



MADISON HOMEBREWERS
AND TASTERS GUILD

EST. 1983

August 10, 2013

Olin Park | Madison, WI

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Leinenkugel's®



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There's something magical about being outside, sharing time with good friends. And for five generations, that's the feeling our family has captured in every batch of Leinenkugel's®. So come along. Join Us Out Here.



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©2010 Jacob Leinenkugel Brewing Co., LLC, Chippewa Falls, WI * Lager



Welcome from the President

WELCOME TO THE 27TH ANNUAL GREAT TASTE OF THE MIDWEST. Again we have had to shuffle the layout of the event. We have returned the combined Real Ale and Presentation Tent to the original location where the Real Ale Tent debuted in 2007. We have also moved a tent to a new location west of the pavilion toward the front of the park, facing John Nolan Drive. This will be our largest tent ever and is not to be missed. After 27 years, we feel like we are in great command of our event, but one thing that is completely out of our control is the weather and a potentially rainy weekend can negatively impact the beautiful location that we are lucky to have on loan to us for Great Taste weekend. In order to be good stewards of the park and continue to give our patrons all of the great beer choices that they are accustomed to, we are moving and enlarging this tent to alleviate some of the foot traffic in the park.

A special thanks goes out to Mitch Gelly who is handing over the reigns as our City Liaison after 22 years of service to the Great Taste. He played a vital role in building this event into what it is today and we're grateful for all he's done. Mitch is the only person that has served in this capacity (a dedicated position wasn't necessary for the first few years of the Great Taste). I would also like to thank Great Taste Chairman Mark Garthwaite and all of the other volunteers that spend countless hours making this the best Beer Festival in the country. Without their passion for beer and this event, the Great Taste wouldn't be the great success that it is.

When I give thanks to MHTG's that have served countless hours to make the Great Taste of the Midwest a success, I cannot give thanks without remembering Judy Kusek, who you probably have met if you have ever volunteered for the Great Taste of the Midwest. Judy lost a several year battle with cancer early last winter. We called Judy "our club Mom." She was in charge of the volunteer check in tent at the Great Taste for many years. If you passed through the club tent and needed help Judy was the one that could help you find what you were looking for, whether it was a clipboard and pencil, a name tag lanyard or one of your personal items you left in the club tent. She also went above and beyond figuring out ways to track down attendees that left an identifiable item in the festival grounds. In remembrance of Judy's many years of selfless service in the volunteer tent, we'll refer to that tent as "Judy's Tent."

One fun idea we've casually toyed with is doing what we'd call "The Great Toast of the Midwest," where we sound a horn and raise our glass together at 2:00 p.m. to toast the brewers who are assembled here. Today, we will finally do it, but this year, our inaugural Great Toast of the Midwest is dedicated to Judy Kusek.

Lastly, but most importantly, please remember this is a non-driving event. Please utilize free shuttles or \$1 Taxicabs and don't forget to tip your driver generously for getting you home safely when you pull out your wallet. Please note that the taxi queue will be at the south parking lot, which is directly down the hill from where you entered the festival main gate. Remember to eat, drink plenty of water and to enjoy the event responsibly and to get home safely by not driving.

Cheers!

Mark Schnepfer | MHTG President

2013 FESTIVAL ORGANIZERS AND STAFF

The Great Taste of the Midwest is not organized by professionals but if it were, the organizers below would no doubt be among the best in the business. They have tended to every detail to ensure that the talent and passion of some of the world's most creative brewers are featured front and center. They are to be congratulated for their accomplishments.

ORGANIZERS (YEARS OF SERVICE)

BOB DROUTH (27) Chairmanbob Emeritus and Purchasing
STEVE KLAFKA (27) Go-to Guy
TOM GRIFFIN (24) Master of Ceremonies
GLENN SCHULTZ (24) Mr. Bread
BRYAN BINGHAM (23) Festival Grounds Mentor
MICHAEL BALL (MANY MOONS) Real Ale
BOB PAOLINO (23) Signs (current) and Program Editor Emeritus (1997-2008)
MITCH GELLY (22) Organizer Emeritus
GREG YOUNKIN (21), PETER STEINBERG (2) Data Hounds
FRED SWANSON (20) Brewery Liaison, **DON MCCREATH (19)** Brewery Liaison Assistant,
CHERI CARR (7) Brewery Liaison Assistant
STEVE ANDRUSZ (19) Tent Signs and GT Headquarters
STEVE ENSLEY (17) Cart Fleet/King Gambriunus Emeritus
PAUL KINAS (17) Brewer Check-in, **JASON PENN (10)** Brewer Check-In Assistant
MARK GARTHWAITE (15) Chairman
TED GISSKE (15) WORT/Music
TONY JACQUES (15) Media Liaison
BRYAN KOCH (15) Chief Keg Jockey, Jesse Swing (8) Head Keg Jockey
DAVE PEGELOW (15) Vendors
BILL ROGERS (15) Festival Layout
MARK MORRISON (15) Assistant to the Chairman
KATE STALKER (14) Gail Propsom (12) Scott Reich (8) Ticket Sales
BRUCE GARNER (13) Brewer Registrar
LES HOFFMAN (13) Real Ale Czar, Mike Dereszynski (13) Real Ale Assistant,
CHRIS SCHULTE (7) Real Ale Assistant
MARK ALFRED (12) Brewers Dinner & Appreciation Gift
PAT PROPSOM (12), PATRICK HUTTON (4) Cooling & Hydration Specialist and Site Mechanics
MIKE SPROUL (12) Volunteer Coordinator
STEFAN BERGGREN (11) Ticket Production
CARL DUROCHER (11) Shuttles and Taxis
JEFF FOLGERT (11) Care & Feeding of Brewers and Festival Staff
DAN HEDTCKE (11) LARRY WALKER (7) Brewer Load-in
CAROL BRACEWELL (10) Graphic Arts
TOM BROWN (10) Port-a-Potty Patriarch and Friday Set-Up
MARK SCHNEPPER (10) President
CHUCK TALBOT (10) Security/Parking
JASON WALTERS (10) Site Manager & Fire Marshall
JAQUIE RICE (9) Advertising Sales
JEREMY RINTZ (9) Webcasting
TIM WONG (8) Post Event Cleanup
SCOTT MAURER (8) Program Editor/Designer
JIM MAYHEW (8) Treasurer
SCOTT CLIPPINGER (7) Sunday Park Cleanup
JOE FRATTINGER (7) Safety and Neighborhood Liaison
JOHN HARRINGTON (7) Gate Security
DAN GUSTAFSON (6) City Liaison Apprentice
STEVE KRIEGER (6) Cellarman
MARK LEITERMAN (6) Gate Keeper
JAMIE COWLES (5) Ice Crew
BOB HARVEY (5) Recycling and Garbage
MEG MADECKY (5) Trucking
RALPH KUEHN (4) Keg Inventory
RANDY WISE (4) Meat Smoker
PETE JOHNSON (3) PAUL MILLER (3) There's an App for That
MARK KOCHANSKI (2) Traffic Control
DAN BUSH (1) Volunteer Check-In
BRAD ZULICK (1) Wristbanding
MARY ELLEN RIELAND (1) Presentation Tent

VENDORS

(MENUS SUBJECT TO CHANGE)

BANZO | Chicken Pita \$7 | Falafel Pita \$6 | Combo (Chicken & Falafel) \$7 | sides \$3.95

FIB'S OF MADISON | Beef \$6.50 w/cheese \$7.00 | Sausage \$6.50 w/cheese \$7.00 | Combo \$7.50 w/cheese \$8.00 | Meatball \$6.50 w/cheese \$7.00 | Grinder \$7.00 w/cheese \$7.50 | Philly w/cheese \$7.00

GLASS NICKEL PIZZA | Cheese-\$3, | Pepperoni, Sausage, Fetalicious, Deluxe-\$4 | Water \$1

JAMERICA | Jerk-Chicken served w/ Red Beans & Rice | Jerk-Pork | Mango Rundown Tofu served w/ Red Beans & Rice (Vegetarian) | Jambalaya | All Dishes \$8.00

MIKE LOSSE CATERING | Brats, chicken sandwiches, cheese curds, and water. \$3

MILIO'S | Sub sandwiches: Ham | Turkey | Beef | Italian | Veggie, \$5 | chips, pickles, cookies-\$1 | water

PEOPLE'S BAKERY | Gyros | chicken and lamb ka-bob | Falafel sandwich \$6 | Stuffed grape leaves-\$5 | Baklava-\$3

SMOKIN' CANTINA | Pulled pork sandwiches w/ Fries \$9, w/o fries \$8- Local sustainably raised Jordandal Farm Pastured Pork, slow smoked, sliced thin and piled high on a Artisan Batchhouse Bakery Bun | Hand Cut Wedge Fries \$6 extra large serving. Local Wisconsin Russet Potatoes hand cut and double fried to perfection | BACON on a STICK!! \$4 | Sparking San Pellegrino juices and waters available.

NUTCRACKER SWEET

MERCHANDISE

Brewers Supply Group | Brew & Grow | Briess Malt and Ingredients Co. | Cargill | Glasses, Mugs and Steins | Gorst Valley Hops | Great Lakes Brewing News | Hess Cooperage | Hop Head Beer Tours | MicroMatic | Mid Country Malt Supply | Mountain West Brewery Supply | Museum of Beer and Brewing | Wine & Hop Shop | Creative Event Concepts (t-shirts) | CB & I (Brewery Sustainability) | BeerFridge (beer fridges)

MUSIC AT THE GREAT TASTE

Enjoy a diverse lineup of music along with a diverse array of beer. There is no stage and no amplification so take a moment to seek and enjoy the bands as you wander about the park. The musicians here today are sharing their gift with us and we hope you'll enjoy them enough to seek them out in local venues, buy their music and add them to your playlists.

Anonymice | Big Spring | BingBong | Croaker | Ellie and the Jeffs | Gumbo | Kool Music | Mama Digdown's Brass Band | Old Cool | Portable Quartet | Seven Stone Weakilings | Sparetime String Band | Spent Hops | The Kissers | The Pints | Traditional Frequency | Urban Hurdles

TAXI SERVICE | UNION CAB | 608-242-2000

Union Cab of Madison Cooperative is the official cab company of the Great Taste of the Midwest. The ticket you purchased helps us to provide \$1 cab rides from the festival to any residence, hotel, or campground in Dane County. Please tip your driver generously for getting you home safely.

Union Cab provides staff to assist with passenger queuing and loading in a safe and efficient manner. They are stationed at the south parking lot down the hill from the festival entrance. Please be polite and patient while waiting for a cab.

FREE SHUTTLE SERVICE

Several area craft beer establishments are providing free and continuous shuttle service to and from Olin-Turville Park from noon until 7 p.m. Shuttle sites, listed on the back of your ticket, include: Alchemy Cafe, Ale Asylum, Capital Brewery, Dexter's Pub, Gray's Tied House (Verona), all Great Dane locations, Vintage Brewing, and Weary Traveler.

All shuttles load and unload along the frontage road near the park entrance.

WEBCASTING

A live webcast will be broadcast from the festival throughout the day. Go to mhtg.org for links to the webcast and to archived coverage after the festival. Interviews with brewers, organizers, and patrons will provide a taste of the Great Taste experience as it unfolds. We'll survey the beers, booth displays in the tents, and enjoy some music along the way. Special thanks to RenewAire, LLC and WYOU Community Television for their support and technical assistance.

