Furthermore BEER



★ YEAR-ROUND

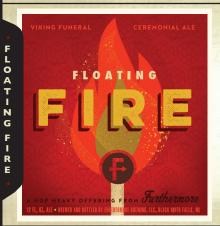
A DANGEROUSLY DRINKABLE BELGIAN

We altered a typical white beer recipe by ramping up the grain bill 50% and dropping the amount of wheat by 75% to keep the beer rough around the edges. We steered the bitterness in the direction of a pale and coupled hops with coriander in the fermenter. The resulting beer provides all the bubblegum goodness of a

big Belgian, with enough crispness to cut through the sweet profile.



(SIX PACK)



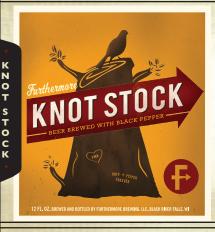
PILE IT UP, BURN IT DOWN

ABV: 7.3% IBU: 102

Floating Fire refers to the mythic ritual of the fiery Viking funeral, and it is intended to provide all one would need for a happy afterlife. It has rye malt for spice, smoke malt for fire, and tangy hibiscus that twist the citric hops and sparks a red hue. It's the all-in-one ale for the party of a lifetime. 102 IBU.



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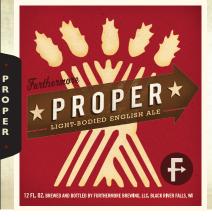
A MOST PARTICULAR PALE

ABV: 5.5% IBU: 65

The real treat of our A.P.A. is the tangle of flavors that fresh cracked pepper and Northern Brewer hops create. At 65 IBUs there's plenty of zing, but not so much to overpower the tingle of the black pepper as it slowly kicks in. Likewise, the 15° Plato malt bill features a healthy dose of caramel malt which softens the play of pepper and hops on the palate.



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120Z OF EASY-GOING ELEGANCE

This elegant, light-bodied and "proper" English Ale is fairly easy-going at 12° Plato, with subtle toasty notes and a slight sweetness garnered from a touch of Munich and caramel malts. 15.5 IBUs sharpens the mouthfeel without coming across as bitter. The hop bill is at its core, English-Kent Golding being the dominant player, but we've thrown in some very non-English Tettnang hops because it tastes good.



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