

Today's Beers

Growlers!

32oz/64oz ... 5

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

**Sea Shanty
Gose ... 8/15**

**Another Brick
Berliner Weisse ... 8/15**

**Steam Bath
Hefeweizen ... 6/11**

**Breaking Bob
Kölsch ... 6/11**

**Le Petit Fraise
Saison ... 8/15**

Daft Geezer ESB... 8/15

**Technical Flaw
India Pale Lager ... 9/17**

**Juice Willis: Hoppy
Gennaro IPA ... 11 (32oz)**

The Dream Team

Brewmaster
Neal Engleman

Cellarmen
Ryan Donald, Justin Ramirez

Brewmaster Emeritus
Bob Sandage

7/12/2017

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 3.3% 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^o 1

Sea Shanty Gose (13oz) ... 4.25

A Gose (pronounced Go-SA) is a traditional German beer-style from the Leipzig region of Eastern Germany. Made in collaboration with our friends at Beautiful Briny Sea in Grant Park, the salt gives great minerality to the beer.

Tap Date 6/23 OG 1.040 IBU 3 ABV 4.5%

FLIGHT N^o 2

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%

Steam Bath Hefeweizen ... 2.75/5

A hazy yellow Bavarian Hefeweizen brewed with a blend of German Wheat and Pilsner malts, this beer was meant to be enjoyed on a patio during the warmer summer months. A traditional German Weizen yeast fermentation produces a delicate balance of clove, bubblegum, vanilla, and banana nuances. Enjoy this refreshing summer ale now!

Tap Date 7/11 O.G. 1.044 IBU 15 ABV 4.8%

FLIGHT N^o 3

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^o 4

Shorty (8oz)/Pint (16oz)

Le Petit Fraise

Saison (6oz/13oz) ... 3.25/6

Brewed in collaboration with our friends from Good Word Brewpub, we wanted to brew a flavorful and delicate table Saison. Using Riverbend Pilsner and wheat malts, as well as a touch of flaked oats, you will notice a smooth mouthfeel with a crisp finish. Fermented with a blend of our favorite Saison strains, gentle notes of pepper, citrus, hay, and plums are prominent. We also refermented this delightful beverage with over 100 pounds of strawberries and rose hips. Subtle berry notes come through in the finish, Enjoy!

Tap Date 5/16 OG 1.032 IBU 20 ABV 4.5%

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 7/8 OG 1.057 IBU 30 ABV 5.6%

FLIGHT N^o 5

Technical Flaw

India Pale Lager ... 3.5/6.5

The Wrecking Bar-brewed collaboration Home & 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. Not a typical lager, please enjoy fresh!

Tap Date 5/26 OG 1.060 IBU 55 ABV 6.4%

Juice Willis:

Hoppy Gennaro 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 several high oil content hops. Again, we are using the same volume of dry hops, but this time we used Azacca, Waimea, Galaxy, and Mosaic hops. Ripe mango, pineapple, integrated resin, and lush tropical hop essence 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 6/30 OG 1.061 IBU 60 ABV 6.5%

FLIGHT N^o 6

Wood Aged Double Barrel Aged In Quad We Trust

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

Aged three months in a Chateau Ste. Michelle Cabernet barrels followed by four months in a Belle Meade Bourbon barrel. Absolutely delicious, flavors of plums, figs, tobacco & raisins rounded out with char and vanilla. ABV 10.3%

Guest Tap

Max Lager's Excommunication

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

American Style Fruited Sour Ale Blend of mixed fermentation solera beers aged on Misson figs and Balaton sour cherries respectively. Rum BA, 2016 Bronze medal at the GABF for American-style sour!
ABV 11%

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www.wreckingbarnfarm.com

Coming Soon

*Dark Mexican Lager,
Passionfruit Wit, More Juice,
Altbier, West Coast IPA,
Buds Lightyear, Double IPA
Citra/Vic Secret Pale Ale,
Coffee-Vanilla Milk Stout*