FIRST AID | LOST AND FOUND

The club operations tent, located just outside of the festival area near the pavilion is festival headquarters. Brewers who need assistance should visit the tent or speak with any staff member on duty. Great Taste Staff will be wearing gray shirts with festival logos on the front, MHTG logos on the back, and lanyards. First Aid and Lost and Found are located at this tent. If you need emergency assistance, contact a staff member, Madison police officer on site, or a security officer on duty. Assistance can be arranged by staff at the club operations tent as well.

SOUVENIR TENT

Located in the middle of the festival grounds, the souvenir tent offers commemorative t-shirts, hats, and books for purchase and is where to check to see if your ticket stub is selected as a door prize winner.

MHTG COMMUNITY GIVING

A substantial portion of the proceeds from the festival are donated to Community Radio WORT-FM/89.9. MHTG supports a number of additional organizations locally and beyond. The Great Taste has made it possible for us to offer financial support to the following organizations:

Siebel brewing scholarship | O'So Brewing Children's Christmas Toy Program | Blair Street Gardens | 100-Black-Men-of-Madison | Resilience Neighborhood Center | Wil-Mar Center | Goodman Community Center | River Food Pantry | Literacy Network | Jingles Youth Hockey Scholarship Fund | Porchlight Inc. | Potosi Brewery Foundation | The Road Home Dane County | Domestic Abuse Intervention Services | Second Harvest Food Bank | Luke House | Salvation Army of Dane County | Old World Wisconsin | American Parkinson's Disease Association | Ferry Bluff Eagle Council | Breast Cancer Recovery Foundation | West Madison Special Olympics | WYOU | REAP

ADDITIONAL INFORMATION

SMOKING IS ABSOLUTELY PROHIBITED under the tents, by order of the Madison Fire Department. Those with lit smoking materials under the tents (yes, even those holding cigars) may be asked to leave the festival.

We discourage smoking inside the festival. We accommodate those who want to smoke by allowing re-entry with a valid and intact wristband. In any case, please respect the park by disposing of butts responsibly.

SPECIAL THANKS

Our gratitude goes out to those who help make this event possible:

- Our ticket sales sites for allowing us the use of their facilities.
- The program advertisers whose support put this book in your hands.
- J.J. Sedelmaier for logo design. You must see his work at www.jjsedelmaier.com
- Bucky's Rentals for the tents & toilets and impeccable service.
- John Viles at Badger Sporting Goods for his eternal patience.
- The City of Madison and Parks Department for allowing us to enjoy the use of this beautiful park. We ask you to help us make sure to leave this park in an even cleaner condition than we found it. It is a treasure we cherish.
- The Madison Police officers who are so very kind and helpful.
- The volunteers who are essential to any well run event.
- The brewers whose talents are celebrated here today!
- Most importantly, the families of the organizers who are the unsung heroes of events that are run by an all volunteer workforce.

USING THIS PROGRAM

We hope this program is a useful guide to exploring the Midwest's finest breweries both here and in your travels in the region. It is organized alphabetically and can be cross-referenced numerically on the map of the festival grounds for conveniently locating each brewery's booth.

Beer and brewery information is provided to us by brewers. In some cases beers will be served that are not listed here. Sometimes this is intentional and sometimes it's a last minute addition.

MOBILE APPS

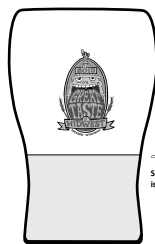
In addition to this program, we offer iPhone and Android mobile apps that contain the same information that is included in this program. Some additional features are included that are well worth exploring. Apps are updated right up until the gates open. The iPhone app is available for download at Apple's App Store and the Android app is available via Google Play. Search for "Great Taste" to find and load them onto your device.

THE BEER!

Breweries are asked to provide detailed information about the beers on offer including Alcohol By Volume (ABV), Original Gravity (OG) measured either as "degrees Plato" or "degrees Brix", and International Bittering Units (IBU). The ABV tells you how much alcohol is in the beer (typically ranging from 4% up to 12%), while the OG is a related measure that describes the density of the wort prior to fermentation. Final Gravity (FG) is the density of the fermented beer. In general, a high OG means a high ABV. The IBU's tell you how much hop bitterness to expect. IBU's range from the single digits and max out at a measurement ceiling of about 100 IBU's. Some brewers will provide information regarding beer color which is expressed as either SRM (Standard Reference Method) or Lovibond (L). A light beer can be as low as 2 SRM while a dark beer can be as high as 80 SRM.

All of this is designed to help you predict what a beer will look and taste like so you can make informed choices. Many beer styles are available to you today and to learn more about them, consult the Beer Judge Certification Program for detailed guidelines at www.bjcp.org.

SERVING SIZE



SERVING SIZE IS 2 OZ. Brewers have been instructed not to provide a full pour. Please don't ask them to fill your glass. **CLOSING TIME IS 6:00 PM.** All brewers **MUST** stop serving at that time. Please do not jeopardize the future of this event by asking for "just one more." There are multiple exits at both ends of the park that will direct you toward the taxi and shuttle services.

FINAL WORDS

The Madison Homebrewers & Tasters Guild is proud to sponsor one of the premier beer events in the United States. We welcome your comments and encourage you to contact us via email at greattaste@mhtg.org. Please visit our website for a re-cap of everything you've experienced here today.

Thank you for your support and enthusiasm for craft beer and we hope you enjoy the Great Taste of the Midwest as much as we enjoy bringing it to you.

**Join us next year for the Great
Taste of the Midwest on
AUGUST 9, 2014.
Ticket sales info will be at our
website WWW.MHTG.ORG**

REAL ALE & PRESENTATION TENT

The Real Ale Tent houses approximately 70 cask ales served straight from the firkin. Beer numbers are posted above the casks or on a “menu” sheet found on the tables in the tent.

In the other half of the tent, there will be three presentations with a limit of 100 people for each session and you’ll need to be seated to participate in the tasting segments. There will also be a limited amount of standing room for those that want to listen to and observe the presentations.

Please note that the tent must be vacated at the end of each session and that persons already in line for the next session will get priority seating for those subsequent sessions.

1ST SESSION | 1:30 P.M. | BEER AND CHOCOLATE

Gail Ambrosius

GAIL AMBROSIOUS CHOCOLATIER

Aran Madden

FURTHERMORE BEER, SPRING GREEN, WI

Fred Buelتمان/Brewer

NEW HOLLAND BREWING CO., HOLLAND, MI

New Holland will team with Gail Ambrosius to steer 100 lucky beer geeks through 6 courses of beer and chocolates never before paired together. If you like chocolate and beer, you’ll love this. If you don’t, well, sucks to be you.

2ND SESSION 2:45 P.M. | BEER AND FOOD

Matt Moyer

EXECUTIVE CHEF GREAT DANE

Nate Zukas

HEAD BREWER AT GREAT DANE HILLDALE

This series will pair two cheeses , a 4 oz sauced pork loin and scotch ale ice cream with 3 or more beers.

3RD SESSION | 4:00 P.M. | BARRELS + BUGS

Suzanne Wolcott,

HEAD OF EDUCATION AT GOOSE ISLAND, CHICAGO

Tom Korder and John Laffler,

BREWERS AT GOOSE ISLAND, CHICAGO

EXPLORING BARREL AGED WILD ALES.

Join Goose Island brewers for a curated tasting of single “character” barrels of their wild ales and discover the magic of how they acquire their unique flavors. Head Educator Suzanne Wolcott will also show you a few tricks for pairing, cooking and cocktail making with wild ales.

Belgian Beer Me!

BEER TOURS OF BELGIUM




Visit Some of the Finest Breweries,
Beer Cafés, Abbeys and Beer
Festivals in Belgium

Visit Belgianbeerme.com for a
Complete List of Tours.

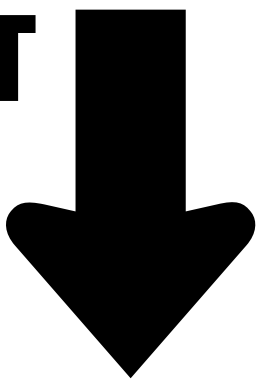
Festival Special \$100 discount on any
tour if you sign up by
Sept. 1, 2013.

The fun has just begun!

Follow current tours at 
[Facebook.com/beertours.belgium](https://www.facebook.com/beertours.belgium)

Introducing
Bambergbeerme.com for beer
tours of Bamberg, Germany.

THE LIST STARTS HERE



23RD ST. BREWERY | 123

Brewmaster: Russell Brickell

www.brew23.com

3512 Clinton Pkwy., Lawrence, KS, 66047 | 785-856-BEER

Established 2006. The 23rd St Brewery is a small, locally owned brewpub in Lawrence, KS. We are located on the west side of Lawrence going towards beautiful Clinton Lake. We are a 15 BBL brewery that averages 750 BBL's a year. We also distribute throughout the entire state of Kansas. 23rd St. Brewery is a full service restaurant and bar. We cater to all University of Kansas athletics, fraternities, and sororities. The head Brewer, Bryan "Bucky" Buckingham has been in the brew pub business for 18 years after relocating from Eugene, Oregon in the early 1990's.

WAVE THE WHEAT ALE: Style: American Pale Wheat Ale. O.G.: 12.0. IBU: 14.0. ABV: 5.4. SRM: 4.0. Hops: Hallertau

WAKARUSA PALE ALE: Style: American Pale Ale. O.G.: 13.0. IBU: 43.0. ABV: 5.66. SRM: 3.0. Hops: Chinook, Cluster, Centennial.

LOCALS ONLY IPA: Style: American Double / Imperial IPA. O.G.: 17.0. IBU: 112.0. ABV: 7.3. SRM: 7.0. Hops: Centennial, Citra, Galaxy, Nelson Sauvin

BITTER PROFESSOR IPA: Style: American IPA. O.G.: 16.0. IBU: 80.0. ABV: 7.25. SRM: 7.0. Hops: Amarillo, Cascade, Simcoe. Style: American West Coast IPA.

CRIMSON PHOG IRISH RED ALE: Style: Irish Red Ale. O.G.: 14.0. IBU: 20.0. ABV: 6.1. SRM: 12.0. Hops: UK Fuggle, Cascade, German Hersbrucker.

2ND SHIFT BREWING | 422

Founder/Brewer: Steve Crider

www.2ndshiftbrewing.com | steve@2ndshiftbrewing.com

1401 Olive Rd, New Haven, MO, 63068

KATY: Style: Lambic-Unblended. ABV: 5.4.

HIBISCUS WIT: Style: Witbier.

ART OF NEUROSIS : ABV: 7.5. IPA with Simcoe and Columbus

BREW COCKY: Style: American IPA. ABV: 9.5. IPA with Falconers Flight hops

REAL ALE TENT

ART OF NEUROSIS CASK

3 SHEEPS BREWING CO. | 509

Brewmaster: Grant Pauly

3sheepsbrewing.com

1327 Huron Ave, Sheboygan, WI, 53081 | 920-395-3583

Back in 1926, the Kingsbury Breweries, then known as the Gutsch Brewery, declared bankruptcy. It was a tough time for breweries across the country as Prohibition was in full effect. Many breweries failed during that time, and the Gutsch Brewery was on its way to joining them. It was at this time that my family took the helm of the brewery. Soon after, they changed the name to the Kingsbury Breweries, expanded coast-to-coast, and turned the brewery into what we remember it as today.

I grew up hearing stories from my father, who, as a child with his father, would go around the various Kingsbury Breweries, see the brewers hard at work, and watch the customers enjoy a beer in the Ratskeller. This is where my interest was first piqued by the great world of beer. Many years later, thanks to a brilliant gift on my wife's part, I started making my own beer. From that point forward there was no turning back. The hobby turned into a passion, which turned into an obsession, which turned into quitting my day job and opening a brewery.

