

From the Brewery

Growlers!

32oz/64oz ... 5

Just the Tip of the Cap
English Mild ... 6/11

The Grizzard of Oz
Grisette ... 7/13

Tampa Timeshare Basil
Grapefruit Gose ... 9/17

Breaking Bob
Kölsch ... 6/11

Juice Bar Pale Ale ... 8/15

Daft Geezer ESB ... 6/11

Juice Willis: A Good Day to
Dry Hop IPA ... 10 (32oz)

Sow Your Wild
Oatmeal Porter ... 7/13

El Presidente
Smoked Porter ... 7/13

Jemmy Stout ... 7/13

Jemmy Dean Breakfast
Stout ... 9 (32oz)

The Dream Team

Brewmaster

Neal Engleman

Head Brewer

Gavin McKenna

Brewmaster Emeritus

Bob Sandage

Shorty (8oz)/Pint (16oz)

Just the Tip of the Cap

English Mild ... 2.5/4.5

There are 11 different grains and sugars in this beer, giving it the similar complexity of a barleywine grain bill, but it only clocks in at 3.7% ABV. Very faint nuances of dark fruit, caramel, toffee, chocolate, and coffee, with just enough earthy English hops for balance; get the flavor and drink more than one. *Tap Date 4/1 OG 1.035 IBU 14 ABV 3.3% FLIGHT N° 1*

The Grizzard of Oz

Grisette (6oz/13oz) ... 2.75/5.75

We present the great & powerful Grizzard of Oz! A Grisette is a traditional farmhouse style designed to be a refreshing, bright, wheat-forward golden ale. With a portion of the malts sourced from our friends at Riverbend Malt House in Asheville, NC, this rustic grain bill of pilsner, wheat, spelt, and oats provide a soft malt profile. Hopped delicately with Czech Saaz, these offer an earthy, herbal, and peppery hop character that plays well with our expressive Saison yeast. *Tap Date 2/2 OG 1.037 IBU 30 ABV 4.7%*

Tampa Timeshare

Basil Grapefruit Gose (13oz) ... 5

One of our favorite indigenous craft beer phenomena has been the rise of the fruited berliner weisses affectionately called "Floridaweiße". We've been itching to put our own wrinkle on the style this year, and bring some of that tropical refreshing goodness to our beer list as spring gets started here in the ATL. The base of this beer is our house gose, soured with Atlanta Fresh Creamery yogurt and salted with a blend of sea salts we've perfected with our friends over at Beautiful Briny Sea in Grant Park. The beer was then dosed with Thai and sweet basil, fermented on grapefruit juice and pulp, and aged on grapefruit zest. *Tap Date 3/18 OG 1.044 IBU 5 ABV 4.5%*

Breaking Bob Kölsch (13oz) ... 4

Our 2nd generation, this pale golden ale/lager hybrid associated with the city of Köln, Germany, uses the lightest German Köln & Heidelberg malts. With enough hops for balance, the result is a very light, crisp beer. Heidelberg made us think Heisenberg, who looks like Brewmaster Emeritus Bob! *Tap Date 3/12 OG 1.045 IBU 21 ABV 4.8% FLIGHT N° 2*

Juice Bar Pale Ale ... 3/5.5

For our new Pale Ale, we set out to make the most sessionable, balanced and crushable hop forward beer we could. A smooth malt profile of Pilsner and spelt malt, and flaked oats provide the backdrop for one of our favorite and most unique hop combinations: Jarrylo and Azacca. Notes of honeydew melon, pear, nectarine, subtle tropical fruit and pine dominate the aroma. Balanced by a pillow-y and juicy mouthfeel, this is definitely our go-to session beer just in time for spring.

