast 3278 Lambic yeast blend.

**3:00 P.M. – COUNT HOPULA:** STYLE: American Double / Imperial IPA. IBU: 93.0. ABV: 9.7. A fruity, malty and intensely sour flavor profile. Barrel-aged with Wyeast 3278 Lambic yeast blend.

**3:30 P.M.-BATCH 1000 KGB:** Style: Russian Imperial Stout. IBU: 65.0. ABV: 9.2. Full-bodied dark ale with roasted grains coming through as dark chocolate and coffee-like in flavor.

## REAL ALE TENT

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**APRICOT BARFLY IPA:** Our popular BarFly IPA infused with apricot flavor.

**HAZELNUT DIRTY HELEN BROWN**

## BLACK HUSKY BREWING | 117

Toni & Tim Eichinger

[www.blackhuskybrewing.com](http://www.blackhuskybrewing.com)

W5951 Steffen Lane, Pembine, WI, 54156 | 715-324-5152

We are a nano-brewery out in the woods of far northeastern Wisconsin. We brew in a log cabin made by us. Us is Toni and Tim Eichinger and our team of retired sled dogs including Howler, THE Black Husky. We have dedicated our brewery and each of it's beers to our canine companions so each beer has a dog or dogs associated with it. It is important to us that people read the labels or go to the website to see more details.

What makes us unique is not just that all of our beers are big - other breweries make big beers, or that we are a husband and wife team - other breweries are run by a husband and wife team, or that we are dog-themed - there are other dog-themed breweries. What makes us

unique among nano-breweries is that we are 100% wholesale with no on-site sales.

We self-distribute which allows us to select our outlets based on our criteria and that means the retailers need to take care of our beers the way we would and serve them well. We also brew with integrity, which to us means brewing what we believe are exceptional beers, not what may or may not be commercially viable or popular beers.

Our motto is “Rarely Balanced, Never Boring.” There are lots of breweries that brew balanced beers and that’s good, but we brew beers that we believe in and feel are exceptional. After all, if we don’t believe our beers are the best available how can we expect you to believe they are?

**PALE ALE:** Style: American Pale Ale. O.G.: 17.0. IBU: 43.0. ABV: 7.1. SRM: 6.0. Domestic base malts and continental Munich malt. Low bitterness but heavily dry-hopped. Hop forward with some lingering maltiness. Black Husky Pale Ale, our flagship beer, is a beer worthy of THE Black Husky, Howler. Like Howler, our pale ale does not let others define its style, so while some say it’s an IPA we say, “whatever—just drink it already.” What it is is an excellent beer! With a straightforward grain bill and hop schedule it is dry-hopped with copious amounts of hops.

**SPROOSE JOOSE:** Style: American Double / Imperial IPA. O.G.: 20.0. IBU: 103.0. ABV: 8.5. SRM: 7.0. Domestic base malts and continental Munich malts. Brewed with locally harvested spruce. Intense pine with a moderate malt profile. “Reminiscent of the essence of pine wafting in the breeze as you stroll through the forest on a cool, crisp winter’s evening...” What? Really? Lothar (“The Biter”) would sooner, well bite you, then listen to you extol the virtues of the pine forest. This Black Husky innovation is not so subtle—and it’s not meant to be. Brewed with locally harvested spruce tips and tracking in at 103 IBUs this aggressive double IPA won’t leave you wondering if you caught a whiff of pine; rather you’ll know you bulldozed through the forest and came out on the other side—the dark side—the Black Husky side.

**SPARKLY EYES:** Style: American Double / Imperial IPA. O.G.: 26.0. IBU: 90.0. ABV: 10.9. SRM: 10.0. Domestic malts, brewed with locally harvested spruce. A bigger, maltier version of Sproose Joose. The role of the New Earth Army is to resolve conflict worldwide. One of the techniques utilized is Sparkly Eyes which psychically gives the disinclination to attack others. You can see Lothar practicing this technique which may be followed by non-lethal methods of conflict should Sparkly Eyes fail to be effective. We have developed Sparkly Eyes Imperial Sproose so you too can adopt the peaceful ways of the Warrior Monk on your journey to being a Jedi of the New Earth Army.

**HAROLD THE IMPERIAL RED:** Style: American Amber / Red Ale. O.G.: 22.0. IBU: 11.0. ABV: 8.9. Brewed with domestic malts and continental Munich malts. Very malty with unique fruit-like flavors. Nothing that is felt about Harry can be put into words. We simply offer you our Imperial Red in remembrance of Harry and all that he was and meant to us. Either you understand that or you don’t—either way “belly up to the bar” and have one in memory of Harold and whomever your Harold might be. P.S. For those of you looking for the interminable beer description, Harry would have said “What part of Imperial Red don’t you understand?”

**BIG BUCK BROWN:** Style: American Brown Ale. O.G.: 20.0. IBU: 16.0. ABV: 8.0. SRM: 22.0. Brewed with domestic and continental caramel malts and locally produced maple syrup. Malty, with caramel and fruit flavors. This beer is our best effort to save the White-tailed Deer, providing all you hunter-types the perfect opportunity to sit back, relax in your cabin, put your feet up, tell tall tales, yet still save face and go back to your peoples with your head held high. In sincere honesty you can tell them “This year I got a Big Buck...” Nikki, our rescue dog, had a rough life before we met him, yet learned to trust us, even patiently posing with fake antlers while we shot the perfect pose (with our camera!). Certainly you too can sacrifice—have a Big Buck Brown when you’re supposed to be hunting in the cold, harsh woods. You’ll honor his memory by saving a deer. If you need more incentive, it’s brewed with maple syrup so you can consider it breakfast.

**THREE SCRUTINEERS:** Style: Tripel. O.G.: 18.5. IBU: 26.0. ABV: 8.6. SRM: 3.0. Brewed with continental base malts, simple sugar and American hops. Light body with strong yeast profile. When the College of Cardinals elects a new Pope, three are chosen to inspect the ballots and they are called the Three Scrutineers. An effervescent and pungent ale, get a bottle and with three friends, scrutinize this beer like Knight, Papa and Fish. Pope hats are optional.

**HONEY WHEAT:** Style: American Pale Wheat Ale. O.G.: 17.0. IBU: 11.0. ABV: 7.5. Brewed with domestic malts, red wheat and locally harvested honey. Medium body with strong honey flavors. Much like Harvey, this beer has more to it than meets the eye.

**TWELVE DOG IMPERIAL STOUT:** Style: American Double / Imperial Stout. O.G.: 24.5. IBU: 31.0. ABV: 8.8. Brewed with twelve different malts. Somewhat smaller than some Imperial Stouts; less roasty and more fruity. In the lower 48, 12-dog racing is king. To honor that tradition, our Imperial Stout uses 12 malts. In harness each dog brings a unique personality, providing an unpredictable & exciting ride! A Lead dog guides the adventure and while Rosie is smallest in stature, she has the largest personality and is the natural representative for this intensely flavored, full-bodied beer—a bit over the top, as is Rosie. She wears her crown proudly!

# DESTIHL BREWERY | 507

Brewmaster: Matt Potts

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DESTIHL is a gastrobrewpub that handcrafts an uncommonly extensive array of beer styles, with over 50 different styles brewed at each location per year and close to 20 of our beers on tap at a time. We brew in small batches so that we can rotate as many beers as possible. We brew more beers for our guests simply because we have a passion for brewing. We utilize both global brewing traditions and new American craft brewing ingenuity, including long-term barrel aging of beers such as our awardwinning spontaneous/unblended/wild-fermented Saint Dekkera Reserve Sour Ales, which have medaled for the last three consecutive years at FoBAB in the wild acidic beer category, and our Dosvidanya Russian Imperial Stout, which won 'Beer of the Year' at the 2011 Beer Hoptacular! In Chicago. DESTIHL's first location opened in Normal, IL in 2007, and its second location opened in downtown Champaign, IL in April 2011.