REAL ALE TENT

**SUPERHOPPED REALLY COOL WATERSLIDES
OAKED BAAAD BOY**

4 HANDS BREWING CO. | 323

President: Kevin Lemp

www.4handsbrewery.com

1220 S. 8th Street, Saint Louis, MO, 63104 | 314-436-1559

Established in 2011, 4 Hands Brewing Company, located in St. Louis Missouri, provides the craft beer enthusiast a handcrafted portfolio inspired by the American craft movement that pushes the limits of creativity. Our 4 core beers include Divided Sky Rye IPA, Reprise Centennial Red, Cast Iron Oatmeal Brown, and Single Speed (blonde ale brewed with elderflower).

CONTACT HIGH: Style: American Pale Wheat Ale. O.G.: 13.0. IBU: 30. ABV: 5.5. Contact High is our summer seasonal inspired by the American Craft movement. We made this wheat ale exciting by adding pacific northwest hops and dry hopping with fresh blood orange zest. Contact High pours a bright orange hue with a big citrus aroma.

2ND HAND: O.G.: 7.8. IBU: 8. ABV: 4. 2nd Hand is a collaboration with our friends at 2nd Shift Brewing Company. 2nd Hand is a session table beer we dry hopped with Eldorado Hops. Look for aromas of pale wheat, spice, and stone fruit.

PRUSSIA BERLINER WEISSE: Style: Berliner Weissbier. O.G.: 7.3. IBU: 6. ABV: 3.5. Prussia is a very traditional look at the Berliner Weisse style. A nice low alcohol tart wheat ale.

SPECIAL RELEASES

2:00 P.M. - VOLUME #1: Style: American Double / Imperial Stout. O.G.: 22. IBU: 30. ABV: 10.5. Volume #1 is our first release in the Wood Series, an ongoing series focusing on high gravity ales aged in American spirit barrels. Volume #1 is an Imperial Stout with cocoa nibs and a single origin coffee aged in American whiskey barrels of 16 months.

4:00 P.M. - CUVEE ANGE: O.G.: 12.0. IBU: 13.0. ABV: 5.5. Fermented with wild yeast and aged in a combination of Cabernet, Merlot, and Grenache wine barrels with raspberries and blackberries, Cuvée Ange is a fruity, tart, complex ale. Cuvée Ange pours a bright rose with aromas of fruit, funk, and wood.

REAL ALE TENT

PRUSSIA BERLINER WEISSE WITH FRESH PINEAPPLE: Style: Berliner Weissbier. O.G.: 7.3. IBU: 6.0. ABV: 3.5. Prussia is a very traditional look at the Berliner Weisse style. A nice low alcohol tart wheat ale.

FEATURING

VOLUME #1

BA Imperial Stout w/ organic cacao nibs & Columbia Coffee
2PM Special Release

CUVEE ANGE

BA Saison with Raspberries & Blackberries
4PM Special Release

PRUSSIA BERLINER WEISSE

Contact High

Wheat IPA with Orange Zest

2nd Hand

Eldorado dry hopped table beer

Divided Sky Rye IPA



5 RABBIT CERVECERIA | 526

Brewmaster: Andrés Araya | Brewmaster: Isaac Showaki |

Brewmaster: Randy Mosher

www.5rabbitbrewery.com

3304 North Knox Ave, Chicago, IL, 60614 | 312-895-9591

The first Latin microbrewery in the US, 5 Rabbit celebrates the rich and ancient lore behind Latin drinking culture and cuisine. Our beers are informed and inspired by the best Latin ingredients past and present, but have a 21st century global point-of-view. Drawing inspiration from Pixán, a Mayan language term loosely meaning “free spirit,” 5 Rabbit looks to celebrate this notion of a free spirit in craft beer as well as food, art, community, and other aspects of a good life.

5 GRASS: Style: American Pale Ale. O.G.: 1.06. IBU: 60.0. ABV: 6.4. A hoppy ale that captures the brisk, clean aroma of the desert, brewed with Tasmanian pepperberry, sage, and rosemary.

5 LIZARD: Style: Witbier. O.G.: 1.05. IBU: 20.0. ABV: 4.3. A creamy and refreshing wheat beer with some spicy complexity and light touch of passion fruit for a delicious and slightly exotic flavor.

HUITZI: Style: Belgian Strong Pale Ale. O.G.: 1.07. IBU: 22.0. ABV: 8.7. A refreshing and elegant Belgian-style, strong golden ale brewed with hibiscus blossoms, Roman chamomile, pickled ginger, Thai palm sugar, and local Chicago honey.

MISSIONARIO: Style: Witbier. O.G.: 1.058. IBU: 19.0. ABV: 6.8. A creamy and refreshing wheat beer that is fermented with organic Aldrich almonds and aromatic Muscat grapes. This beer captures the essence of 15th century Spanish missions in the Americas and their two most important agricultural products: wheat and grapes.

PALETAS: Style: Fruit / Vegetable Beer. O.G.: 1.039. IBU: 16.0. ABV: 3.5. A beer that captures the summer fun of Paletas, the Spanish word for “popsicles.” Brewed with Brazilian guava, pink peppercorn, tarragon and orange blossom water, this sessionable wheat beer is a more sophisticated alternative to shandies or radlers.

AEPPELTREOW WINERY | 423

President/Cidermaker: Charles McGonegal

www.appletrue.com | cider@appletrue.com

1072 288th Ave., Burlington, WI, 53105 | 262-878-5345

Established 2001. Hard ciders with style made with locally grown uncommon and heirloom apples to make draft ciders, cider (and perry) champagnes, orchard table wines, and after-dinner orchard mistelles. Our ciders are inspired by Old World tradition, but don't imitate historic ciders and perries. The venture grew out of our home cidermaking pastime and biology, chemistry, and engineering skills. We believe that cider starts in the orchard, in using the most flavorful cultivars—grown locally—and that cidermaking is an act of conservation, both in the cellar and in the field. Come Experience a Taste of the Orchard that's True to the Apple.

AGAINST THE GRAIN BREWERY & SMOKEHOUSE | 412

Brewmaster/Managing Member: Jerry Gnagy | Owner: Sam Cruz |

Brewmaster/Managing Member: Adam Watson

www.againstthegrainbrewery.com | info@atgbrewery.com

401 East Main St @ Slugger Field, Louisville, KY, 40202 | 502-515-0174

Established 2011. From day one we have been dedicated to the production and enjoyment of great beer! We hammer on that point as Louisville's only brewery owned by brewers, beholden to no other management priority than making beer well, and we declare!... “Against The Grain Brewery is like most worthwhile undertakings, the product of dissatisfaction with the status quo. The Louisville area has had a number of quality brewpubs for some time now, but still there was simply not enough beer! Against the Grain is an effort to help solve this problem.

TROPICAL SEGWAY KITTEN: Style: American Double / Imperial IPA. O.G.: 23.0.

IBU: 130.0. ABV: 10.2. This beer is a work of fiction. Any similarities to any other beer, living or dead, are purely coincidental. This is a gentle giant of a double IPA. Sure, the malt bill is rather large. Sure, it's a little boozy. Sure, the hop bill is completely unreasonable. But that's no reason to get so aggressive. Let's all just relax and soak in the complex blend of German and American malts. Let's kick back and bask in the heightened IBUs holding up the earthy, fruity, grapefuit, lemony, piney, myrcene-heavy flavors provided by late hopping with Sorachi Ace, Simcoe, and Falconer's Flight hops and dry hopping with Centennial and Citra hops. Just chill out and throw one back in the hot, hot sun.

BO & LUKE: Style: American Double / Imperial Stout. IBU: 83.0. ABV: 13.0. Originally an Against the Grain Brewery and Brouwerij De Molen collaboration beer. For the first incarnation, De Molen head brewer Menno Oliver hopped in a muscle car and drove straight through from the Netherlands to Louisville, KY (that's USA folks) to brew this bourbon inspired ale, and we liked it so much, we decided to do it again. We took the ingredients in bourbon whiskey (Barley, Rye, Corn) and then smoked them with cherry wood and brewed a huge imperial stout with them. Then to top it off we aged it in Pappy VanWinkle Bourbon Barrels. The resulting beer is rich, smokey and complex, with a bourbon character of caramel, vanilla, and spice.

KENTUCKY RYED CHIQUEN: Style: American Amber / Red Ale. O.G.: 17.6. IBU: 27.0. ABV: 7.1. An amber ale brewed with rye malt and aged in rye whiskey barrels. Our first barrel aged beer here at Against the Grain is the Kentucky Ryed Chiquen. Named so because it was made in Kentucky, has a lot of Rye in it and was aged in rye barrels and it's not Chicken. As we all know (or should know) Chiquen refers to anything that is not chicken. Now that we have all that straight, we will talk about what is in this beer. Brewed with Maris Otter from the UK and rye malt and caramel rye from Germany, imparting a spicy, fruity and dry flavor. Then hopped with enough English Nugget and Kent Goldings just to balance and fermented with our house ale yeast. After fermentation we moved the entire batch into the AtG private dining room and into used Redemption Rye barrels from our good friends at Strong's Spirits. There it aged for 5 weeks until we felt it had picked up the right amount of residual bourbon character and oak flavors. We then transferred it to our serving tank, carbonated it and the end result is on tap now, a balanced drinkable and complex barrel aged beer.

CITRA ASS DOWN: Style: American IPA. O.G.: 17.0. IBU: 68.0. ABV: 8.2. This is a very hop forward American style IPA. Brewed with Pale, Vienna, Munich and wheat malt for a solid base for all American hops, focusing mainly on the variety "Citra." Citra hops are a relatively new variety introduced in 2008. It was bred as a hybrid of a number of different hops, including Hallertauer Mittelfrüh, U.S. Tettnanger, East Kent Golding, Bavarian, Brewers Gold, and other unknown hops. The resulting hop, Citra, has a distinct citrusy and tropical fruit flavor and aroma. In Citra ass down we used American Columbus for bittering and 11# of Citra at the end of the boil for late kettle addition flavor and aroma. Then we added 6 more pounds Citra and 5# Centennial post fermentation for aroma. Rebrewed for your tasting pleasure!

AN ALE PLEASURE: Style: American Double / Imperial Stout. O.G.: 25.0. IBU: 85.0. ABV: 11.0. This giant imperial rye stout is the result of our collaboration with the Danish brewers from ToØl. In true Danish style, it is austere and utterly humorless. Deep in the heart of its double mash lies a cornucopia of dark, flavorful malts. The discerning palate will detect chocolate, rye, biscuit, and faint peat notes in each sip. The raw power of Magnum and Chinook hops were used to battle this beer into a variety of different woods. Most of the batch aged in used bourbon barrels, but some of it saw scotch barrels, port barrels, ash, hickory, red oak, white oak, cherrywood, and more. Check your keg for what wooded nectar is in your glass.

CHRIS FRAMBOISE: Style: Saison / Farmhouse Ale. O.G.: 14.6. IBU: 16.0. ABV: 7.1. Flamboyant, highly technical, and a bit unbalanced, like the wrestler himself, this brettanomyces-aged raspberry saison will send you to the mat. A variety of light malts blend to create a slightly spicy, intricate malt body that was dried out with farmhouse saison yeast in primary fermentation before being moved to our wild room for blending with raspberry puree and three strains of brettanomyces. The wild yeast create a secondary fermentation with all the raspberry sugars to yield a dry, tart, fruity, farmy treat that is sure to please hardcore beer geeks and lovers of girly-drinks alike.

