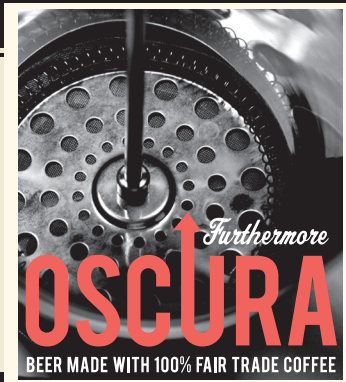


## ★ ¿ COFFEE WHAT ? ★



Our beer is more like "iced coffee" than "double-mocha-mud". I start with a brown Mexican lager to compliment the coffee of choice, "Nicaragua", from La Fem Grower's Co-operative and Just Coffee roaster. I include flaked maize both for added creaminess and to appease the sun gods. Extra-warm fermentation lets the yeast create more flavor (Vapor Beer, if you speak Beer-Spanglish). Hop bitterness is ramped up to support the sweet flavor of the beer's star: un-brewed, whole-bean coffee, soaked cold as the beer matures, drawing out luscious aromatics that would otherwise be lost to hot water.

15° Plato 37 IBU's 5.3% ABV

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