Tap Date 3/22 OG 1.054 IBU 30 ABV 5.5%

Daft Geezer ESB ... 2.75/5

Also known as an English-style Pale Ale, this classic beer style is known for a balance between malt character and hop bitterness. This ale blends gentle caramel and bread notes against a crisp and earthy English hop character. Our house English yeast gives the beer a fruity ester profile that rounds out the flavor of the ale and lends a soft mouth feel. A true beer drinkers beer, and a style of beer that will never go out of vogue.

Tap Date 3/25 OG 1.057 IBU 30 ABV 5.6% FLIGHT N° 3

Shorty (8oz)/Pint (16oz)

Juice Willis:

A Good Day to Dry Hop IPA ... 3.5/6.5

Juice Willis is back, and ready to rumble in this action packed sequel. His new endeavor is another study in hop aroma and flavors, this one brimming with three bold high oil content hops. Again we are using the same volume of dry hops, but this time we used Waimea, El Dorado, and Simcoe. Ripe orange, candied orange peel, apricot, pine, and a gentle peppery note come through in the flavor and aroma. Pilsner malt and flaked grains round out a deceptively drinkable and pillowy mouthfeel. Highly crushable, Yipee ki-yay!

Tap Date 4/8 OG 1.061 IBU 60 ABV 6.5% FLIGHT N° 4

Sow Your Wild Oatmeal Porter ... 3/5.5

For those that want a beer with complex malt flavors, but not the extra roastiness of a stout, our Oatmeal Porter is your beer. This Porter contains prominent notes of chocolate, biscuits, and dark fruit and is smoothed out by a big portion of flaked oats, with just enough English hops to balance.

Tap Date 1/19 OG 1.065 IBU 35 ABV 6.5% FLIGHT N° 5

El Presidente Smoked Porter ... 3.25/6

We have brewed Smoked Porter several times; however, this was a labor of love. We carefully smoked the Munich malt over a steady stream of Alderwood smoke; the resulting gentle smoke character compliments the dark, chocolatey flavor profile. This beer happened to be brewed on January 20, 2017, Presidential Inauguration Day. As such, we felt the need to add another layer of complexity to give us something else to think about. After fermentation, it was conditioned on vanilla beans & smoked chipotle peppers, producing a robust & assertive, while maintaining a kiss of peppery finish ... like a Mexican hot chocolate. We wanted to call it "Trumpster Fire Smoked Porter", hate it or love it, have it now...because it might not last 4 years.

Tap Date 2/16 O.G. 1.065 IBU 45 ABV 6.5%

Jemmy Stout ... 3/5.5

With nine different grains used in the brewing process, this is one of the more rich and complex stouts out there. Several different roasted barleys, wheat, oats and caramelized grains yield hints of bread, toffee, chocolate and a roast espresso finish. Piney American hops balance the malt while our house yeast completes a true stout profile.

Tap Date 1/31 OG 1.067 IBU 65 ABV 6.8% FLIGHT N° 6

Jemmy Dean Breakfast Stout ... 3.25/6

Our new coffee blend for our Breakfast Stout this year, this is made with both Java Vino's Dirty Nekkid Lady blend and Cereza Madura. Notes of chocolate, dark fruit, roast, and coffee. Have a good breakfast to have a good day!

Tap Date 3/1 ABV 6.8%

Wood Aged

Double Barrel Aged
Hammer of the Gods

(4oz/8oz) ... 3.75/7

This is a collaboration brew with Burial in Asheville, NC. Notes of bourbon, charred oak, and vanilla from the first barrel and the vinous aspects of the second intensify the large addition of honey to the base beer. *ABV 12.5%*

Guest Tap

Gate City

Double Tropical Stout

(4oz/8oz) ... 3.25/6

Foreign Double Extra Stout style, brewed with molasses and aged in Rum Barrels. *ABV 12%*

Monks Mead

(4oz/8oz) ... 3.5/6.5

Dangerously easy to imbibe, with a fruity honey aroma and a surprisingly dry palate. *ABV 12.9%*

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Coming Soon

*India Pale Lager,
Hoppy Table Beer,
Coconut Sweet Stout*