DORK LARD: Style: American Barleywine. O.G.: 25.0. IBU: 147.0. ABV: 11.2. This beer is a work of fiction. Any similarities to any other beer, living or dead, are purely coincidental. We thought we already had a pretty good lineup of dark, syrupy giants, so we decided to make a light, syrupy giant. This imperial adjunct wine is a backbreaking double mash beer loaded with a totally unreasonable amount of oats and a knuckle sandwich of corn. The smoke note is extremely subtle behind the huge grain bill, and the massive additions of German Magnum hops are designed to obliterate your big dumb face. A long aging was allowed on a blend of American and French oak to add distinct spice, vanilla, and oak flavors. Forget your previous Satanic allegiances. Bow down before your Dork Lard!

BOOBY TRAPPE: Style: American IPA. O.G.: 19.5. IBU: 88.0. ABV: 8.1. One of the many IPA's to grace the AtG portfolio, this one is a departure. We took our two favorite things, beer and mothers milk, then did a mash up. Thus was born Booby Trappe. A standard, boob, American Belgo IPA, with all the hop, boob, hop character and aroma. We used solid malt base of Munich, pale, and wheat malts; then ratcheted up the body and texture up with oats, boobs. Lastly, and the sugar on top, we added lactose sugar, lending a sweetness and level of texture to the IPA that creates a lingering hop flavor reminiscent of dreamscicle. Speaking of hops, Booby Trappe features a blend the berry and citrus flavors prevalent in Pacific Gem and Motueka hops. The culmination of all these flavors will make your feel like you're down under...sipping on mother's milk....boobs....booby....boobies. (. Y)

ARYEALATOR: Style: Belgian Dark Ale. IBU: 31.0. ABV: 6.5. Rich and flavorful robust Belgian porter brewed with nearly 20% rye malt. Maris Otter pale, oats, honey and chocolate malt provide a smooth and supple malt base and the rye lends dry and spicy notes. Balanced with English Nugget and Kent Goldings. A unique twist on this porter though, its fermented out with trappist ale yeast, accentuating the esters, creating a dried dark fruit flavor in addition to the traditional chocolate flavors in porter.

ALE ASYLUM | 201

Brewmaster: Dean Coffey

www.aleasylum.com | bandit@aleasylum.com

2002 Pankratz Street, Madison, WI, 53704 | 608-663-3926

How are you today? You're looking fine, but how's the rest of you? After all, this whole festival is all about you: your wants, your needs, your insatiable desire for beer that doesn't suck. As luck would have it, we make beer that doesn't suck. We're not saying that anybody here today does, otherwise this wouldn't be the grand poobah of beer festivals that it is. We will say the other breweries told us you were ugly, when clearly you're looking fine. So if you want beer that doesn't suck served by people who think you're looking fine, stop by our booth and have some. Our staff is eager to pour and has fewer communicable diseases than you'd expect from people who drink their body weight in Hopalicious weekly.

ARCADIA BREWING CO. | 202

Director of Brewing Operations: Dave Sippel

www.arcadiaales.com

103 W. Michigan Ave., Battle Creek, MI, 49017

Arcadia Brewing Company was established in 1996 as a microbrewery specializing in handcrafted British-style ales. All of our beers are produced in small batches, and our 25 Barrel Peter Austin Brewery and methods originated in England, which allows this style of beer to reflect over 250 years of world class brewing heritage.

ARGUS BREWERY | 324

Brewmaster: Grant Johnston

www.argusbrewery.com | localbrew@argusbrewery.com

11314 Front Street, Chicago, IL, 60628 | 608-512-6627

Argus is authentic Chicago. Our Chicago Attitude is something of which we're proud. Something we think you'll taste in each Argus Brew—flavor, depth, the unusual and carefully brewed taste of a premium craft beer. Our brewery is located in the historic Joseph E. Schlitz distribution stables, dating back to the early 1900's. Two large terra cotta horse heads on the parapet still identify this unusual building, which once housed the Schlitz horse teams and carriages.

SWEATNESS: Style: American Pale Wheat Ale. O.G.: 1.048. ABV: 5.0. An American wheat beer that is straw in color, moderately bitter with a full aroma & flavor of wheat. The hop varieties used give a subtle, fruity character that compliment the wheat. It is a very refreshing American wheat ale.

CLYDES ALE ESB : Style: English Bitter. ABV: 5.6. Our ESB is a traditional English Strong Bitter that uses British malts with English & Slovenian hops. It is a malt accented ale that uses a London yeast strain. It has a deep copper color and very distinctive fruity hop aromas. It is most certainly not an American interpretation of an ESB.

IRON HORSE: Style: California Common / Steam Beer. ABV: 5.8. This is a hybrid style of beer that was most commonly brewed in the SF Bay Area from the 1850s onward. The key distinguishing feature of this style is that it is fermented with a lager yeast but at warmer ale temperatures. Copper colored and medium bodied, it has full malt flavors and spicy hop aromas all highlighted by a very unique character from the fermentation that is unlike any traditional Ale or Lager.

PEGASUS IPA: Style: American IPA. O.G.: 1.062. ABV: 6.5. Our IPA a rather British beer that uses mostly English malts with a blend of hops from the UK & the USA. Deep copper colored, it has a very full malt backbone and a very pronounced hop character from assertive dry hopping. This is not a typical hop bomb, but a more balanced approach to IPA.

SPECIAL RELEASES

2:30 P.M. – SMOKED PORTER-FEST ONLY: STYLE: Smoked Beer.

3:30 P.M. – TRIPEL-FEST ONLY: STYLE: Tripel.

4:30 P.M. – BARREL AGED DARK ALE-FEST ONLY: STYLE: American Black Ale.
Made with black peaches, plums & local sour cherries.

THE END IS NEAR FOR WEAK AMBER BEER



aleasylum★.com

ATLAS BREWING CO. | 516

Brewers: John & Ben Saller

www.atlasbeercompany.com

2747 North Lincoln Ave, Chicago, IL, 60614 | 773-295-1270

Established in 2012. Atlas Brewing Co. is a newly-opened brewpub in the heart of Chicago. We love all the beer traditions of the world. There's a place for faithfully sticking with tradition, a place for messing around a bit, and a place for turning everything on its head at Atlas Brewing Co.; we would like to accomplish all of that. The best things in life are fresh beer, good food, and good company. We are very pleased to be able to share all of those with you. Cheers!

APRICOT FARMHOUSE AMBER: ABV: 6.8. A refreshing fruit, brewed for the warm summer months. Juicy apricot aromas and a bit of tartness combine with rustic yeast notes and a low-key, yet complex, malt character.

2013 REPLICALE: ABV: 6.8. This year's Replicate is an "Illinois Golden Ale." Each participating brewery brewed a 100% Pilsner Malt golden ale, featuring a different type of hop. We chose our favorite Oceanic hop, Motueka, for its bright fruity flavors and aromatic punch.

IT'S A TRAP!!! BLACK ABBEY ALE: ABV: 8.2. Brewed at Atlas in collaboration with Chicago's Begyle Brewing, we added smooth black wheat malt to a Trappist-style dark ale, resulting in a richly fruity, nutty beer, with a dry, subtly roasty finish.

SPECIAL RELEASES

1:30 P.M. - FRANCIS GIN BARREL-AGED SAISON: ABV: 6.2. This is our Turn Around Bright Eyes Saison, aged in gin barrels from Evanston's FEW Distillery. The floral, spicy, and herbaceous notes of the gin and oak blend with those from the yeast in this unique beer.

2:30 P.M. - FIRST ANNIVERSARY ALE: ABV: 10.0. To celebrate our first birthday, we brewed a Belgian-style golden strong ale with honey from our home neighborhood of Hyde Park. Hints of apricot, canteloupe and lavender lead to a long, subtly spicy finish.

3:30 P.M. - SEVEN FLOWERS DOUBLE IPA: ABV: 8.2. A trans-Atlantic collaboration with our friends from Chicago's Ale Syndicate and Celt Experience from Wales. Brewed on the summer solstice and drawing on Celtic solstice tradition, we used seven types of hops, resulting in an abundantly fruity, floral ale with an enjoyably bitter finish.

REAL ALE TENT

DOUBLE DRY-HOPPED DIVERSEY PALE ALE: ABV: 5.3. Our take on the American Pale Ale boasts a huge, citrusy aroma, along with pleasant maltiness, resulting in a balanced, refreshing beer.

ATWATER BREWING CO. | 309

Brewmaster: Hazen Schumacher

www.atwaterbeer.com

237 Jos Campau, Detroit, MI, 48207

Located in Detroit's historic Rivertown district, and housed in a 1919 factory warehouse, Atwater Brewery was founded in March of 1997 with the purpose of carrying on the rich history of breweries in Detroit. Our brewing process, however, is over 200 years old. Our imported Kasper Schultz brew house allows us to brew our brands in the true heritage-style of traditional German lagers. All of our main brewing equipment was brought in from Germany, where precision and passion for beer has its roots. Likewise, we only use the finest malt and hops from Germany to brew our lagers. Our specialty ales, on the other hand, are brewed with only the finest American hops. All of which makes Atwater Block beers distinctly fresh and flavorful. Which is exactly why we live by the slogan: "We drink all we can and sell the rest." Look us up at www.atwaterbeer.com.

VANILLA JAVA PORTER: Style: American Porter. O.G.: 13.6. IBU: 12.0. ABV: 5.5. Our number one seller flavored with a delicious vanilla bean blend and coffee roasted locally to enhance the vanilla experience. These two flavors are added to a British Style Porter for a delicious year round beer. Brewed 2 row malt, Cara-80, Coffee and Black malt and Magnum hops.

DIRTY BLONDE ALE: Style: American Pale Wheat Ale. O.G.: 11.0. IBU: 10.0. ABV: 4.2. This thirst quencer has coriander and ground orange peel for a zesty orange spice to go with this American style Wheat beer. Brewed 2 row malt and Wheat malt.

VOODOOVATOR DOPPELBOCK: Style: Doppelbock. O.G.: 18.0. IBU: 26.0. ABV: 9.0. This one is black and sweet! Its malty character derives from two caramel malts, along with Munich malt, to create the smoothest high gravity beer.

ATWATER LAGER: Style: Munich Helles Lager. O.G.: 11.5. IBU: 11.0. ABV: 4.8. A tribute to Detroit's German roots, this traditional Bavarian-style Helles is light and refreshing. Brewed with pilsen malt, and a hint of caramel malt for color, this lager is delicately balanced with small doses of Hersbrucker hops.

UBER URSA IMPERIAL PILSNER: Style: American Double / Imperial Pilsner.

O.G.: 16.8. IBU: 99.0. ABV: 6.8. We have taken a traditional German-style Pilsner, and created a monster of a beer. It is considered an Export-style pilsner. We have stepped up the malt, and backed it with an aggressive blend of Herkules and Tettnang hops for a deliciously balanced, yet slightly tilted taste experience.

CONNIPTION FIT IMPERIAL IPA: Style: American Double / Imperial IPA. O.G.: 19.0.

IBU: 91.0. ABV: 9.0. Yes we said Imperial IPA...need we say more? OK, dry-hopped with Zythos for extra delicious hop character. Chock full of Herkules, Chinook, and Cascade hops with a malty backbone that will make the hairs on the back of your neck stand up. Enough said. Just try it!

SUMMER TIME ALE: Style: American Pale Wheat Ale. O.G.: 13.2. IBU: 24.0. ABV: 5.4. A

truly unique representation of an American-style Wheat beer. It has a light, and crisp body with the distinct flavors of Vienna malt, and dark wheat. Lastly, we add ground lemon peel, and grains of paradise for a flavor experience that refreshes on the hottest of summer days.