DESTIHL's production brewery facility became operational in early 2013 and plans for continued mass distribution develop daily.

**ABBEY'S SINGLE:** Style: Belgian Pale Ale. IBU: 22.0. ABV: 4.9. SRM: 3.0. A Belgian-style abbey ale crafted like those that Trappist monks brew for their own consumption. It is light bodied, light in color and relatively lower in alcohol but with spicy and fruity characteristics from Belgian yeast.

**STRAWBERRY BLONDE:** Style: American Blonde Ale. IBU: 15.0. ABV: 5.0. SRM: 4.0. This fruit beer is made by adding generous quantities of strawberries to a blonde ale base beer, providing harmonious fruit qualities, golden-strawberry blonde color, crisp/dry palate, light body, low hop characters & bitterness and light malt & fruit sweetness. World Beer Championships Award: Bronze Medal 2012. Great American Beer Festival: Bronze Medal, Fruited Beer Category, 2012.

**SAISON DE RUISSEAU:** Style: Saison / Farmhouse Ale. IBU: 26.0. ABV: 6.0. SRM: 9.0. We curse daily at this beer because it takes so long to ferment, but it's worth the wait, despite our emotional scarring. This Belgian-style Saison has golden/light copper color, light body, medium hop bitterness, flavor & aroma, medium-low malt flavor & aroma and spiciness from added coriander. Fruity esters dominate the aroma while complex alcohols, acidity, low Brettanomyces character and clove and smoke-like phenolics from Saison yeast.

**AMBASSADOR AM-BELGO DOUBLE PALE ALE:** Style: Belgian Strong Pale Ale. IBU: 48.0. ABV: 6.6. SRM: 8.0. The best of both brewing worlds: A hybrid Belgian-American strong pale ale with golden-copper color, medium body and maltiness, low caramel/toasty malt flavor, floral and citrus-like American-variety hops used to produce high hop bitterness, flavor and aroma but some phenolic spiciness and high fruity esters from Belgian ale yeast.

**VERTEX IPA:** Style: American IPA. IBU: 76.0. ABV: 6.3. SRM: 9.0. This West Coast/Rocky Mountain-style India Pale Ale is back-hopped for a more intense hop bitterness, flavor and aroma without the balance of caramel malts like our Midwest-style Baldock IPA. It has medium-high alcohol content, high fruity, floral and citrus-like American-varietal hop character, deep golden color and medium maltiness.

**BLACK ANGEL STOUT:** Style: American Stout. IBU: 64.0. ABV: 6.7. SRM: 45.0. An American Stout with medium malt sweetness, chocolate and roasted malt flavor and aroma, dry-roasted bitterness in the finish, full-body and assertive citrus hop bitterness, aroma and flavor. World Beer Championship Award: Silver Medal 2011.

**TRIPEL:** Style: Tripel. IBU: 28.0. ABV: 9.7. SRM: 6.0. A very pale/light-colored Belgian Abbey ale finishing lightly sweet with medium body and nice malt/hop balance, mainly characterized by a complex yet mild spicy character with yeast-generated fruity banana, pineapple and tropical fruit esters being present.

**HOPERATION OVERLOAD:** Style: American Double / Imperial IPA. IBU: 85.0. ABV: 9.6. SRM: 11.0. An Imperial or 'Double' India Pale Ale with characteristically intense yet greatly balanced hop bitterness, flavor and aroma. It is deep golden-light amber/copper in color, although the use of the huge amounts of hops may cause a degree of appropriate hop haze. Alcohol strength is high but balanced by the hops and malt profile. World Beer Championships Award: Bronze Medal 2011.

## SPECIAL RELEASES

**Saint Dekkera Reserve Sour Ale Series. ABV %, IBU's and Color SRM. Varies by Barrel. Single barrel aged, spontaneously fermented, wild acidic sour ale** Our Saint Dekkera Reserve Sour Ale series are single barrel, unblended, non-inoculated and either non-fruited or fruited ales that are naturally soured by spontaneous/wild secondary fermentation and aging for 1 - 3 years in oak barrels with a natural micro flora of lactobacillus, pediococcus & wild yeast/Brettanomyces present in the wood to achieve complex esters, naturally balanced acidity from lactic, acetic and other organic acids and a balanced wood character. FoBAB Medal Winner - 2009, 2010, 2011 - Wild Beer Category.

1:00 P.M. - BARREL #8 - SOUR STRAWBERRY  
2:00 P.M. - BARREL #12 - FLANDERS/LOUD BRUIN  
3:00 P.M. - BARREL #20 - SOUR APRICOT  
4:00 P.M. - BARREL #24 - SOUR STRAWBERRY/RASPBERRY:

## FINCH'S BEER CO. | 214

Head Brewer: Richard Grant

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Chicago's Finch's Beer Company rolled out its first brews in 2011. Our five year-round offerings are Golden Wing Blonde Ale, Cut Throat Pale Ale, Threadless IPA, Fascist Pig Ale, and Secret Stache Stout. We are constantly experimenting with numerous styles while providing our unique twists on traditional favorites. For more information about tours, merchandise, or where to find Finch's, check out our website, Facebook, or Twitter.

**GOLDEN WING BLONDE ALE:** Style: American Blonde Ale. O.G.: 10.5. IBU: 30.0.

ABV: 5.0. Deep gold in color, we use both carapils and aromatic malts to create a moderately malty backbone to this beer. Generous amounts of Northern Brewer hops create an initial bitter bite than most typical blonde ales. Cascade finishes this beer with notes of fruitiness/citrus, while finishing dry.

**CUT THROAT PALE ALE:** Style: American Pale Ale. O.G.: 12.0. IBU: 35.0. ABV: 5.6.

Caramel, kiln amber, and wheat malts make up the malt bill for this unique pale ale. How is it unique you may ask? We toss in some sweet orange peel in the final days of fermentation along with more Cascade hops to create a subtle citrus finish.

**THREADLESS IPA:** Style: American IPA. O.G.: 13.0. IBU: 80.0. ABV: 6.0. Our Threadless/Finch's collaboration is our Midwest take on an American classic. We use a variety of hops, but the primary one is Columbus lending a piney flavor to this beer. We dry hop with Galena, Summit, and more Columbus to make a sessionable IPA.

**FASCIST PIG ALE:** Style: American Amber / Red Ale. O.G.: 18.0. IBU: 70.0. ABV: 8.0.

Fascist Pig is a deep red, malt-forward ale brewed with plenty of caramel malts and a touch of rye. This ale is brewed and dry-hopped with Palisade, an earthy and somewhat floral, American variety, and Zythos, an American blend that leans strongly toward Amarillo, Simcoe and Cascade varieties in terms of citrus and pine. The pig on the label is wearing a similar shirt to that of Tony Montana in "Scarface".

**SECRET STACHE STOUT:** Style: American Stout. O.G.: 17.0. IBU: 25.0. ABV: 5.3. Secret Stache Stout is a robust yet sweet stout. The specialty ingredients, vanilla bean and lactose, lend to its complexity and full flavor. While no actual chocolate was used to brew this beer, heaps of chocolate malt give the beer its color as well as its chocolate and coffee notes. Torrified wheat is also used in the recipe for additional body and head retention. The beer was hopped three times with Fuggles. However, they do not make up a prominent part of the beer. The vanilla beans were thrown directly into the fermenter to be steeped at room temperature. Take your time on this one. Its lightly carbonated syrupy goodness will change with the temperature.

