

Today's Beers

BEER TO GO

Cans!

Grab a 4-Pack To Go

**Brewer's Droop
Oak-Aged ESB ... 12**

Juice Bar Pale Ale ... 16

Jemmy Stout ... 12

**NEXT CAN RELEASE ON
TUESDAY, JULY 3RD!**

Victor IPA, Juice Willis
Pale Ale and More!

Growlers!

32oz/64oz ... 5

**Tangie Smoosh
Gose ... 9/17**

**Staring at the Sun
Saison... 6/11**

The Dream Team

Brewmaster
Neal Engleman

Brewmaster Emeritus
Bob Sandage

The Cellarman
Robert Evans

Shorty (8oz)/Pint (16oz)

Just the Tip of the Cap

English Mild (8oz/20oz) ... 2/4.5

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 6/29 OG 1.035 IBU 14 ABV 3%

Breaking Bob Kölsch (13oz) ... 4.5

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. Tap Date 3/3 OG 1.045 IBU 21 ABV 4.8%

FLIGHT No 1

Tangie Smoosh Gose (13oz) ... 5.5

This beer is for those seeking a tropical and quenching beer. We took the base of our Sea Shanty Gose and fermented it with and blend of soursop and tangerine juices. The soursop is a unique tropical fruit with flavors that mimic pineapple, coconut, and subtle strawberry. This flavor combination plays well with the minerality of our house salt blend and adds a refreshing depth of flavor.

Tap Date 5/5 O. G 1.045 IBU 5 ABV 4.8%

FLIGHT No 2

Staring at the Sun Saison (6oz/13oz) ... 3/6

Our newest Saison may be our favorite one yet. A base of Pilsner, Rye, and Flaked Wheat provide a rustic and earthy grain profile for the fermentation to shine. Nuances of citrus peel, herbal tea, peppery spice, and tropical fruit are evident, while remaining well balanced. This beer is delicately spiced with coriander, orange peel, and black peppercorns to enhance the yeast driven flavor compounds.

Tap Date 6/6 O. G 1.047 IBU 25 ABV 5.7%

FLIGHT No 3

Little Tart Sour Cherry Ale

(6oz/13oz) ... 3.25/6.5

This kettle soured ale was brewed with lactose sugar, vanilla beans, cinnamon bark, and over 200 pounds of both sweet and tart cherries. These ingredients combine to emulate flavors of a fresh cherry pie. Notes of pie crust, juicy cherries, and a balanced tartness make for savory and refreshing treat. Tap date 5/16 OG 1.051 IBU 12 ABV 4.9%

Shorty (8oz)/Pint (16oz)

Brewer's Droop Oak-Aged ESB ... 3/5.5

This English-style Pale Ale was created to be full flavored, yet sessionable. Brewed with Maris Otter, Munich, dark English crystal, and a touch of Chocolate malt, there are layers of malt flavor providing a perfect canvas for oak aging. Underlying notes of toasted malt, toffee, and caramel intertwine with medium toast American oak. Warm vanilla overtones and soft tannins from the oak provide a nuanced complexity.

Tap Date 4/26 OG 1.055 IBU 30 ABV 5.5%

FLIGHT No 4

Juice Bar Pale Ale ... 3.25/6

A smooth malt profile of Pilsner and Wheat malts, as well as flaked oats provide the backdrop for a unique hop combination: Denali and Falconer's Flight 7C's. Almost no hop bitterness with aromatic notes of candied pineapple, tangerine peel, gentle resin, earthy undertones.

Tap Date 5/15 OG 1.052 IBU 30 ABV 5.5%

FLIGHT No 5

Fruit at the Bottom Mango-Pineapple

Milkshake IPA (6oz/13oz) ... 3.75/7

Our most recent Milkshake IPA utilizes a heavy fruit refermentation on Mango and Pineapple. This tropical fruit combination plays very well with the over two pounds per barrel of Citra and Mosaic hops used in the whirlpool and dry hopping. A smooth and soft mouthfeel is enhanced by the use of lactose and vanilla beans to round out the flavor profile.

Tap Date 6/15 OG 1.065 IBU 50 ABV 6.7%

RendezMoo Coffee Milk Stout ... 3.25/6.5

This 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 Ethiopian coffee from Aurora. Smooth coffee flavor with notes of chocolate and blueberry.

Tap Date 6/10 O. G 1.066 IBU 30 ABV 5.9%

FLIGHT No 6

Technological Ripeness

IIPA 3.0 (6oz/13oz) ... 3.75/7

We are thrilled to share our newest Double IPA with you all. This version focuses on a heavy use of Australian Enigma hops. We were lucky enough to get our hands on some of these highly sought after hops. Prominent notes of resin, white wine, and hints of raspberry are prevalent. As the beer warms, it becomes more tropical with notes of mango and papaya. We rounded out the hop bill with a bit of citra hop pellets and Mosaic lupulin to take the beer over the top. Enjoy Fresh!

Tap Date 6/15 OG 1.065 IBU 50 ABV 8%

Wood Aged

**Bourbon Barrel Aged
Colin's Wee Heavy
Scottish Ale**

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

Our Wee Heavy Scottish Ale aged for 8 months in Willett bourbon barrels. ABV 9.5%

Take a Bottle Home

**Bourbon Barrel Aged
Wee Heavy Scotch Ale
... 15**

Join our CSA!



www.wreckingbarnfarm.com

Coming Soon

*Pilsner, Juice Willis,
Munich Dunkel, Pale Ale,
Lemon Meringue Sour, Victor IPA,
Sow Your Wild Oatmeal Porter,
Watermelon-Mint Gose,
Buds Lightyear*