AUGUST SCHELL BREWING CO. | 208

President: Ted Marti

www.schellsbrewery.com

P.O. Box 128, New Ulm, MN, 56073 | 763-670-8388

Established 1860. On the lush hillside banks of the Cottonwood River in New Ulm, the August Schell Brewing Company has been quietly crafting a family of fine specialty beers since 1860. Today Schell's is the second oldest family owned and operated brewery in the United States. Called "the most beautiful brewery in America," by the late Michael Jackson, Schell's Brewery, Gardens, Museum and Mansion are listed on the National Register of Historic Sites. Schell's produces 9 year-around brews and 7 seasonal brews. Schell's-The legend continues, one bottle at a time. Special guests this year include, Ted Marti, the fifth generation, as well as Franz Marti, the sixth generation of the family.

SHELLS FIREBRICK: Style: Vienna Lager. ABV: 5.1. Reddish-Amber hue. Carries a mild pleasant maltiness with subtle sweetness and light hoppy finish. A very drinkable year round beer.

HEFEWEIZEN: Style: Hefeweizen. IBU: 15.0. ABV: 5.0. A refreshingly light character with a higher than normal carbonation level. An authentic Bavarian Weizen yeast gives this straw-colored beer a slight citric tang and faint but discernible banana and clove aroma. 2013 World Beer Championship Gold Medal. Available July-August.

GOOSETOWN: Style: Gose. IBU: 31.0. ABV: 5.2. Our interpretation of a traditional, German-style Gose. The beer pours clear, golden orange in color, with a thick white foam head. It has a bright lemon zest and coriander aroma with a slight saltiness reminiscent of a cool ocean breeze. Available April- September.

SHELL SHOCKED: Style: Light Lager. ABV: 4.6. Shock your senses with a subtle sweet grapefruit twist. This clear, golden radler style lager is light and crisp, combining mild malt flavor, hop bitterness and a sensational citrus essence. Available May-October.

SPECIAL RELEASES

2:00 P.M. – OAK AGED OKTOBERFEST: STYLE: Märzen / Oktoberfest. 20L Cask of Oak aged Oktoberfest with caramelized raisins.

4:00 P.M. – BERLINER WEISS: STYLE: Berliner Weissbier. 20L Cask of our brand new Berliner Weiss aged in raspberries.

B. NEKTAR MEADERY | 525

Meadmaker: Brad Dahlhofer

www.bnektar.com

400 Wordsworth, Ferndale, MI, 48220 | 248-686-1506

B. Nektar Meadery has been handcrafting award-winning meads in Ferndale, MI since 2008. Our meadmakers weave together threads of tradition and innovation creating high-quality honey wines that range from classic to inspired to deliciously mad. After winning awards for their homemade meads, Brad and Kerri Dahlhofer and Paul Zimmerman decided to start a small, nights-and-weekends meadmaking business in the Dahlhofer's basement. Three years later, their meads are distributed in nine states, and have won numerous awards, including a recent gold at the Mazer Cup. Not bad for a couple homebrewers. Make sure you hit our booth this weekend you won't be disappointed.

ZOMBIE KILLER: Style: Cider. ABV: 6.0. A cherry cyser made with fresh pressed apples, honey, and tart cherries. Totally crushable mead. Really. Not too sweet, with a nice acidity from the apples and cherry. A kiss of honey. Now go out and kill some zombies.

NECROMANGOCON: Style: Mead. ABV: 6.0. Pronounced: Necro-MANGO-con. Made with luscious mango juice and orange blossom honey and "dry hopped" with freshly cracked black pepper. Our saison-style mead.

RASPBERRY GINGER: Style: Mead. ABV: 6.0. Guess what's in this one.... That's right! Raspberry, ginger, and honey. So delicious. If you've read this far, you should just get your ass over here and try them all. :)

BLACK FANG: Style: Mead. ABV: 6.0. Dark and evil. Made with blackberries and honey and "dry hopped" with whole cloves and orange zest. All swimming together in balance and harmony.

KILL ALL THE GOLFERS: Style: Mead. ABV: 6.0. We've taken the traditional Arnold Palmer cocktail and meadified it. "Dry hopped" black tea with honey and fresh squeezed lemon juice. Maybe we should can this one so we can take it to the golf course.

BACKPOCKET BREWING | 128

Brewmaster: Jake Simmons

www.backpocketbrewing.com | info@backpocketbrewing.com

903 Quarry Rd, Coralville, IA, 52241 | 319-466-4444

The truth is, you can tell a lot about a man by what he keeps in his back pocket: a useful pocketknife, a lucky coin, a worn-out photo from an old love that has never died. Whatever it is, even if it wound up there by accident, there's a story behind it. A story that probably won't come out until you're in the right place, talking to the right people, with the right beer in hand. German-inspired and hand-crafted right here in Iowa, there's a Backpocket Beer perfect for every person, every occasion and most importantly every story.

GOLD COIN: Style: Munich Helles Lager. ABV: 5.2. Helles-German Blond Lager. Light, simple and drinkable at nearly every gathering you might be lucky enough to happen upon-as long as those at the gathering consider beautiful golden goodness something worth gathering about.

PENNY WHISTLE: Style: Hefeweizen. ABV: 5.5. Weizen-Bavarian Wheat Beer. A hint of clove, a touch of cinnamon... Decide for yourself, but nope, there aren't any gimmicks behind the flavor of this refreshing Weizen. Just basic ingredients playin' their favorite tunes.

JACKKNIFE: Style: American Pale Ale. IBU: 50.0. ABV: 5.9. Pale Ale. Few beers are as versatile as a well made pale ale. Ours uses a simple yet powerful combination of cascade and centennial hops to create a beer that lives up to this challenge. It is the perfect beer for almost any occasion.

WOODEN NICKEL: Style: Scottish Ale. ABV: 5.7. Scottish "Peated" Lager. So, a German, a Scot, and an Iowan walk into a Bar and... an entirely unique beer was invented. Traditional German yeast, hops and techniques, paired with the smoky flavor from Scottish malts, all somehow born in Iowa.

SLING SHOT: Style: Dunkelweizen. ABV: 5.3. Dunkel - German Dark Lager. Don't let the Slingshot's color fool you, it has a light body, and smooth, subtle complexities that will remind you to never judge a book by its cover. Or, more likely, it'll just remind you that beer is a pretty darn good thing.

CANE BLADE: Style: American Double / Imperial IPA. IBU: 75.0. ABV: 8.4. DIPa. Word is it belonged to Napoleon. Or one of his generals. And that it was the reason that Waterloo happened. Cursed, in other words. It still sits in the corner of the old bar, right next to where the old man dropped dead. Nobody wants to touch it. The dog who came into the bar and bumped into it lost a leg. Seriously. Of course the one time that old Leo bought a fresh beer and set it right next to the cane, the boys at school won state the next day. Who knows. Strong mojo. Strong stuff.

BARLEY ISLAND BREWING CO. | 417

Brewmaster: Jeff Eaton

www.barleyisland.com | barleyisland@sbcglobal.net

639 Conner Street, Noblesville, IN, 46060 | 317-770-5280

Established 1999. Barley Island Brewing Company is a full-service restaurant, pub, and brewery located in historic downtown Noblesville Indiana (just north of Indianapolis). Barley Island is the 17th century name for a room in an alehouse in which beer was consumed. True to its name, Barley Island produces tavern-style ales which are served in our Old World decor restaurant and pub. Check our new web site for our beers on tap, menu and live music schedule. Barley Island brands can be located in 12 oz bottles and kegs throughout Indiana and Chicagoland. Come visit us and experience why at Barley Island you are able to "Get Stranded With Better Beer!"

SHEET METAL BLONDE: Style: Witbier. IBU: 17.0. ABV: 5.8. A refreshing white or wheat ale with medium body, a dry finish and a hazy appearance that is true to the style. Background spices are bitter orange peel, coriander and chamomile. Iron Metal (or Sheet to us) Blonde was a tough woman and a close friend of Dirty Helen back in the '30's.

NICKEL PLATE APRICOT WHEAT: Style: Fruit / Vegetable Beer. IBU: 17.0. ABV: 4.8. An unfiltered, refreshing, crisp American wheat flavored with apricot. Benefits the Nickel Plate Arts Group headquartered near Barley Island.

SAISON FARMHOUSE ALE: Style: Saison / Farmhouse Ale. IBU: 34.0. ABV: 7.4. Citrusy, fruity aroma with the taste of sweet sugar, some spiciness and bitter orange flavor. 2013 Indiana Microbrewer's Festival Replic-ale.

BARFLY INDIA PALE ALE: Style: American IPA. IBU: 70.0. ABV: 6.5. IPA with a complex citrusy hop aroma and flavor balanced by a medium-bodied malt backbone. Dry-hopped to enhance the hop aroma. The BarFly brand is a Bukowski reference so "cheers" to barflies in taverns everywhere across the country.

BATCH 1000 KGB: Style: Russian Imperial Stout. IBU: 65.0. ABV: 9.2. Full-bodied dark ale with roasted grains coming through as dark chocolate and coffee-like in flavor.

SPECIAL RELEASES

2:30 P.M. – THE ALCHEMIST: STYLE: Flanders Red Ale. ABV: 7.6. A fruity, malty and intensely sour flavor profile. Barrel-aged with Wyeast 3278 Lambic yeast blend.

3:00 P.M. – COUNT HOPULA: STYLE: American Double / Imperial IPA. IBU: 93.0. ABV: 9.7. A fruity, malty and intensely sour flavor profile. Barrel-aged with Wyeast 3278 Lambic yeast blend.

REAL ALE TENT

APRICOT BARFLY IPA: Our popular BarFly IPA infused with apricot flavor.

BARLEY JOHN'S BREW PUB | 317

Brewmaster: John Moore | Head Brewer: Brian Lonberg

www.barleyjohns.com | info@barleyjohns.com

781 Old Hwy 8 SW, New Brighton, MN, 55112 | 651-636-4670

We are a brewer owned and operated Brew Pub just north of Minneapolis, MN. We specialize in crafting both beer and food with flavor, creativity and integrity. We offer nightly dinner specials, a rotating seasonal beer selection, and a seasonal patio to compliment our traditional and not so traditional pub offerings. Stop in and experience what our little Brew Pub can offer!

LITTLE BARLEY BITTER: Style: English Bitter. IBU: 18.0. ABV: 3.5. Contrary to the name, this beer is the least bitter of the beers that we brew. Our lightest offering. Golden color and light malt sweetness, this is truly an enjoyable session beer.

STOCKYARD IPA: Style: American IPA. IBU: 50.0. ABV: 6.8. Strong malt backbone with a present hop character, not as citrus and hoppy as the American IPA counterpart, our IPA celebrates the more subtle British presentation of the style.

WILD BRUNETTE: Style: American Brown Ale. IBU: 50.0. ABV: 7.2. Our signature beer at Barley John's. Our Brown Ale is brewed with Minnesota grown Wild Rice to provide a unique nuttiness along with vanilla overtones.

ROGGENBIER: Style: Roggenbier. IBU: 24.0. ABV: 6.0. Roggenbier is a style that originated in Regensburg, in the Franconia area of Bavaria, Germany. It is a brown ale brewed with copious amounts of rye for a special tang and spice that only rye grain can provide. Look for notes of raisin, date, caraway, black pepper, licorice and burnt caramel. Complex and warming, and yet light enough to drink anytime.

BELGIAN BRUNE: IBU: 24.0. ABV: 6.7. Light and easy drinking, the Belgian Brown/Brune relies on the characteristic Belgian yeast strains for much of its flavor. Look for notes of raisin and banana to accompany the deep cereal character of this orange-hued brown ale.