### SPECIAL RELEASES-TIMES WILL BE POSTED

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**AWESOME CABEZA MEXICAN LAGER:** STYLE: . O.G.: 11.9. IBU: 25.0. ABV: 5.6. It's summertime. It's time for lagers. It's time for some lucha libre! Noble hops (Sterling and Hersbrucker) Pilsner malt, and a little bit of flaked corn create a balanced, dry, unfiltered, summer lager. It's Awesome Cabeza time! (lime's not included).

**SHOCK AND AWE BROWN ALE:** STYLE: American Brown Ale. O.G.: 14.0. IBU: 34.0. ABV: 5.9. This beer pours dark brown in color with notes of chocolate and caramel malts being the predominant malts. Wheat malt is used for head retention and mouthfeel. It has medium hop aroma and flavor contributed by Northern Brewer while bittering is achieved with Centennial. It is dry-hopped with Centennial resulting in a medium to low hop presence.

**WET HOT AMERICAN WHEAT:** STYLE: . O.G.: 10.6. IBU: 22.0. ABV: 5.0. Wet Hot American Wheat is named for its particularly "wet" mash and "hot" initial fermentation temperature. It is brewed and dry hopped with Centennial and Columbus hops and utilizes two different kinds of wheat malt, White wheat and Torrified wheat. This beer has an initial sweetness that is balanced by hop additions late in the boil.

**SECOND TIMES A CHARM BARREL-AGED STOUT:** STYLE: American Stout. Same stats as the Secret Stache Stout but with barrel aging fun! Our stout aged in Koval barrels for a second time for six months. Notes of coconut and oak are the predominant flavors.

# FITGER'S BREWHOUSE | 505

Master Brewer: Dave Hoops | Head Brewer: Frank Kaszuba

Brewers: Bjorn Erickson, Kelly Armstrong, Casey Tatro, Shad Baggenstoss, Tim Wilson, Andrew Spilde

www.brewhouse.net | brewery@brewhouse.net

600 E. Superior St., Duluth, MN, 55802

Established 1995. The Brewhouse is located on the shore of Lake Superior in the historic Fitgers Brewery which stopped production in 1972. Our 10 bbl brewery produces 3,000 bbls per year with more than 80 different beers on 30 tap handles at our 5 Duluth locations. Red Star lounge, Burrito Union, The Brewhouse, Tycoons @ Old City Hall, and soon Endion Station Public House. Full bar, outdoor seating, generous happy hours, and late night dining. Also available cask ale and growlers in glass or nalgene version. Tours at 3 and 4 each Saturday.

**WIT WEDDING:** Style: White IPA. Abv: 5.7%. Srm: 3.5. Ibu: 57. Hops: Columbus, Cascade, Centennial, Mosaic. Spices: Sweet Orange Peel, Coriander, And Orange Zest . Grain: US, White Wheat, Unmalted Wheat, German, Pilsner This White Ipa is a special beer brewed by the Master Brewer and Owner to celebrate the upcoming marriage of our Owner, Tim. This beer will feature a spicy medium body with an assertive hop profile featuring citrus. The spice notes will balance the wheat and the Belgian yeast will add pleasant esters.

**HOPELUJAH IPA:** Style: North Shore style IPA. Alc 6.5. Color 5.5 srm. Ibu 92. Hops: Sorachi Ace, Galaxy, Cascade, Mosaic. Malt: pale, 2-row, white wheat, carapils, golden vienna, USA, pilsener, Germany. Glass: Pint. This brand new IPA features 3 rare hops that all provide great aromas and flavors. This clean finising IPA will throw aromas of blueberry, peach, grapefruit, and grapes. The malt is slightly bready and very crisp. We searched high and low for these hops and are proud to share them with you.

HOPELUJAH

**THE MAYOR (AKA "HIS HOPPI-NESS):** Style: North Shore IPA. Alc : 8.0%. Color : 5 srm. Ibu : 85. Hops: Columbus, Cascade, Galaxy, Centennial, Simcoe. Malt: American 2 row, Caramel. German Munich. Glass Pint. This special tribute IPA was brewed with Lake Superior Water, Lots of Hops, is unfiltered, features a huge grapefruit aroma, nice malt middle and a dry very crisp finish. This beer is a nod to Don Ness our Mayor. Don has supported the craft beer industry in Duluth since day one. When Don named us the "Craft Beer Capital of Minnesota" we wanted to thank him. Don asked for a hoppy IPA with some malt character. We used a brand new dry hopping technique

**GOOSEBERRY GÖSE ( PRONOUNCED GOSE -UH):** Style: German tart wheat ale. Alc 5.2%. Color 5.7 srm. Ibu 8. Hops: Saaz. Malt: German Pils, Light Wheat and Acidulated malt. Spices: Coriander Glass: Goblet. This style originates from the Leipzig area in Germany. In the 1700's this style was gaining popularity, but since has basically been dormant, until the recent revitalization. This beer is an unfiltered wheat that is in part fermented with lactic bacteria, lending a thirst-quenching tartness. Flavors of bananas, green apples and apricot are rounded by the addition of coriander. Light in body and low in alcohol, it's perfect for an afternoon on the patio.

**BREAKWATER WHITE. STYLE:** Belgian White. Abv 5.6%. Color 2.6 srm. Ibu 17. Grain: German Wheat, American Wheat, 2 row, oats,. Hops: Cascade, Mt Hood. Spices : Sweet orange Peel, coriander, bitter orange. Breakwater is a Belgian style wheat ale made with spices . The white name comes from the fact that unmalted wheat is used in the ale and the color is very light white/orange. Very refreshing , we call it summer in a glass.

**WOODFORD RESERVE BOURBON BARREL:** 1100 Wheatwine. Alc 11.3%. Color 8 Srm. Ibu 60. Hops: Vanguard, German Tradition, Summit. Malt: Smoked Wheat, Floor malted wheat, pilsner, Germany. 2 row, USA. A wine strength wheat ale. aged 2yrs to allow flavor development. We age in fresh bourbon barrels. A strong wheat flavor with tart/tangy flavors and huge vanilla stand out. Also a warming alcohol finish.

**EVIL RABBIT:** Style: Strong Lager with Fruit. Alc 9.3%. Color 6.7 srm. Ibu 34. Hops: Czech Saaz. Malt: Pilsner, Germany, 2 row, white wheat and caramel, USA. Special Ingredients: orange zest, bitter orange peel, lychee puree. Glass: 10 oz . Named from the Winnie the Pooh book from the rabbit that gets in a lot of trouble. This malty high gravity amber lager originated high in the Rockies at our ex-brewer Keith's last brewery in Gunnison, Co. Brewed for the long lagering this strong lager benefits from the addition of fresh orange zest and Lychee puree. The fruit notes offset the rich smooth grain flavors and adds a touch of sweetness.

**APRICOT WHEAT:** Style: Fruit Beer . Abv 5.0. Srm 3. Ibu 12.9. Hops : Willamette. Malt: 2row, Wheat, Carapils, Caramel (usa) Acidulated (germany). A marriage of an American Wheat ale 65% wheat 35% barley with Apricot juice. The spicy wheat balances the fruit perfectly. A light bodied beer with a dry crisp finish.

