

From the Brewery

Growlers!

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The Dream Team

Brewmaster

Neal Engleman

Head Brewer

Gavin McKenna

Brewmaster Emeritus

Bob Sandage

3/11/2017

Shorty (8oz)/Pint (16oz)

The Grizzard of Oz

Grisette (4oz/10oz) ... 2.5/4.5

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. Extended aging on French oak developed a gentle tannic structure for complexity. Enjoy!

Tap Date 2/2 OG 1.037 IBU 30 ABV 4.7% FLIGHT N° 1

Berry White Berliner Weiss (4oz/10oz) ... 2/4.5

Fruit abounds in our most recent fruited kettle sour. We started by yogurt souring a wort of wheat and 2-row malt for a gentle lactic acidity and creamy mouthfeel. The beer was then conditioned on 1 pound of berries per gallon of beer using a blend of boysenberries, raspberries and blueberries. Tart, quenching and full of berry aroma and flavor, this is a unique and fun one. Can't get enough of your beer, baby!

Tap Date 2/23 O.G. 1.045 IBU 5 ABV 4.8%

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 1/12 OG 1.045 IBU 21 ABV 4.8% FLIGHT N° 2*

Horchata Matata Blonde Ale ... 3/5.75

It means "No worries, for the rest of your days". Brewed with malted barley and toasted rice, this is a savory, sessionable blonde inspired by the Mexican rice and almond milk drink. A generous amount of lactose was added to the boil to give the impression of creaminess, with just enough hops to balance. After fermentation, it was conditioned on vanilla beans and cinnamon bark, to impart the traditional horchata flavorings and overlay unique layers on the quenching base beer.

Tap Date 1/27 OG 1.047 IBU 15 ABV 4.8% FLIGHT N° 3

Not a Whale Nut Brown Ale ... 2.5/4.5

This beer was not intended to be barrel aged, dry-hopped, or soured with the entire laboratory. This is a beer-drinker's beer. As you take in the nutty brown goodness you will notice the aromas of freshly baked biscuits, toasted chestnuts, and subtle caramel backbone: combined with just a touch of English hops to provide the perfect culmination of flavor and drinkability. No need to chase or trade this beer, there is plenty to go around. *Tap Date 1/2 OG 1.050 IBU 22 ABV 4.9%*

Pigpen India Brown Ale ... 3/5.75

Inspired by Pigpen from Charlie Brown, this is our version of an India Brown Ale. This beer is deep mahogany in color with malty flavors of chocolate, biscuits, and subtle coffee fullness. Magnum, Chinook, Cascade, Centennial, Columbus, Ahtanum, and U.S. Goldings hops lend a nice balance of citrus, pine, floral and earthy hop character.

Tap Date 12/3 OG 1.060 IBU 60 ABV 6.5% FLIGHT N° 4

Shorty (8oz)/Pint (16oz)

Juice Willis: Dry Hop

With a Vengeance IPA ... 3.5/6.5

Juice Willis' new endeavor is another study in hop aroma and flavors. Our latest in this series, Juice Willis: Dry Hop With A Vengeance is brimming with Equinox and Eureka character. Same volume of dry hops as the other Juice IPAs, but with more attitude. Tropical fruit, citrus, piney resin and overwhelming dankness explode out of the glass.

Yippee ki-yay. *Tap Date 2/22 OG 1.062 IBU 60 ABV 6.5%*

Juice Willis: Live Free or

Dry Hop IPA ... 3.5/6.5

Juice Willis' new endeavor is another study in hop aroma and flavors. Our latest in this series, Juice Willis: Live Free or Dry Hop is brimming with three of our favorite high oil content hops. Same volume of dry hops as the other Juice IPAs, but this time with Waimea, Mosaic and Galaxy. Ripe citrus, passion fruit, apricot, pine and a gentle peppery note explode out of the glass. Pilsner malt and flaked grains round out a deceptively drinkable and pillow-y mouthfeel. Highly crushable. Yippee ki-yay.

Tap Date 3/8 OG 1.062 IBU 60 ABV 6.5% FLIGHT N° 5

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 11/19 OG 1.065 IBU 35 ABV 6.5%

El Presidente Smoked Porter ... 3.26/ 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 like this beer way more than national politics, but they do have something in common. 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 12/15 OG 1.67 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. *Tap Date 3/1 ABV 6.8%*

Cask

Coffee-vanilla

Jemmy Stout ... 3.25/6

Our Jemmy Stout cask conditioned with cold-pressed coffee, whole coffee beans, and vanilla, then pulled from the cellar using an old English beer engine. *ABV 6.8%*

Guest tap

Wild heaven

Ode to Mercy Winter Ale

(4oz/8oz) ... 3/5.5

Wild Heaven's Buffalo Trace Bourbon Barrel Aged Ode to Mercy, An Imperial Brown Ale with notes of roasted malts, coffee, oak and Bourbon. *ABV 8.2%*

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Coming Soon

*Grapefruit-Basil Gose, ESB,
Double IPA, Juice Bar Pale Ale,
India Pale Lager, English Mild,
Hoppy Table Beer*