BELGIAN GOLDEN STRONG ALE: Style: Belgian Strong Pale Ale. IBU: 33.0. ABV: 10.5. One of the bigger styles of Belgian Beer, a Belgian Golden Strong Ale is an intense beverage that appeals to a wide swath of beer drinkers. Straw gold in color, intense Belgian nose with notes of clove and lemon, rich mouthfeel with a warming body. Spicy, long-lasting finish. A Belgian Classic.

CASK CONDITIONED OLD EIGHT PORTER W/ COLD-PRESSED COFFEE:

Style: American Porter. IBU: 60.0. ABV: 8.0. Copious amounts of Chocolate and Roasted Barley form a complex Porter with classic chocolate and smoky undertones balanced with a huge malt backbone. This cask is aged with locally roasted organic, fair trade coffee.

BELL'S BREWERY, INC. | 330

Brewmaster: Larry Bell | Regional Sales Representative: Paul Mobius

www.bellsbeer.com

355 East Kalamazoo Ave, Kalamazoo, MI, 49007 | 269-382-2338

Bell's Brewery, Inc. began in 1985 with a quest for better beer and a 15 gallon soup kettle. Since then, we've grown into a regional craft brewery that employs more than 200 people over an 18 state area, in addition to Puerto Rico and Washington DC. The dedication to brewing flavorful, unfiltered, quality craft beers that started in 1985 is still with us today. We currently brew over 20 beers for distribution as well as many other small batch beers that are served at our pub. Our ongoing goal is to brew thoughtfully, creatively and artistically. We strive to bring an authentic and pleasant experience to all of our customers through our unique ales and beers.

BENT PADDLE BREWING CO. | 508

Brewer and Co-founder: Bryon Tonnis

www.bentpaddlebrewing.com | info@bentpaddlebrewing.com

1912 W Michigan St, Duluth, MN, 55806 | 218-279-BPBC

Bent Paddle Brewing Co. is a 30-barrel production craft brewery and public taproom located in Duluth, Minnesota. We use the amazing water of Lake Superior along with the talent of our brewers to make some of the freshest and most dependable craft beer possible. Our flagship beers, as well as specialty seasonal offerings, are available in varied keg sizes as well as 12 oz. cans to the retail market. Our beer is also available via growler fill and by the glass in our taproom, the Bent Tap. Look for us at bars, liquor stores, event facilities, and restaurants throughout Minnesota and beyond—and come visit us in Duluth for a tour and a taste! It is our mission at Bent Paddle Brewing Co. to brew craft beer with a concentration on sustainability for our business, employees, the environment and the greater community—all while “Bending the Traditions” that we encounter, for a more unique and interesting craft beer experience. Bending Tradition in Duluth, Minnesota since 2013

BENT HOP: Style: American IPA. IBU: 68.0. ABV: 6.2. An unexpected visual bend to an American India Pale Ale, this style is one that stands out in a crowd, or if you're more like us—enjoyed at a campsite...with no crowd. This non-traditional IPA is golden in color with an enormous floral/citrus hop aroma and a supporting malt profile.

BENT PADDLE BLACK: Style: American Black Ale. IBU: 34.0. ABV: 6.0. Brewed to be smooth, chocolatey, semi-roasted ale that bridges the islands of porter and stout. And if you aren't a fan of bridges, there's always the canoe. This Black Ale drinks like a porter but is opaque like a stout. Brewed with a generous amount of oats to round out the flavor.

COLD PRESS BLACK: Style: American Black Ale. IBU: 34.0. ABV: 6.0. Our Bent Paddle Black infused with fresh Duluth Coffee Co. “Crazy Juice” cold press coffee—top o' the morning to ya!

BACKCOUNTRY BLONDE: Style: Belgian Pale Ale. IBU: 20.0. ABV: 5.8. Our 2013 summer seasonal is a light, crisp Belgian style blonde ale with hints of citrus and a hint of sweetness from imported Pilsener malt. Perfect for a hot summer day off the beaten path in the backcountry.

BENT HOP ON NITRO

BENT RIVER BREWING CO. | 211

Head Brewer: Steven Ratcliff

www.bentrivərbrewing.com

1413 5th Ave, Moline, IL, 61265 | 309-797-2722

Established 1999. Local legend has it that when the Father of Waters passed this area, he was so tantalized by the beauty of the surrounding land that he turned his head to admire the view. This is why the Mississippi River runs east and west through the Quad Cities. In 1843, Moline, Illinois was platted. The name comes from the French “Moulin” or City of Mills, because of all the sawmills handling thousands of logs sent down the river. In 1847, blacksmith John Deere arrived in Moline and built his first factory to produce steel plows. Industrious immigrants headed to Moline to find work in the growing farm implement industry. The rest is history. In keeping with this proud tradition of hard work and faith in the free enterprise system, the Bent River Brewing Company was formed. Located in the historic Olde Towne river-front area of Moline, the turn-of-the-century building captures the spirit of that bygone era with its two store fronts and decorative stone arches, a spirit captured in our traditional brews.

DESOTO: Style: American Pale Lager. O.G.: 11.2. IBU: 15.0. ABV: 5.17. A Mexican style lager that's clean and refreshing. A great session beer for the summer.

STRAWBERRY BLONDE: Style: American Blonde Ale. O.G.: 8.24. IBU: 14.0. ABV: 4.29. A golden ale that's slightly sweet with a hint of strawberry.

JALAPENO: Style: Chile Beer. O.G.: 9.21. IBU: 20.0. ABV: 4.18. The original pepper beer. A lighter bodied wheat beer with great caramel and bold jalapeno flavor.

UNCOMMON STOUT: Style: American Dark Wheat Ale. O.G.: 13.05. IBU: 28.0. ABV: 6.5. This unique stout is our top selling beer. We infuse our Oatmeal Stout with some of the best quality coffee available to make this award winning medium bodied beer.



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www.countrymaltgroup.com

The Country Malt group is the bagged malt and special product distribution arm of Great Western Malting Company and Canada Malting Company Ltd.

BERGHOFF BREWING INC. | 329

Brewmaster: Gary Luther | Owner: Ben Minkoff

www.berghoffbeer.com

1208 14th Ave, Monroe, WI, 53566 | 414-328-3309

Berghoff's history as a beer brand goes back over 120 years, and in that time it has developed a reputation of high quality and consistency. The first batch of Berghoff beer was brewed in Fort Wayne, Indiana, in 1887 by Herman Berghoff and his three brothers, Henry, Hubert, and Gustav. Herman's desire to expand the market for the family's beer led him to sell the product at the Chicago World's Fair of 1892.

Berghoff Beer was produced and distributed semi-nationally, until around 1960, when The Joseph Huber Brewery was awarded the right to produce Berghoff beer for The Berghoff Restaurant (and bar) in Chicago. This led to the brewery receiving full ownership and brewing rights for the brand. From 1960, through recent times, Joseph Huber continued to produce and expand upon the Berghoff beer line. The beer continued to grow in popularity, until it really started to "hit its stride" as a large regional brand in the mid 1990's.

When The Joseph Huber Brewing Company was sold in 2006 to become The Minhas Brewery, the Berghoff line was split off and became its own brewery in 2007. Today, The Berghoff Brewing Company is still providing this high quality, popular craft brew to every person who desires it. As the brewery looks to the future, Berghoff beer will continue to evolve as trends change, but will always maintain its roots as an authentic German style brew, whose history and tradition will never be forgotten.

BIG BAY BREWING CO. | 418

Co-founder/Managing Director: Jeff Garwood | Brewmaster: Robert Morton

www.bigbaybrewing.com | info@bigbaybrewing.com

4517 North Oakland Ave, Shorewood, WI, 53211 | 414-226-6611

Established in 2010. Big Bay Brewing Company is a newcomer to the craft brewing community. Located in Shorewood, Wisconsin, Big Bay beverages were specifically created to invoke the good feelings one may experience while watching the waves roll in, but they are intended to be enjoyed anyplace—in the comfort of your home or at your favorite watering hole—and anytime of the year. Big Bay's beers can be found on tap and in bottles in many Wisconsin bars and restaurants as well as in liquor stores.

WAVEHOPPER KÖLSCH ALE: Style: Kölsch. IBU: 20.0. ABV: 4.8. True to the German style, beautiful golden wheat color and bright white foam head, clean crisp and light flavor with a nice hop zing and sweet malt balance.

LONG WEEKEND INDIA PALE ALE: Style: English India Pale Ale. IBU: 48.0. ABV: 5.5. Closer to the original English session IPA, we use an ample amount of East Kent Goldings for a spicy floral hop notes, but balanced with a hefty malt backbone that provides some biscuit and nutty flavors. Dry hopped with Cascade and Fuggle for a subtle citrus aroma.

SUMMER TIDE WHEAT ALE: Style: American Pale Wheat Ale. IBU: 18.0. ABV: 4.8. A subtle hopped Hefe, with nice banana clover aroma, with a little hint of citrus from the hop blend we add in the late boil, knockout, and then dry hop.

PORTSIDE PORTER: Style: English Porter. IBU: 26.0. ABV: 4.8. A great English brown Porter. Cocoa, coffee, and toffee malt sweetness with a nice Kent Golding hop balance.

BIG MUDDY BREWING | 310

Brewmaster: Chuck Stuhrenberg

www.bigmuddybrewing.com

1430 North 7th St, Murphysboro, IL, 62966 | 618-684-8833

Established 2009. When Chuck Stuhrenberg founded Big Muddy Brewing in 2009, it was Illinois' only production brewery south of Chicago. Since then we've grown our selection of brews and now offer 8 different flavors with new ones added every few months. You can find Big Muddy's brews all across Northern & Southern Illinois.

SALUKI DUNKEL DOG: Style: Dunkelweizen. O.G.: 1.053. IBU: 22.0. ABV: 5.4. Brewed with 2 Row Pale Malt, Roasted Malt, Munich Malt & Chocolate Malt. Excellent drinkability with malts showing depth and complexity. Clean crisp finish.

BIG MUDDY MONSTER: Style: American Brown Ale. O.G.: 1.056. IBU: 60.0. ABV: 6.5. A marriage of an American Brown Ale with a hop-centric India Pale Ale. A monster of an ale with robust malt backbone and a mean hop-streak. The beer is brewed with five different varieties of specialty malts, three separate hop additions during the boil



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Berghoff

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SUMMER 2013**



and a generous dose of Citra hops during conditioning to give the beer a very lively, distinctive aroma that hits the senses before the first sip is ever taken.

BLUEBERRY BLONDE: Style: Fruit / Vegetable Beer. O.G.: 1.059. IBU: 10.0. ABV: 6.0. A unique light bodied ale infused with natural blueberries. The aromatic balance of blueberries and light hoppiness makes it the perfect summertime seasonal.

PUMPKIN SMASHER: Style: Pumpkin Ale. O.G.: 1.059. IBU: 10.0. ABV: 6.0. Brewed using real pumpkins and savory pumpkin pie spices giving hints of natural cinnamon and nutmeg. American hops balanced with Pale, Aromatic & Caramel malts create a full-bodied taste and exceptional flavor.

VANILLA STOUT: Style: Milk / Sweet Stout. O.G.: 1.059. IBU: 18.0. ABV: 6.0. A traditional Milk Stout infused with pure Madagascar vanilla. Subtle vanilla flavor throughout with roasted notes and a slightly sweet, smooth finish.