**EL DIABLO BELGIAN STRONG ALE:** Aged in Red Wine Barrels. Style: Belgian Golden. Abv 9.0%. Srm 3.0. Ibu 32. Malt: Pilsner, Germany, Dextrin, USA. Hops : Czech Saaz. Glass : 10 oz only snifter. This is a Belgian strong ale. Light gold in color with a surprisingly drinkable flavor and pleasant aroma. The rub is the strength. Very high alcohol is hidden in the rich and inviting flavors. Dry finish and aroma's of apple and straw in the nose, the aging time in the oak has added red fruit notes and hints of oak. Flavors of light malt balance warming alcohol and light red wine balance the finish

## REAL ALE TENT

**MANGO TRAIL INDIA PALE ALE (ST IPA):** Alc 6.5%. Color 6 srm. IBU 86. Hops: Sterling, Ahtanum, Cascade, Citra, El Dorado . Malt: 2row, Wheat, Carapils, Caramel (usa), Vienna (germany), Golden Promise (scotland). Fruit: Fresh Mango. Our North Shore style IPA is hop forward, middle, and finish. The addition of mangos lends sweetness and flavor. Big broad hop aromas in the nose yield mango and pineapple notes from All American hops with a rich bready malt middle. A bit of a green citrus finish that will linger just a bit.

**EL NINO PINEAPPLE IPA:**Style: Fruit Ipa. Abv 7.2%. Srm 6. IBU 112. Hops : Columbus, Galena, EKG, Cascade, Mt Hood

**MALT:** Pale, Wheat, Caramel, Carapils (usa), Golden Promise, Maris,(uk). Fruit: Pineapple. Our hoppiest full time beer . Pineapple is added to the casks and allowed to release flavor. Very full bodied and not very balanced. Hops first second and last. There is enough malt to offset the hops. 7 hop additions as well as dry hopped. High alcohol and hopping rate preserved the ales and ensured they would be drinkable upon arrival. California brewers decided to push that even further in the 1990's. Since I started my career out there and transplanted here I brought my tastes , but now they are "North Shore" style ales. Our IPA is double hopped with a floral nose from the dry hopping. Great with the pineapple addition.

## FREE STATE BREWING CO. | 520

Head of Brewing: Geoff Deman

636 Massachusetts St, Lawrence, KS, 66044

"Because without beer, things do not seem to go as well." In 1989, Free State Brewing Company became the first legal brewery in Kansas in over 100 years. Since opening the doors at our original brewery in beautiful downtown Lawrence, Kansas, we've been working day in and day out to provide haven for beer lovers, where good beer and good food can inspire lively conversations and memorable experiences. Our two brewhouses are made up of some of the best equipment available to the small brewer, but we still think the most important ingredients are the care and respect that our enthusiastic, knowledgeable staff has for each and every beer that we make. And now that we're producing bottled beers in our expanded bottling facility, our attention to detail and dedication to great taste and quality can be experienced by people all over Kansas and Missouri and for one day a year, here at the greatest beer festival on earth on the sunny shores of Lake Monona, the Great Taste of the Midwest. Tapping Schedule TBD: Come by the booth early for a schedule on the day of the festival.

**Cask Old Backus Barleywine:** Don't miss out on this cult classic. With a 100 rating on RateBeer and a scarce production it's not often that we let this beer escape our pub. A classic English Barleywine with American spirit, hopped to over 100 IBUs. Columbus hops provide that bitterness, while slightly spicy Crystal hops provide the delicate hop aroma and flavor in this malt-centric brew. OG 26.1°P/1.104 100+ IBUs 10.3% ABV

**Cask Owd Mac's Imperial:** This Double Imperial Stout goes up to 11...well actually closer to 12.5...percent ABV. The beer starts out at a whopping 27.5°P/1.118 and finishes it's maturation aging on Templeton Rye Whiskey barrels. Owd Mac's bold flavors of licorice, dark fruits, and vanilla and cherry notes imparted by the barrel have earned it a 100 rating on RateBeer as well. OG 27.5/1.118 100 IBUs 12.4% ABV

**Octoberfest:** Oktoberfest is one of the most celebrated traditions in German culture. And though Kansas may be a long way from Munich, we share the sentiment. Our Octoberfest was only the second specialty beer we ever brewed, and the original batch was first tasted back in 1989. To this day, it continues to be one of our most popular brews, with folks seeking it out both at the brewpub and on the shelves of their local liquor stores. 14.0°P/1.056 IBU - 25

**Stormchaser IPA:** This bold, blonde American IPA employs a healthy dose of wheat malt and generous amounts of Crystal, Centennial, and Citra hops. The hops provide a great citrusy bouquet and abundant notes of grapefruit and orange, while the wheat malt provides a crisp tartness to this lighter-bodied IPA. 13.9°P/1.055 59 IBUs

**Blood Orange Radler:** The Radler (or Cyclist in English) is a relatively new tradition in German brewing, but one that has a strong foothold nonetheless. Radlers are the blending of lager beer with soda, creating a light and effervescent and thirst quenching restorative to those trying to beat the summer heat. Our version blends an all-natural house-made Free State Blood Orange Soda with our flagship Wheat State Golden. The result is slightly tart and sweet, with a clean, yet fruity finish. A session-able beer for a hot day. Soda OG 8.5°P/1.033 pH 2.8/ Beer OG 11.75°P/1.047 16 IBUs

**Cloud Hopper Imperial IPA:** This boldly hopped ale will take you to new heights of happiness. Copious amounts of Chinook, Columbus, and Cascade hops combine to evoke far off places with the scents and flavors of tropical fruit, pine needles, flowers and a hint of freshly mown grass. A choice malt bill lifts the hops, providing balance and keeping this beer on course. OG 19.7/1.079 100 IBUs

**Ad Astra Ale:** This Ale is the first brewed in Kansas since the pioneering days. The name "Ad Astra" comes from the Kansas State Motto - Ad Astra per Aspera, Latin words meaning "To the Stars Through Difficulties". We've blended Pale, Caramel, and

Munich malts for a rich amber beer. The hops balance this malty sweetness, and we've chosen Northern Brewer and Fuggles hops for their flavor. 13.0°P/1052. IBU - 30

**Copperhead Pale Ale:** Our flagship American Pale Ale employs toasty Golden Promise malt, American 2-Row, and Crystal malt and marries it with citrusy American "C" hops - Centennial, Columbus, Chinook, & Cascade. A balanced, classic American Pale with just enough hop bite to tip the scales. 14.3°P/1057 IBU - 52

**Oatmeal Stout:** Our flagship classic dark beer. Full body and a well rounded flavor comes from a foundation of seven different grains. The oats add a special silky texture that complements the roasted malts. The rich malty flavor is spiced with plenty of Northern Brewer and Fuggles hops for balance. 15.0°P/1.060 IBU - 45

**Something Else:** Sometimes it's hard to plan on what to bring, so don't be surprised if we bring something fresh and new, something not on this list, or something that we couldn't help but share with our favorite festivalgoers. Stop by and see.

## REAL ALE TENT

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**André the Giant:** This American Strong Ale is named for the pop-culture phenom born André René Roussimoff, but known in professional wrestling circles as "The Eighth Wonder of the World". The 7' 4" Frenchman weighed in at near 700 Lbs. at his heaviest and is purported to have consumed 156 beers in one sitting (don't try this at home) and on other occasions eat 12 steaks and 15 lobsters at a time. In addition to his prowess in the ring, André the Giant enjoyed a modest acting career, most famously playing Fezzik in *The Princess Bride*. More recently André the Giant has been immortalized in the street art and subsequent commercialization of that art by Shepard Fairey in his GIANT clothing line. The beer is as big as it's name. A substantial malt bill of slightly nutty Maris Otter malt marries with Columbus, Cascade, and Chinook hops for a beer full of malt AND hop flavor in this light chestnut colored, full bodied beer. OG 19.7/1.079 92 IBUs 9.1% ABV. The Bottom Line A full bodied, copper to chestnut colored American Strong Ale with substantial hop flavor.

