

From the Brewery

Shorty (8oz)/Pint (16oz)

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Growlers!

32oz/64oz ... 5

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

Koji Bryant
Farmhouse Ale ... 8/15

Another Brick
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Juice Willis: Hop Gruber
IPA ... 11 (32oz)

Samoan Wrestling
Milk Stout ... 7/13

Jemmy Stout ... 7/13

Space Time Surf Board
DIPA ... 12 (32oz)

Dan Fresh
DIPA ... 12 (32oz)

The Dream Team

Brewmaster
Neal Engleman

Head Brewer
Gavin McKenna

Brewmaster Emeritus
Bob Sandage

6/9/2017

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 3.3% 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*

Koji Bryant

Farmhouse Ale (6oz/13oz) ... 2.75/5.5

Our collaborative beer with Chef Ryan Smith of Staplehouse, this table beer was brewed with ingredients from the fields of Georgia to highlight the flavors of spring in a beer. First, raw wheat from Day Spring Farm in Commerce, GA, was fermented with the Staplehouse koji strain. It was then added to a grain bill of Riverbend Malt House Pilsner malt from North Carolina and flaked oats. The koji fermentation adds a musty florality that compliments the clean and dry finishing malt bill. Foraged spruce tips, honeysuckle and wood sorrel from Crack in the Sidewalk Farmlot and Wrecking Barn Farm combine to produce aromas and flavors reminiscent of springtime in the fields of Georgia. *Tap Date 5/23 O.G. 1.034 IBU 20 ABV 4.3%*

Another Brick Berliner Weisse (13oz) ... 3.75

In 1809, Napoleon's Army referred to Berliner Weisse, a specialty of the Berlin area, as "the Champagne of the North." Ours has a gently tart, wheat grain aroma and flavor. The target pH is 3.4, making it refreshing and true to style. *Tap Date 5/27 OG 1.040 IBU 4 ABV 4% FLIGHT N° 2*

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 Koln & 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° 3*

Sophisticated Man

Table Beer (6oz/13oz) ... 2.75/5.5

Brewed for the warmer months ahead, this is our spin on a hoppy Belgian Table beer. Brewed with Pilsner and rye malts as well as a touch of flaked wheat, this beer has a smooth mouthfeel with a touch of peppery spice. Generously hopped with Huell Melon, Mandarina Bavaria, and Cascade hops, bright notes of tangerine peel, citrus pith, melon, and a touch of herbal hoppiness provide balance and aromatics. Built for those seek a sophistication in their life. We hope you find what you are looking for here. *Tap Date 4/21 OG 1.045 IBU 30 ABV 4.5% FLIGHT N° 4*

Technical Flaw India Pale Lager ... 3.5/6.5

The Wrecking Bar brewed collaboration home and away series with Dry County Brewing Co. out of Kennesaw, GA. A grain bill of Riverbend Pilsner and wheat malt (Asheville, NC) and flaked oats, assertively hopped using our hopping techniques in the whirlpool and dry hopped with copious amounts of Huell Melon, Mosaic, and Mandarina Bavaria. Fermented with Mexican Lager yeast, giving the beer a clean and dry mouthfeel. The balance between a grainy and clean finishing malt character and the saturated and delicate hop expression are the crux of why we feel this beer is special. Not a typical lager, please enjoy fresh! *Tap Date 5/26 OG 1.060 IBU 55 ABV 6.4% FLIGHT N° 5*

Juice Willis: Hops Gruber IPA ... 3.5/7

Juice Willis is back and cannot be stopped. 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 Citra, Denali, and Bru-1 hops. Ripe mango, pineapple, integrated resin, and gentle earthy notes come through in the flavor and aroma... reminiscent of a Pina Colada. Pilsner malt and flaked grains round out a deceptively drinkable and pillowy mouthfeel. Highly crushable, Yipee ki-yay! *Tap Date 6/8 OG 1.06 IBU 60 ABV 6.5%*

Samoan Wrestling Milk Stout ... 3.25/6

Samoan Wrestling started as a more sessionable and flavorful milk stout, using Maris Otter, Flaked Wheat, Chocolate malt, Black malt and dark crystal malt with just enough Goldings hops to balance the beer. Inspired by our favorite girl scout cookie, we then added toasted coconut and cacao nibs to the tank of finished beer and let it age. Coconut aromas come out over the top of the roast character of the stout, while the cacao nibs express a gentle and familiar chocolate note that compliments the lactose in the beer very nicely. *Tap Date 4/28 OG 1.065 IBU 30 ABV 5.6%*

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*

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

Space Time Surf Board

DIPA (6oz/13oz) ... 3.5/7

Another adventure in hop saturation and flavor, we are excited to debut this crushable monster. We have again forayed into the use of lupulin powder, which is essentially the resinous glands in hop flowers that have been separated from the plant matter. A blend of Equinox, Galaxy and Comet hops were utilized in this beer. Bright notes of mango, ripe citrus, pine, and integrated hop resin shine in both flavor and aroma. Brewed with a clean, yet supportive malt bill of Pilsner, wheat, and flaked wheat. You will notice an imminently smooth mouthfeel, making this beer dangerously drinkable. Let our DIPA take you to outer space! *Tap Date 5/17 O.G. 1.070 IBU 80 ABV 8.3%*

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Dan Fresh DIPA (6oz/13oz) ... 3.5/7

We have once again utilized a Double IPA as the vessel for delivering a devastating amount of lupulin goodness into your taste buds. An insane amount of Equinox, Eureka, and Citra hops provide deep layers of tropical hop essence for your enjoyment. Papaya, grapefruit, subtle stone fruit, and spicy resin are prominent in both flavor and aroma. This nectar was dry hopped three times for complete hop saturation. For those who were lucky enough to know the late Atlanta beer icon, Dan Rosen, you know he would want this beer to be drunk immediately. As such, we wanted to dedicate this batch to him. Cheers to Dan ... we will miss you. *Tap Date 6/9 O.G. 1.071 IBU 80 ABV 8.1%*

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Cask

**Pineapple Another
Brick Berliner Weiss**

(13oz, Stange) ... 5

Our Another Brick Berliner Weiss cask conditioned with fresh pineapple and then pulled from the Cellar using an old English beer engine. *ABV 4%*

Wood Aged

**Buffalo Trace Barrel
Aged Siberius Maximus**

RIS #9 (4oz/8oz) ... 3.5/6.75

Batch #9 of our Siberius Maximus Russian Imperial Stout aged seven months in Buffalo Trace Bourbon Barrel. *ABV 12.5%*

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Coming Soon

*Sea Shanty Gose, Hefeweizen,
Dark Mexican Lager,
Passionfruit Sour IPA,
ESB, Good Word Collaboration*