

Today's Beers

Growlers!

32oz/64oz ... 5

Cactobacillus Prickly Pear Gose ... 9/17

Steam Bath Hefeweizen ... 6/11

Breaking Bob Kölsch ... 6/11

Le Petit Fraise Saison ... 8/15

Casa Bonita Dark Mexican Lager ... 6/11

Haze Healer Pale Ale ... 9/17

Daft Geezer ESB... 8/15

Canna-Loupe IPA ... 11 (32oz)

Juice Willis: Strawberry Milkshake IPA ... 12 (32oz)*
*one growler per person

Fresh Nasty DIPA ... 12 (32oz)

RendezMoo Coffee-Vanilla Milk Stout ... 9/17

The Dream Team

Brewmaster
Neal Engleman

The Cellarmen
Ryan Donald, Justin Ramirez

Brewmaster Emeritus
Bob Sandage

8/22/2017

Shorty (8oz)/Pint (16oz)

Cactobacillus Prickly Pear Gose (13oz) ... 5

Our most recent summer seasonal, we have taken our base Sea Shanty Gose and conditioned it atop over 150 pounds of organic prickly pear puree. The result is a sweet and aromatic pop from the fruit, as well as an electric pink hue. The balanced acidity and salinity of the base Gose play well with the heavy fruiting. Enjoy!

Tap Date 7/20 OG 1.045 IBU 5 ABV 4.7%

FLIGHT N° 1

Steam Bath Hefeweizen ... 2.75/5

A hazy yellow Bavarian Hefeweizen brewed with a blend of German Wheat and Pilsner malts. 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° 2

Koji Bryant

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

Our collaborative beer with Chef Ryan Smith of Staplehouse. Raw wheat from Day Spring Farm in Commerce, GA, was fermented with the Staplehouse koji strain. Foraged spruce tips, honeysuckle and wood sorrel from Crack in the Sidewalk Farmlet and Wrecking Barn Farm combine to produce aromas and flavors reminiscent of springtime.

Tap Date 8/15 O.G. 1.034 IBU 20 ABV 4.3%

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.

Tap Date 8/16 OG 1.045 IBU 21 ABV 4.8%

Le Petit Fraise Saison (6oz/13oz) ... 3.25/6

Brewed in collaboration with our friends from Good Word Brewpub. Riverbend Pilsner and wheat malts, as well as a touch of flaked oats produce 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. A refermentation over 100lbs of strawberries and rose hips produce subtle berry notes in the finish. Enjoy!

Tap Date 7/22 OG 1.032 IBU 20 ABV 4.5%

FLIGHT N° 3

Casa Bonita Dark Mexican Lager ... 2.75/5

Our goal with this lager was to brew a clean, easy drinking amber lager for summer time enjoyment. A blend of Vienna, Caramunich, and flaked maize provides the toasty, slightly sweet, malt profile while maintaining a crisp finish and a balanced hop character. Lagered for almost 2 months, this beer is ready for immediate consumption.

Tap Date 7/21 OG 1.050 IBU 25 ABV 5.3%

FLIGHT N° 4

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.

Tap Date 7/8 OG 1.057 IBU 30 ABV 5.6

Shorty (8oz)/Pint (16oz)

Haze Healer Pale Ale ... 3.5/6.5

Our newest Pale Ale was designed to be massively crushable, with very little hop bitterness. Massive amounts of Citra and Australian Vic Secret hops lend a luscious and saturated tropical hop character. Mango, passionfruit, and notes of pineapple shine over a restrained, yet supportive malt bill.

Tap Date 7/24 OG 1.051 IBU 30 ABV 5.5%

Canna-Loupe IPA ... 3.75/7

Pilsner malt and flaked wheat create a crisp backbone with a rich mouthfeel. The beer was brewed and dry hopped with a blend of Jarrylo and Azacca hops which play nicely off of each other, giving the beer a huge hop presence first delectable with the aromas citrus, and pine needles. In flavor, this hop combination explodes with notes of melon, pear, pine, and stone fruits. We're really digging this juicy IPA!

Tap Date 8/5 OG 1.060 IBU 60 ABV 6.8%

FLIGHT N° 5

Juice Willis: The Fifth Element

Strawberry Milkshake IPA ... 3.75/7

Juice Willis is back, this time with the intent of challenging your taste buds, no mul-ti-pass needed. We took our beloved base for all of the Juice Willis IPAs, and brewed it with lactose, vanilla beans, and an enormous amount of strawberry puree, which all combine to emulate flavors of a strawberry milkshake. A huge hopping of Citra and Mosaic hops provide a complementary citrus and berry hop profile to work with the base treatment. It is literally like a strawberry milkshake...in an IPA. Tap Date 8/14 O.G. 1.064 IBU 60 ABV 6.7%

RendezMoo Coffee-Vanilla

Milk Stout ... 3.25/6.5

Our next Milk Stout was made to be easily consumed, even in the staggering heat of summer. Brewed with a blend of Maris Otter, multiple specialty malts, and lactose sugar imparts aromas of milk chocolate, dark toffee, and freshly roasted coffee. A balanced dosing of vanilla beans and Costa Rican coffee from J. Martinez & Company provide warm vanilla overtones and smooth coffee bitterness; a sweet treat to be savored.

Tap Date 7/27 O. G 1.066 IBU 30 ABV 5.9%

FLIGHT N° 6

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

We present you the freshest IIPA in the city, just in time for quick consumption. A clean, yet sturdy grain bill supports a hopping rate of over 9lbs per barrel of beer. Extensive amounts of Citra, Mosaic, Vic Secret, and Denali hops have been layered into the liquid canvas to impart an incredibly saturated, yet soft hop profile. It tastes like a mango was soaked in pine sap and drank out of a fresh pineapple. Bask in the fresh nasty!

Tap Date 8/15 O.G. 1.071 IBU 80 ABV 8.1%

Small Batch

Le Papillon Pêche Witbier

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

Our Witbier, refermented with Pearson Farm peaches & Brettanomyces claussenii for 18 months in Chardonnay French oak barrels. ABV 5.5%

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Coming Soon

More Juice,
Passionfruit Wit, Altbier,
Wee Heavy, Buds Lightyear,
Blueberry Cobbler Sour,
Belgian Blonde