## HALF ACRE BEER CO. | 413

**Brewmaster: Matt Gallagher | Brewers: Matt Gallagher, Michael Carroll, Matt Young**

[www.halfacrebeer.com](http://www.halfacrebeer.com) | [hello@halfacrebeer.com](mailto:hello@halfacrebeer.com)

4257 N. Lincoln Ave., Chicago, IL 60618 | 773-248-4038

Our story begins with boat loads of optimism, is rooted in the naive, and full of piss & vinegar. Having been exposed to rich brewing environments where men made their living turning out beers with friends, the idea of creating that for ourselves in Chicago felt essential. In 2006 Half Acre sparked to life in a spare bedroom. With no brewery and no real means to build one, beers came to life with the crucial assistance of a contract brewer in Wisconsin. Half Acre Lager was the first beer to have a Half Acre label. It was brewed on a 20bbl JV Northwest brewhouse, fermented in 40bbl tanks, pushed into 12oz long necks and dropped on a truck back to Chicago where a team of one angled to get it sold. Humble and wayward beginnings.

In the midst of it all the crew of one had moved to the fourth floor of an old factory and acquired a second staff member ready to get dirty. With a doubled staff and twice the gumption, we set out to fund and build a brewery in the heart of Chicago. It wasn't long before we stumbled on a building in a lively neighborhood, wrangled a sweetheart lease and scored a used brewhouse from Colorado. Shortly thereafter we were neck deep in the complexities of building an urban brewery in the City of Chicago, something that hadn't been done in a long time. We surfed the legal system and topped many hurdles that allowed us to complete a brewery that made sense to us. The Half Acre Beer Company was now a brick and mortar operation with all the basic tools to learn the methods that would become our approach and philosophy on brewing american micro beers.

It was over these next years that Half Acre developed its stance. We built a store where we could sell beer to-go, which offered us the opportunity to brew beers freely and with only our neighbors and personal tastes in mind. We learned what it meant to be a brewing company and to make choices as brewers in an increasingly complex industry. We picked apart our process and articulated for ourselves the importance of making raw & basic beers rich in material and undisturbed by process. Today we own our building that houses our brewery, we have a brewery store dispensing beer and merchandise to the general public, and we recently added a tap room where we can host the people who want to hoist our beers. The Half Acre brewery consists of a three-vessel 15bbl brewhouse, one hot & one cold liquor tank, 19 fermentation vessels, 3 bright beer tanks, a 5-head canning line, a battle axe bomber filler and a rock-solid brewery staff.

We continue to peel back the layers, enjoy ourselves as much as possible and encourage the interesting experiences this ride has to offer. Still young, still filled with piss and vinegar, and there's much to do.

**AKARI SHOGUN. ABV:** 5.2%, OG: 11.5° P. A ridable American Wheat Ale hosting some wheatey nuts & juicy Motueka hop bolts. The deliverer of this truth: Akari Shogun, He who harnesses light will usher this summer force into your life.

- DAISY CUTTER. ABV:** 5.2%, OG: 11.5° P. A west coast American Pale Ale chock-full of dank, aromatic hops that bite up front, ease into citrus, and set the finish up to nail the spot.
- PONY. ABV:** 5.3%, OG: 11.9° P. A firm take on the classic German-style Pilsner aimed to quench the masses. German hops and malts are braided together to release the crisp awakening your summer self needs.
- SPACE. ABV:** 6.7%, OG: 14.9° P. This American IPA is a tribute to a friend that passed away. Space was his nickname as a young man and this beer will be a regular offering at our brewery only; our way of keeping him a regular.

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## SPECIAL RELEASES

- 1:00 P.M. - BOURBON BARREL AGED BAUMÉ.** ABV: 8%, OG: 17.7° P. A handsomely-hopped rye stout aged in Heaven Hill Bourbon barrels for about a year.
- 2:00 P.M. - NAVAJA.** ABV: 9.3%, OG: 19° P. A Double IPA with Citra, Mosaic, and Columbus hops. This scabbard will attack your ability to make good choices, this bully quickly becomes your best friend.
- 3:00 P.M. - 2023M<sup>2</sup>.** ABV: 6%, OG: 13° P. A collaborative Soft Sour Ale brewed with New Belgium Brewing. Funked out by Lactobacillus yeast, spiced up with a dash of Sumac & Marash, and hopped just the right amount to
- 4:00 P.M. - GUEST LAGER.** ABV: 8%, OG: 17.2° P. A non-traditional lager brewed with Mikkeller. Using a lager yeast strain, this beer is a style-bending sensory pounder that hops the line and intentionally scaled the flavors tied to the ale spectrum.

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## REAL ALE TENT

**AKARI MIST:** ABV: 5.2%, OG: 11.5° P. Akari Shogun American Wheat Ale with Lemon + Lime Zest, dry hopped with Motueka.

# ILLINOIS BREWING CO. | 428

**Brewmaster: Jeff Skinner**

**102 N. Center St. Ste. 111, Bloomington, IL, 61701**

Established 1999. Our brewery is an 8.5 barrel CDC brewhouse with three fermenters and seven serving tanks. Tours are available to small groups by appointment.

**Bourbon Barrel Barley Wine:** ABV 10.9% O.G. 1094 IBUs 28. Aged 1 year in an Evan Williams Oak Barrel (with some bourbon); alcohol, fruity (apricot, prune, currant). Careful.

**Illinois Amber Ale:** ABV 4.3% O.G. 1.053 IBUs 24. Malty, rich, firm head & lacing.

**Newmarket Pale Ale:** ABV 4.5% O.G. 1.051 IBUs 30. Light body, all cascade hops (pellet, whole, tabs, oil), dry, crisp.

**O'Turley's Lyte Lager:** ABV 3.7% O.G. 1.040 IBUs 18. "Old-time" American, true daft lager (unfiltered, unpasteurized); sweet, creamy, corn.

# MICKY FINN'S BREWERY | 411

**Brewer: Greg Browne**

**www.mickeyfinnsbrewery.com | info@mickeyfinnsbrewery.com**

**412 N. Milwaukee Ave., Libertyville, IL, 60048 | 847-362-6688**

Established 1994. A \$2 million renovation transformed Mickey Finn's into a 10,000 square foot, two level restaurant, bar, and brewery. In addition, warm weather guests can enjoy dining on the outdoor patio complete with propane-heated lanterns that create a cozy atmosphere late into the autumn months. Mickey Finn's offers a range of award-winning (GABF & WBC) ales and lagers. A handful of patron favorites remain on tap year-around, with an additional 25 seasonal brews available at various times throughout the year. Mickey Finn's also offers award-winning (Real Ale Festival) cask-conditioned ales served in the traditional English style. Growlers (64 oz.) and keggy draft systems (3.3 US gallons) are available to go directly from the brewery. Come on in and sip yourself a Mickey Finn.

**PINEAPPLE EXPRESS DOUBLE IPA:** Style: American Double / Imperial IPA. ABV: 8.8. Tropical fruit aromas from heavy use of Liberty hops 8.8%abv.

**DER KOMMISSAR IMPERIAL PILS:** Style: American Double / Imperial Pilsner. ABV: 8.2. Strong, hoppy pils

**GUDENTEIT HEFEWEISS:** Style: Hefeweizen. ABV: 5.5. Tastes like Bavaria

**SOUR BROWN ALE:** Style: American Brown Ale. Aged in American oak. Limited quantity.

**KATARINA WIT :** Style: Witbier. Belgian style white ale brewed with orange peel, lemon peel & coriander.

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## REAL ALE TENT

**IMPERIAL DELUSION IMPERIAL STOUT:** Style: American Double / Imperial Stout. Jack Daniels barrel-aged. **YORKIE BITTER :** Style: English Bitter. ABV: 4.2.