BLACK HUSKY BREWING | 117

Toni & Tim Eichinger

www.blackhuskybrewing.com

W5951 Steffen Lane, Pembine, WI, 54156 | 715-324-5152

Started in 2009, Black Husky Brewing is Wisconsin's first nano-brewery; a log cabin brewery tucked in the woods of northeastern Wisconsin. As a nano-brewery (which is smaller than a micro-brewery) we are in many ways reflective of the tradition of breweries in years past that would serve a neighborhood or small community. We produce our beer in small batches, which gives us flexibility to produce a variety of high-quality beers to satisfy a wide range of tastes.

The human members of Black Husky Brewing are Tim Eichinger and Toni Eichinger. Howler is "The Black Husky" and appointed representative of our small sled dog kennel that was started by our son, Jake. Our kennel is now more of a retirement home but each of our dogs is a part of our family and the inspiration for our brewery. You'll see our dogs on our labels, and hear much about them in days to come.

PALE ALE: Style: American Pale Ale. O.G.: 17.0. IBU: 43.0. ABV: 7.1. SRM: 6.0. Domestic base malts and continental Munich malt. Low bitterness but heavily dry-hopped. Hop forward with some lingering maltiness. Black Husky Pale Ale, our flagship beer, is a beer worthy of THE Black Husky, Howler. Like Howler, our pale ale does not let others define its style, so while some say it's an IPA we say, "whatever—just drink it already." What it is is an excellent beer! With a straightforward grain bill and hop schedule it is dry-hopped with copious amounts of hops.

SPROUSE JOOSE: Style: American Double / Imperial IPA. O.G.: 20.0. IBU: 103.0. ABV: 8.5. SRM: 7.0. Domestic base malts and continental Munich malts. Brewed with locally harvested spruce. Intense pine with a moderate malt profile. "Reminiscent of the essence of pine wafting in the breeze as you stroll through the forest on a cool, crisp winter's evening..." What? Really? Lothar ("The Biter") would sooner, well bite you, then listen to you extol the virtues of the pine forest. This Black Husky innovation is not so subtle—and it's not meant to be. Brewed with locally harvested spruce tips and tracking in at 103 IBUs this aggressive double IPA won't leave you wondering if you caught a whiff of pine; rather you'll know you bulldozed through the forest and came out on the other side—the dark side—the Black Husky side.

SPARKLY EYES: Style: American Double / Imperial IPA. O.G.: 26.0. IBU: 90.0. ABV: 10.9. SRM: 10.0. Domestic malts, brewed with locally harvested spruce. A bigger, maltier version of Sprouse Joose. The role of the New Earth Army is to resolve conflict worldwide. One of the techniques utilized is Sparkly Eyes which psychically gives the disinclination to attack others. You can see Lothar practicing this technique which may be followed by non-lethal methods of conflict should Sparkly Eyes fail to be effective. We have developed Sparkly Eyes Imperial Sproouse so you too can adopt the peaceful ways of the Warrior Monk on your journey to being a Jedi of the New Earth Army.

HAROLD THE IMPERIAL RED: Style: American Amber / Red Ale. O.G.: 22.0. IBU: 11.0. ABV: 8.9. Brewed with domestic malts and continental Munich malts. Very malty with unique fruit-like flavors. Nothing that is felt about Harry can be put into words. We simply offer you our Imperial Red in remembrance of Harry and all that he was and meant to us. Either you understand that or you don't—either way "belly up to the bar" and have one in memory of Harold and whomever your Harold might be. P.S. For those of you looking for the interminable beer description, Harry would have said "What part of Imperial Red don't you understand?"

BIG BUCK BROWN: Style: American Brown Ale. O.G.: 20.0. IBU: 16.0. ABV: 8.0. SRM: 22.0. Brewed with domestic and continental caramel malts and locally produced maple syrup. Malty, with caramel and fruit flavors. This beer is our best effort to save the White-tailed Deer, providing all you hunter-types the perfect opportunity to sit back, relax in your cabin, put your feet up, tell tall tales, yet still save face and go back to your peoples with your head held high. In sincere honesty you can tell them "This year I got a Big Buck..." Nikki, our rescue dog, had a rough life before we met him, yet learned to trust us, even patiently posing with fake antlers while we shot the perfect pose (with our camera!). Certainly you too can sacrifice—have a Big Buck Brown when you're supposed to be hunting in the cold, harsh woods. You'll honor his memory by saving a deer. If you need more incentive, it's brewed with maple syrup so you can consider it breakfast.

THREE SCRUTINEERS: Style: Tripel. O.G.: 18.5. IBU: 26.0. ABV: 8.6. SRM: 3.0. Brewed with continental base malts, simple sugar and American hops. Light body with strong yeast profile. When the College of Cardinals elects a new Pope, three are chosen to inspect the ballots and they are called the Three Scrutineers. An effervescent and pungent ale, get a bottle and with three friends, scrutinize this beer like Knight, Papa and Fish. Pope hats are optional.

HONEY WHEAT: Style: American Pale Wheat Ale. O.G.: 17.0. IBU: 11.0. ABV: 7.5. Brewed with domestic malts, red wheat and locally harvested honey. Medium body with strong honey flavors. Much like Harvey, this beer has more to it than meets the eye.

TWELVE DOG IMPERIAL STOUT: Style: American Double / Imperial Stout. O.G.: 24.5. IBU: 31.0. ABV: 8.8. Brewed with twelve different malts. Somewhat smaller than some Imperial Stouts; less roasty and more fruity. In the lower 48, 12-dog racing is king. To honor that tradition, our Imperial Stout uses 12 malts. In harness each dog brings a unique personality, providing an unpredictable & exciting ride! A Lead dog guides the adventure and while Rosie is smallest in stature, she has the largest personality and is the natural representative for this intensely flavored, full-bodied beer-a bit over the top, as is Rosie. She wears her crown proudly!

BLIND PIG BREWERY | 207

Brewmaster: Bill Morgan

www.blindpigbrewery.com | startatab@blindpigbrewery.com

120 North Neil St, Champaign, IL, 61820 | 217-398-5133

Established in 2009, the Blind Pig Brewery is Champaign-Urbana's first all-grain brewery since prohibition. Brewer Bill Morgan brews three times a week on a tiny system and turns out hand crafted brews full of flavor and lots of love. All our beer is unfiltered, unpasteurized, and unadulterated just wholesome goodness made with quality ingredients and no fear. When you are in C-U, come visit our English style pub which features an authentic 1859 back bar, 200 year old barn beams, tables from Svoboda's Nickleodeon in Chicago, the greenest beer garden in town, a pub trivia night, and best of all: no TVs! Drop in, unplug, unwind, and enjoy some of the freshest beer around.

AMERICAN DARK ALE: Style: American Black Ale. O.G.: 1.066. IBU: 68.0. ABV: 6.3. Is it a Black IPA or is it a Cascadian Dark Ale? Frankly, we don't like either of those names, but you'll like this beer! Not as roasty as a porter or a stout, it has just a touch of dark malts.

BRETT EMERITUS OLD ALE: Style: Old Ale. O.G.: 1.084. IBU: 66.0. ABV: 8.1. Our old ale was fermented with a mixed yeast culture which included the wild yeast *Brettanomyces*. It aged for many months during which time it developed a rustic and earthy farmhouse character.

HATTORI HANZO PALE ALE: Style: American Pale Ale. O.G.: 1.052. IBU: 60.0. ABV: 5.0. This light and refreshing pale ale is made with 100% Sorachi Ace hops. These unique hops impart aromas of lemongrass and dill. (This beer was first brewed for the ICBG Replicale 2010.)

SAMBURRO CHILI BEER: Style: Chile Beer. O.G.: 1.056. IBU: 52.0. ABV: 5.25. Our first Pro/Am brew returns! Samburro is the brainchild of local homebrewer Sam Elson. Mexican morita peppers give this amber ale a gentle smoky aroma and just a hint of spicy heat.

SUMMER WHEAT: Style: American Pale Wheat Ale. O.G.: 1.037. IBU: 36.0. ABV: 3.8. Our Summer Wheat is a hoppy American wheat beer. One third wheat malt and two thirds pale barley malt make a very light and refreshing thirst quencher. Dry hopped with Citra hops.

COFFEE STOUT: Style: American Stout. O.G.: 1.058. IBU: 49.0. ABV: 5.5. Ten pounds of cold-steeped Sumatran coffee from the Columbia Street Roastery adds an extra dimension to our dry Coffee Stout. Each pint contains roughly 1/4 cup of coffee. Wake up and relax at the same time!

RHUBARB WHEAT: Style: American Pale Wheat Ale. O.G.: 1.043. IBU: 17.0. ABV: 4.2. A light and refreshing wheat beer made with 50 pounds of rhubarb from local farmer Bob Brackett. The rhubarb creates a mildly tart flavor and a subtle fruity aroma.

HARD CIDER: Style: Cider. O.G.: 1.064. ABV: 8.4. Our hard cider is made with nothing but pure Curtis Orchard sweet cider and brewer's yeast. No fancy tricks or processing, just fruit, yeast and a little patience.

WITBIER: Style: Witbier. O.G.: 1.048. IBU: 16.0. ABV: 4.7. Hello summer! Made with 50% barley malt and 50% flaked wheat, it's delicate balance of orange zest, coriander, chamomile, and grains of paradise make it a perfect companion for sitting outside, cooling off, and relaxing.

CHERRY MILK STOUT: Style: Milk / Sweet Stout. O.G.: 1.085. IBU: 25.0. ABV: 7.0. Roasted barley, milk sugar, and 42 pounds of Oregon pie cherries combine to make a wonderful cold weather restorative. Full bodied with aromas of coffee and stewed fruits, sweet but not too sweet.

SAISON DE LE SORCIÈRE: Style: Saison / Farmhouse Ale. O.G.: 1.073. IBU: 45.0. ABV: 8.5. Pale malts, *Brettanomyces* yeast, and 8 spices & herbs magically combine in this bewitching brew. (Black pepper, rose hips, grains of paradise, hibiscus, sumac, dried orange peel, dried whole lemon, and fresh lime zest.)

BELGO-AMERICAN IPA: Style: American IPA. O.G.: 1.074. IBU: 70.0. ABV: 7.9. A very pale IPA made with Pilsner malt, Belgian yeast, and a shameful amount of American hops. Dry hopped with Simcoe, Centennial, and Citra.

SPECIAL RELEASES

1:00 P.M. – THE MYSTERIOUS 274TH BREW #2: STYLE: American Double / Imperial Stout. O.G.: 1.106. IBU: 85.0. ABV: 9.2. Our 274th brew is an Imperial Stout. We've infused the keg with cacao nibs and Ancho and Guajillo peppers. Dark, bold, rich, and strong, with aromas of chocolate, coffee and smoked peppers.

1:00 P.M. – THE MYSTERIOUS 274TH BREW #1: STYLE: American Double / Imperial Stout. O.G.: 1.115. IBU: 85.0. ABV: 9.2. Our 274th brew is an Imperial Stout. We've infused the keg with whole vanilla beans and whole espresso beans. Dark, bold, rich, and strong, with aromas of chocolate, coffee and vanilla.

REAL ALE TENT

BLACKBERRY CIDER: OG: 1.064 ABV 8.4%. We've added 60 pounds of locally grown blackberries to our standard 124 gallon batch of cider. The result is a subtle berry flavor and a beautiful pink color. Quite dry and tart.

BLIND TIGER BREWERY & RESTAURANT | 109

Brewmaster: John Dean

www.blindtiger.com

417 SW 37th St, Topeka, KS, 66611 | 785-267-2739

We opened the first brewery in Topeka since the Prohibition era. It is named after the Prohibition era custom of displaying stuffed tigers in establishments to alert patrons of the availability of bootleg alcohol. These speakeasies were referred to as "Blind Tigers." We keep at least six flagships and seven rotating seasonals on tap, to the tune of about 1200 barrels a year. Our brews have gathered 11 GABF medals and 4 WBC awards over the past twelve years. Our Brewpub is located at 37th & South Kansas Avenue. Keep an eye open for the Blind Tiger Beer Backpacks. We will be walking among you dispensing samples of select beer to the needy folk in the Johnny lines! Have Beer, Will Travel!