**LEGGSPINNER BARLEY WINE:** Style: American Barleywine. ABV: 9.0. English style malt driven strong ale.

**Session Pineapple Express IPA:** smaller version of the Double TBD%abv

## PEARL STREET BREWERY | 204

Brewmaster: Joe Katchever

[www.pearlstreetbrewery.com](http://www.pearlstreetbrewery.com) | [info@pearlstreetbrewery.com](mailto:info@pearlstreetbrewery.com)

1401 Saint Andrew Street, La Crosse, WI, 54603 | 608-784-4832

Established 1999. Pearl Street brewery began as a family owned operation down in a basement on La Crosse's fabled Pearl Street. The tiny, underground brewery quickly started producing award-winning ales and lagers. After years of organic growth and expansion, the brewery is still family owned and operated but now resides in the infamous and historic La Crosse Rubber Mills building, located in La Crosse's lower northside depot neighborhood. The Rubber Mills was well known for being the place where rubber boots for brewers and other tradesmen (and rubber horseshoes) had been made for over a century. Now, comfortable in their new home, the PSB crew carries on, using all natural and organic ingredients to brew their beers.

**DTB BROWN ALE** : Style: American Brown Ale. ABV: 5.5. This long-time La Crosse standard is brewed with seven malt varieties that create a complex, nutty flavor with roasted undertones. Hopped with both American and Brit hops. Gold Medal Winner at the World Beer Championships.

### "THAT'S WHAT I'M TALKIN' 'BOUT" ORGANIC ROLLED OAT STOUT:

Style: Oatmeal Stout. ABV: 6.0. Chock full o' organic rolled oats, chocolate and black malts, and American and British hops, this is one full-flavored stout with a black body and creamy mocha head.

**RUBBER MILLS PILS**: Style: German Pilsener. ABV: 5.0. A passionate pilsner lager brewed with Wisconsin malt and German whole leaf hops. Yellow in color, with a crisp finish and fresh hop character throughout.

**DANKENSTEIN IIPA**: Style: American Double / Imperial IPA. O.G.: 19.2. IBU: 109.0.

ABV: 9.5. Winner of the 2008 Great Taste "Best Over-the-Top Beer" (Isthmus)! Fire-brewed Imperial IPA. Colossal quadruple-hoppings in the brewkettle. Unfiltered and naturally carbonated in its bottle for the freshest flavor.

**PEARL STREET PALE ALE**: Style: American Pale Ale. ABV: 6.0. A full-bodied American Pale Ale and local favorite! This classic Pearl Street original has been brewed in La Crosse since 1999. It's got a pleasant hop bitterness and is dry-hopped for a flowery nose.

**EL HEFE BAVARIAN HEFEWEIZEN**: Style: Hefeweizen. ABV: 5.0. A Bavarian-style wheat beer brewed with American barley and wheat malts, fermented with Weihenstephan yeast for a subtle banana clove aroma typical of the style. Traditionally unfiltered and usually served with a wedge of lemon.

## SPECIAL RELEASES

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**2:30 P.M. – 2013 RASPBERRY TAMBOIS**: STYLE: Fruit / Vegetable Beer. ABV: 8.0.

A tribute to our own, sometimes tart but always effervescent Tami, this tart and effervescent Belgian style Framboise is actually brewed with yeast and bacteria cultures found in the spontaneously fermented beers of the Lambic region of West Flanders. Aged on tons of locally-grown, fresh organic raspberries.

**4:00 P.M. – ME, MYSELF, & IPA**: STYLE: American IPA. IBU: 60.0. ABV: 6.5. Meet our newest addition to the Pearl Street family! Our first-ever IPA is brewed for the hop lover, with over two-and-a-half pounds of our favorite hops per barrel. Selected specifically because of their aromatic qualities, the hops contribute a pungent blend of grapefruit, tangerine, and floral notes. A big all-malt bill is not watered down with honey or other sugary adjuncts. This could be the most well-balanced IPA you've tried yet!

## RHINELANDER BREWING CO. | 404

President/Owner: Jyoti Auluck

[www.rhinelanderbrewery.com](http://www.rhinelanderbrewery.com)

59 South Brown St, Rhineland, WI, 54501 | 715-550-BEER

The brewery first opened in Rhineland in 1892. Brewing operations in Rhineland were shut down in 1967. After the brewery closed, Rhineland beer continued to be made in Monroe, Wisconsin at the former Joseph Huber Brewing Company. The Rhineland shorty 7 oz was re-introduced in the summer of 2011 and is available in many locations throughout Wisconsin. The first additions to the Rhineland shorty lager beer came in the fall of 2011 - Chocolate Stout, Imperial Jack Double IPA, Thumper American IPA, and Mystical Jack Traditional Ale. The craft beers are available in 22 oz bomber bottles and recently became available in 6 packs. The objective of Rhineland Brewing Company is to rebuild a brewery in Rhineland in the coming years.

**Imperial Jack Double IPA** . ABV: 8.5%. OG: 17.5p. IBU: 75. This is a big, beefy IPA.

Pale golden-straw color with a nice one finger head and good retention. Aromas are of a strong pine and citrus hop. The pine and citrus flavors both come through with taste that nearly conceals the malt, but not quite. For a hoppy beer, it finishes with an easy linger, a medium mouth feel and a very warming afterglow. Available year round.

**Mystical Jack Traditional Ale. ABV:** 7%. OG:17.65p. IBU: 80. Pours a medium bronze color with a one finger head and moderate retention and lacing. The sweet malt aroma comes through with a touch of spicy and citrus notes. The taste is very well balanced between hops and malts. The hops hit you first, but the malt balances it and keeps too much of the bitterness from coming through. It has a warming alcohol afterglow. Available year round.

**Thumper American IPA. ABV:** 6.8%. OG: 15.75p. IBU: 79. Pours a pale golden color with a one finger head and moderate retention and lacing. The decidedly hoppy aroma comes through with a touch of grass and citrus. The taste is very much what the aroma suggests. A full malt flavor enhanced with grass and citrus comes through nicely. It is easy drinking, light in body with a great hoppy bite with a slight astringency for a full smooth finish. Available year round.

**Chocolate Bunny Stout. ABV:** 5.5%. OG:14.65p. IBU: 66. This beer pours dark brown with a moderate tan head. The smell and taste of toasted coffee with a light cocoa aroma come through slowly, it is very pleasant and not overpowering. A pronounced roasted malt flavor with a slightly sweet cocoa note conclude with a subtle hop bitterness that is well balanced. Mouth feel is velvety smooth. Available year round.

**Rhinelander Export Lager "Shorty". ABV:** 5%. OG:11.3p. IBU: 13. The beer that started the entire stubby beer bottle craze is back! Made with the original recipe from yester-year, it is a refreshing and malty beer made with only the finest 2-row malted barley and sun ripened hops that create a light and smooth finish. Carbonation dances off your tongue and reminds you that the best things in life are crisp just like the Northwoods! Look for it in your favorite retailer and on premise establishment. Available year round.

## RIGHT BRAIN BREWERY | 326

**BREWMASTER:** Nick Panchame | **Owner:** Russ Springsteen

[www.rightbrainbrewery.com](http://www.rightbrainbrewery.com) | [beergurus@rightbrainbrewery.com](mailto:beergurus@rightbrainbrewery.com)

225 East 16th St, Traverse City, MI, 49684 | 231-944-1239

**Have you ever wanted to cram bacon, asparagus, or a whole cherry pie into a pint glass and attempt to drink it? Well, that's what we do on a daily basis (when we're not fending off reptilian shape shifters.) Based out of Traverse City, Michigan, we use pristine Lake Michigan water and a healthy helping of TLC to transform our favorite culinary combinations into award winning beers. Our firm belief that "extracts are for sissies" means that we only use whole ingredients. No extracts or artificial flavors involved. So, if you're in need of something to wake up your taste buds and metaphorically blow your mind (it could get messy) then strap in and prepare to Beer No Evil©.**

**SPINAL TAPPER:** Style: American IPA. O.G.: 1.064. IBU: 60.0. ABV: 7.5. India pale ale. A medium bitterness IPA using only Calypso hops, a new crossbred variety from the West Coast. Expect an earthy hop flavor accented by subtle notes of pear & green apple and showcasing a beautiful copper/orange color similar to that of Oktoberfest style beers.

**MIDNIGHT RENDEZVOUS:** Style: American Black Ale. O.G.: 1.045. IBU: 20.0. ABV: 5.0. Black ale. A surprisingly light bodied black ale, reminiscent of an English Bitter. Extremely easy drinking, with complex malt character and an earthy hop finish.

**COOL HAND CUKE:** Style: Fruit / Vegetable Beer. O.G.: 1.054. IBU: 14.0. ABV: 6.3. Cucumber basil saison. Building on the already fruity aromas of a traditional Saison, expect an effervescent mouth feel and light body, with lovely cooling notes imparted by real Cucumber and Basil. Complex yet not overbearing.

**CEO STOUT:** O.G.: 1.056. IBU: 25.0. ABV: 5.5. Coffee stout. Chocolate. Espresso. Oatmeal. This full bodied chocolaty American Style Stout gets its big flavor from French Roasted Brazilian Beija Flor coffee beans. No extracts involved. Only bold ideas, decisive action, and a lot of coffee: the pillars of any great CEO.

**STOWAWAY:** Style: Saison / Farmhouse Ale. O.G.: 1.049. IBU: 11.0. ABV: 5.7. Reclaimed saison. A traditional saison with a hazy golden color, fruit-forward aroma, crisp complex flavor, and mildly acidic finish. RBB Brewers cultivated the reclaimed yeast used for this beer over the span of seven months.

**SPINY NORMAN:** Style: American IPA. O.G.: 1.052. IBU: 50.0. ABV: 6.2. India pale ale. A strong floral hop nose is the gateway to a wonderfully sharp and effervescent mouth feel. Showcasing a pale golden body and floral hop notes with a remarkably clean finish.

**DEAD KETTLE:** Style: American IPA. O.G.: 1.056. IBU: 70.0. ABV: 5.5. India pale ale. One of our classic IPAs! Focusing on the citrus side of hops, expect a zesty mouth feel, citrus aroma, and medium bitterness similar to that of biting into a grapefruit rind.

**NORTHERN HAWK OWL:** Style: American Amber / Red Ale. O.G.: 1.058. IBU: 22.0. ABV: 5.8. Amber ale. One of Right Brain Brewery's most popular beers. Northern Hawk Owl has something for everybody. Whether it's rich caramel notes for the fans of darker beers or a light and crisp body, Hawk Owl is an 'every day' beer. Light enough to drink en masse but satisfying enough to share with the guys after work. Not sure which Right Brain brew to choose? Northern Hawk Owl is always a wise choice.

**STRAWBERRY FIELDS:** Style: Cream Ale. O.G.: 1.052. IBU: 10.0. ABV: 4.7. Cream ale. This light bodied cream ale is brewed with real Strawberries; no extracts here, just pure berry flavor. Slightly tart and sweet with mild biscuity undertones, this ale can satisfy

even the most ravenous of Strawberry Shortcake cravings. Don't expect this beer to taste like candy, only the tart and refreshing taste of real Strawberries.

**BLUE MAGIC:** Style: American Pale Wheat Ale. O.G.: 1.052. IBU: 12.0. ABV: 4.8. Lavender ale. Extremely aromatic with a large 'bouquet' of flavor... we use that term seriously. Real Lavender imparts notes of floral spice. Very light bodied and easy to drink, yet intriguing enough to keep your right brain stimulated.

**FIRE STARTER:** Style: Chile Beer. O.G.: 1.06. IBU: 23.0. ABV: 5.5. Chipotle porter. Made with real Chipotle peppers, this deep bodied and roasty porter showcases strong smoky notes and mild spicy finish to keep you coming back for more.

**LOOPING OWL:** Style: American Amber / Red Ale. O.G.: 1.058. IBU: 22.0. ABV: 6.5. Barrel aged amber. Aged in Grand Traverse Distillery Whiskey Barrels. You will find this small batch brew packed with big Oak and Bourbon notes and subtle hints of Vanilla. Fans of Whiskey, this is the beer for you!

## ROCK BOTTOM BREWERY AND RESTAURANT | 209

**Brewmaster: David Bass**

**740 N. Plankinton Ave., Milwaukee, WI, 53203**

Established 1997. Located downtown on the Milwaukee River Walk, Rock Bottom offers hand crafted beer and dining in a casual, southwestern atmosphere. Dine outdoors on the patio, main bar area, dining room or downstairs pub. Tours available upon request and on weekend boat tours.

**Naughty Scot Scotch Ale:** 7.2% ABV 17 P 20 IBU. A wee heavy scotch ale

**Iron Horse Pilsner:** 5.0% ABV 12 P 38 IBU. German-style pilsner

**Line Drive Lager:** 5.7% ABV 13.5 P 24 IBU. German "meadow" beer

**American Dream IPA:** 6.0% ABV 15 P 660 IBU. Classic American IPA

## SCHLAFLY BEER | 213

**Chief Brewer: Stephen Hale | Chief Brewer: James Ottolini**

**www.schlafly.com | questions@schlafly.com**

**2100 Locust St, St. Louis, MO, 63103 | 314-241-BEER**

Established 1991. Missouri's first brewpub, St. Louis's largest locally-owned brewery. We're really happy to be returning for our TWENTY-FIRST (21st) GREAT TASTE OF THE MIDWEST. Located in the historic Swift Printing Buildings, The Schlafly Tap Room was an anchor in the revitalization of downtown St. Louis. The 15-bbl brewhouse produces sixty beer styles a year: come try many of them at our 15th annual HOP in the City beer festival at The Tap Room on Saturday, September 14th, 2013. Brewing at the Tap Room has expanded to include a series of beers in 750ml bottles: Oak-Aged Barleywine, Bourbon Barrel-Aged Imperial Stout, Bière de Garde, Grand Cru, Tripel, Quadrupel, Raspberry Coffee Stout, Old Ale, and Weizenbock, as well as a foray into sour beers in our subterranean Spoiler Room.

Schlafly Bottleworks opened a few miles away ten years ago, brewing nearly 50,000 bbls in 2013, and has become a popular destination for locals and visitors. The menu focuses on local purveyors, with Schlafly Gardenworks producing mountains of vegetables and herbs used in both restaurants. The brewery has had several expansions lately, if you haven't seen it in a while, you're overdue to jump on a tour sometime. Schlafly is a member and ardent supporter of Slow Food St. Louis, sharing similar philosophies and common goals. You can find our beer at many places within a five-hour drive, as well as the D.C. area and New York City.

**SUMMER LAGER:** Style: Munich Helles Lager. O.G.: 11.1. IBU: 17.0. ABV: 4.5. SRM: 3.0. Our Helles-style Summer Lager is a bright, golden beer, smooth and drinkable. Perfect for summertime.

**SESSION IPA:** Style: American IPA. O.G.: 11.7. IBU: 30.0. ABV: 4.5. SRM: 10.0. An assertive golden ale packed with the bold flavor and aroma of American hops.

**KÖLSCH:** Style: Kölsch. O.G.: 11.8. IBU: 25.0. ABV: 4.8. SRM: 6.0. A classic golden ale that uses a centuries-old yeast strain from a famous Kölsch brewer in Köln, Germany. Fermented at 62°F, then cold conditioned, it has the delicate fruity aroma of an ale with the crisp, clean finish of a lager. Lightly roasted malt, German Perle, Hallertau Tradition.

**WITBIER:** Style: Witbier. O.G.: 11.8. IBU: 18.0. ABV: 5.5. SRM: 7.0. Using a classic Belgian yeast strain, this unfiltered wheat ale is brewed with toasted coriander, orange peel, white pepper and locally-harvested unmalted wheat from Alhambra, Illinois. Simply delightful.

**INDIA BROWN ALE (IBA):** Style: American IPA. O.G.: 15.0. IBU: 45.0. ABV: 6.0. SRM: 38.0. This beer has the color of a Brown Ale, the aroma of an American-style IPA, and the

passion of the universe. Three different hops in the kettle, then dry hopped with Simcoe, Chinook and Willamette.

**LOUD BRUIN:** Style: Flanders Oud Bruin. IBU: 10.0. ABV: 5.5. Flemish for Old Brown, this sour beer spent over a year in used wine barrels with the Roeselare blend (a mix of wild yeast and bacteria) and raspberries, blackberries and cherries. Nice and tart, not too sweet or fruity.

**FLANDERS RED:** Style: Flanders Red Ale. IBU: 15.0. ABV: 5.0. Schlafly's first true Belgian-style sour beer. This red Belgian Singel was aged in charred oak barrels for over 2 and a half years with *Pediococcus*, *Lactobacillus* and *Brettanomyces*. These bacteria and wild yeasts provide a nice sour, funky flavor creating a unique tasting beer.

**MEAD:** Style: Mead. ABV: 14.5. Man those bees make some good stuff, just leave it to them.

**BOURBON BARREL-AGED RASPBERRY IMPERIAL STOUT:** Style: American Double / Imperial Stout. O.G.: 23.0. IBU: 40.0. ABV: 11.0. SRM: 75.0. We added real raspberry purée to our delectable Imperial Stout, aged in bourbon barrels.

**PUMPKIN ALE:** Style: Pumpkin Ale. O.G.: 18.5. IBU: 16.0. ABV: 8.0. SRM: 27.0. Our Pumpkin Ale has a jolly, big pumpkin taste, flavored with pumpkin squash, cinnamon, nutmeg, and cloves.

## REAL ALE TENT

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**DOUBLE IPA:** Style: American Double / Imperial IPA. O.G.: 20.0. IBU: 70.0. ABV: 9.0. SRM: 8.0. Our new Double IPA features a big malt backbone built upon pale malted barley. We used Chinook hops throughout the kettle, and dry hopped it with a generous dose of Mosaic and Simcoe.

## STONEFLY BREWING CO. | 221

**Brewmaster: Jacob Sutrick**

735 E. Center St., Milwaukee, WI, 53212

Stonefly Brewing Company was established in 2005 in the former Onopa brew house. Located in Milwaukee's Riverwest neighborhood. We produce 11 year-round beers, with rotating seasonal and specialty beers. Our kitchen offers pub fare as well as Friday fish fry and Saturday and Sunday Brunch. Open 4p.m. Monday-Friday, 10a.m. Saturday-Sunday.

**Moustache Ride:** Pale Ale 6.5% abv

**Session Ale:** 4.5% abv

**Pierce Street Porter:** 5% abv

**Flabbergasted:** Sour Ale?

## SWEET MULLETS BREWING CO. | 524

**Brew Master: Mark Duchow**

[www.sweetmulletsbrewing.com](http://www.sweetmulletsbrewing.com) | [info@sweetmulletsbrewing.com](mailto:info@sweetmulletsbrewing.com)

N58W39800 Industrial Rd, Oconomowoc, WI, 53066 | 262-456-2843

Sweet Mulletts Brewing Company is a brewpub that features a rotating menu of a dozen unique beers created by the Brew Master and Owner Mark Duchow. located on the west side of Oconomowoc, Wisconsin at N58W39800 Industrial Road in a small industrial park.

Mark's career in the brewing industry has spanned two decades. Starting as a keg washer and rapidly increasing responsibility to become a highly recognized award-winning Brew Master. Mark has significant experience in product development, production, quality control and maintenance of all brewing equipment. Throughout his career spent in brewpubs, he has created new and innovative methods to sell product and train employees with focus on sales.

Mark has been the subject of numerous articles and interviews which highlight his talents. On numerous occasions, Mark has been recognized for his role in turning marginally profitable establishments into success stories of broad renown as a result of his creative, quality craft beer and insight into the brewpub business.

He is well-respected in the industry for his ingenuity and occasionally "mad scientist" beer styles that are a favorite of beer enthusiasts and critics alike

**JORGE (Jalapeno beer):** A light American Blond ale infused with fresh jalapeno peppers. This beer is light and refreshing with the flavor and aroma of fresh jalapeno with a mild hint of heat in the finish. AbV 4.2%

**SHIPWRECK:** (Cabernet barrel aged sour); A blend of an American lager and a sour gruit made with mugwort and heather tips aged in a fresh Cabernet barrel for several months. A well balanced sour with hints of sage, wine and oak. AbV 6.1%

**BUCKWHEAT:** (made with 10% buckwheat and wild Wisconsin hops): The buckwheat lends a mild earthy sweetness to the beer and the wild Wisconsin hop has a very unique bitterness and flavor resembling woody overtones. AbV 5.7%

**BARREL AGED TOIL AND TROUBLE:** (A sour imperial gruit made with mugwort and heather tips aged in a Yahara Bay Whiskey Barrel for over ten months.) Mild tones of oak, sage, and whiskey surrounded by a robust malty sweetness and sour. AbV 8.0%

**BREW:** (Belgian abbey double infused with coffee); This beer is a rich Belgian-styled Abbey Double infused with Ethiopia Yirgacheffe Coffee from Stone Creek Coffee in Milwaukee. The coffee is lightly roasted and bright with notes of cocoa nibs, honeysuckle and sweet citrus. In this beer the coffee nose and flavor are mild and balanced with the richness of the double. AbV 7.2%

### REAL ALE TENT

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**ABBEY DOUBLE:** ABV: 7.2. Finished with Centennial hops

**BELGIAN BLOND ALE:** ABV: 5.1. Finished with pickling spice.

**AUTUMN LEAF:** ABV: 5.5. A blend of domestic and wild yeast giving this beer strong earthy tones.

**BLACKWOOD:** ABV: 8.0. A bourbon barrel aged soured stout and in the barrel for over a year and soured with wild yeast.

**BIRA:** ABV: 8.2. A Belgian Imperial American Red Ale with a big hop profile.

## WATER STREET BREWERY | 410

**Brewmaster: George Bluvas**

**[www.waterstreetbrewery.com](http://www.waterstreetbrewery.com)**

**1101 North Water St, Milwaukee, WI, 53202 | 414-272-1195**

Now with three locations Milwaukee, Delafield and Grafton Wisconsin, we are celebrating our 25th anniversary. In the year we incorporated 1987, there were 16 brewpubs in the country, by year's end there were 44, and we were one of those first brewpubs.

**BLACK IPA:** A balanced IPA with just enough Midnight wheat to darken it up. Wheat and Caramel malts under 60 IBU of Centennial and Cluster hops.

**RASBERRY WEISS:** Style: Fruit / Vegetable Beer. Multiple GABF and NABA medal winner 200 lbs of raspberries added to 10 barrels of American style wheat beer.

**BAVARIAN WEISS:** Hefeweizen style Southern German wheat beer brewed with Weihenstephan's famous yeast.

**WHISKEY STOUT:** Our Irish Stout that has been aged in a whiskey barrel.

**MEAD:** Style: Mead. Our 25th anniversary mead, now almost 3 years old.