COUNTY SEAT WHEAT: Style: American Pale Wheat Ale. O.G.: 1.048. IBU: 22.0. ABV: 4.5. When you brew in the wheat state, you'd better have a damn good wheat beer. This award winning American style wheat beer delivers. Our straw gold beauty is dripping with sunshine. The floral hop aroma is reminiscent of a wildflower laden prairie meadow. The bready malt character brings visions of amber waves of grain. She finishes crisp and clean, then leaves you with a broken heart.

TOP GUN IPA: Style: American IPA. O.G.: 1.07. IBU: 60.0. ABV: 7.3. San Diego Style IPA! On a trip to San Diego we had several opportunities to soak up the local beer scene. San Diego area brewers and their aggressively hopped beers have made the West Coast style of brewing famous. This IPA employs indecent amounts of Amarillo & Simcoe hops. We named this brew after the TOP GUN fighter pilot school. Stay classy San Diego!

CAPITAL CITY KOLSCH: Style: Kölsch. O.G.: 1.048. IBU: 18.0. ABV: 4.5. After sampling some Kolsch Bier in Germany I found that my old recipe needed some tweaking. Kolsch is a great beer for those who enjoy light beers or American pilsners. The light and subtle flavors of Kolsch are similar and yet more complex than the typical joe six-pack beer. The lager like characteristics are achieved through a long maturation period of cold conditioning. Kolsch, the King of Cologne, be careful how you use it.

JAVA PORTER: Style: American Porter. O.G.: 1.06. IBU: 33.0. ABV: 5.4. Our award winning coffee beer! We brew this robust style Porter with coffee we roast at the Brewery. The roasted coffee compliments the dark roasted malts we use in this brew. English malts and hops round out the balance. Mmm, the perfect breakfast beer.

WILD RICE AMBER LAGER: Style: American Amber / Red Lager. O.G.: 1.052. IBU: 17.0. ABV: 4.7. The legends of the Bois Forte Band of Chippewa (also called Ojibwe or Anishinaabeg) tell of how a great vision guided their ancestors westward through the Great Lakes in search of "the food that grows upon the water." The vision led them to Nett Lake, located in what is now northern Minnesota, where they found Manomin, known today as wild rice, covering the lake for as far as they could see. Each September tribal members venture out in canoes to harvest the wild rice by hand, according to their time-honored traditions. They allow no chemicals, motorboats, or other machinery to disturb the pristine waters so important to their culture and traditional livelihood. Harvested rice is winnowed and parched with special care to ensure flavor and nutritional value. My first encounter with a wild rice beer was in the late 90's at the Capital Brewery in Wisconsin where Brewmaster Kirby Nelson created the first one I know of. Wild rice adds a wonderful nuttiness to this copper colored beauty. Long lagering increases its drinkability and leaves this beer very clean and quite quaffable. We used a new hop named Aramis for this malthead's delight!

BLUE CAT BREW PUB | 314

Brewmaster: Dan Cleaveland

www.bluecatbrewpub.com | bluecatbrew@bluecatbrewpub.com

113 18th St, Rock Island, IL, 61201

Established 1994. Brother and sister Rock Island natives Dan and Martha Cleaveland founded Blue Cat in a restored century old building in the downtown entertainment district. Relax and enjoy one of our beers on tap while watching the brewers brew one of their nearly 50 recipes in the two-story brew tower. After a casual meal on the first floor, move upstairs for pool, darts, video games, or conversation. Check our website for weekly specials and monthly Beer Dinners. Tours upon request. Kegs, pony kegs, 6'ers, and growlers available.

CORIANDER & ORANGE: Style: Herbed / Spiced Beer. IBU: 10.0. ABV: 5.6. Spiced American Wheat. One of the most beloved of the Blue Cat brews, Coriander & Orange is a spiced American wheat beer brewed with fresh oranges, coriander seed, and ginger root.

HOWLING MAN IMPERIAL IPA: Style: American Double / Imperial IPA. IBU: 75.0. ABV: 9.3. The Big Brother of the classic India Pale Ale, Howling Man has the creamy, full body of a stout with the hoppiness of an India Pale Ale. Howling Man has an incredible profile of both floral almost sweet hoppiness combined with a crisp hop bitterness. Sit back, relax and howl!

BOWFISH IMPERIAL STOUT: Style: American Double / Imperial Stout. IBU: 45.0. ABV: 7.5. The Bowfish has a rich, intense maltiness with caramel and roasted flavors. It took 800 lbs. of grain and two days to brew!

BLUE HERON BREWPUB | 328

Owner/Manager: Rita Meier | Brewmaster: Rick Sauer

www.blueheronbrewpub.com | info@blueheronbrewpub.com

108 West 9th St, Marshfield, WI, 54449

Blue Heron BrewPub is one of two great restaurants located in the historic Parkin Place building of Marshfield, WI. The brewpub is located on the main floor, and West 14th, a fine dining establishment, is upstairs. Blue Heron's crafted brews are available in both restaurants. Our brewery is a 7 barrel system that produces our flagship brands, Honey Blonde, Tiger's Eye, and Loch Ness Scotch Ale, along with many other seasonal and specialty brews. Our taps our constantly rotating, so please look to our website to see what's new. So, grab your crew and have a brew at the Blue Heron.

DOUBLE DRY HOPPED LONG DAYS IPA: Style: American IPA. O.G.: 1.061. IBU: 50.0. ABV: 6.7. Celebrate the long days of summer with this refreshing IPA. Brewed with pale malt and a touch of wheat, and kettle hopped with Simcoe and Summit. Fermented with a Belgian yeast. Dry hopped with Ahtanum and Zythos in the fermenter. Dry hopped again in the keg with Cascade.

HUB CITY STEAM BEER: Style: California Common / Steam Beer. O.G.: 1.05. IBU: 32.0. ABV: 5.1. A Wisconsin twist on an iconic American style. This copper colored beer is brewed with pale and caramel malts for a toasty, grainy malt character, backed up by a firm hop bitterness. Fermented with a unique strain of lager yeast at warmer than typical temperatures.

BLACK BELGIAN WHEAT: Style: Witbier. O.G.: 1.056. IBU: 25.0. ABV: 5.8. Brewed with wheat malt, Munich malt, Extra Special Malt and Midnight Roasted Wheat. Fermented with Belgian wheat yeast and lightly hopped with Mt. Hood. Look for a light fruitiness and a restrained roasted character.

BRANDY OAKED BLACK BELGIAN WHEAT: Style: Witbier. O.G.: 1.056. IBU: 25.0. ABV: 5.8. Our Black Belgian Wheat aged on Brandy infused French Oak. Amazing depth of flavor.

BLUEGRASS BREWING CO. | 407

Head Brewmaster: Jeremy Hunt

www.bbcbrew.com

3929 Shelbyville Rd, Louisville, KY, 40207 | 502-899-7070

The original Bluegrass Brewing company opened in 1993. It is Louisville, Kentucky's oldest brewpub and the first to make a significant mark on the national brewpub and microbrewery scene. Since then BBC has grown to three brewpubs and a microbrewery/bottling operation and they have won numerous including 4 gold medals and 3 bronze at the GABF. Jeremy Hunt head brewmaster has used his experience and expertise to take BBC's ales and lagers to a whole new level, and we encourage everyone to come by raise a pint, and enjoy some of the best beer and pub grub around.

ALTBIER: Style: Altbier. IBU: 29.0. ABV: 4.2. Altbier, literally translated as "Old Style" beer, is a classic German ale. BBC Altbier is brewed with additions of Munich, wheat, caramel, and chocolate malts creating a delicate, but flavorful malt profile. This

delicious amber colored session beer is balanced with additions of traditional spicy German hops creating a light and floral bouquet to compliment its complex malt profile.

STOUT TOBY: Style: American Stout. IBU: 34.0. ABV: 9.5. Stout Toby is our stout recipe aged in Four Roses Bourbon Barrels for a four to six weeks. The result is a rich and voluptuous stout with heavy notes of vanilla and oak. While at 9.5% this Stout has a decidedly fiery kick to it.

DON DART'S SUMMER WHEAT: Style: American Pale Wheat Ale. IBU: 21.0. ABV: 4.6. A light bodied and easy drinking summer Ale. A perfect lawn mower beer with hints of citrus and spices.

BOS MEADERY | 510

Mazer/Founder: Colleen Bos

www.bosmeadery.com | info@bosmeadery.com

849 E Washington, Suite 116, Madison, WI, 53704

Bos Meadery is Madison, Wisconsin's first meadery. We make meads using local and regional ingredients and treat honey gently to maintain its natural aromatic qualities. Our dry and sparkling meads are different from the traditional sweet mead of ancient and medieval lore. These meads represent a new breed of refined beverages that are lighter on the palate and suitable for pairing with a wide variety of foods.

POMEGRANATE PYMENT: Style: Mead. ABV: 12.0. This pyment (mead brewed with honey and grape juice) blends wildflower honey, Riesling grape juice, and pomegranate juice for a light, refreshing beverage.

GINGER & HIBISCUS: Style: Mead. ABV: 12.0. This mead is a honey wine infused with hibiscus flowers and ginger. Tart and fragrant, its flavors are balanced with a hint of sweet honey aroma.

OAKED WILDFLOWER MEAD: Style: Mead. ABV: 12.0. Crisp and complex, this still (uncarbonated) mead is made with wildflower honey and is oak-aged for a sophisticated and complex fusion of flavor.

BLACK PEPPER MEAD: Style: Mead. ABV: 12.0. Made with a blend of regional honeys and infused with black pepper, this still (uncarbonated) mead has a gently spicy aroma and a crisp, dry finish.

BUCKWHEAT & WILDFLOWER MEAD: Style: Mead. ABV: 12.0. This blend of buckwheat and wildflower honey results in smooth, rich, resonant notes. The earthy, grassy flavors of this still (uncarbonated) mead are evocative of the depth and complexity of a fine scotch.

BRADY'S BREWHOUSE | 429

Brewmaster: Luke Nirmaier

www.bradysbrewhouse.com

230 South Knowles Ave, New Richmond, WI, 54017 | 715-246-9960

Brady's Brewhouse, conveniently located a half-hour east of the Twin Cities in St. Croix County, Wisconsin, offers a memorable casual dining experience with a spirited atmosphere specializing in hand crafted beer. Brady's seven barrel brewhouse, located onsite and on display in the back of the restaurant, produces a variety of beer styles available on tap year-round. The bar features nine house brews, with five American ales ranging from straw gold to jet black, two seasonal taps, a strong ale tap and a weekly small batch special tap. One seasonal tap pours rotating American ales and the other features classic German beer styles. This year we are kicking off a barrel ageing program which will feature strong ales aged in toasted oak wine and whisky casks, with cask aged beers to be released next year. The strong ale tap currently pours our Midwest Monster Imperial IPA.

HARVESTER OATMEAL STOUT: Style: Oatmeal Stout. O.G.: 1.06. ABV: 5.3. This full bodied stout pours opaque black with a mocha tan head. Aromas of burnt sugar, toffee and dark fruit abound. Dark caramel and roast flavors dominate the palate before the silky texture of flaked oats rounds out the finish.

HOP TORNADO IPA: Style: American IPA. O.G.: 1.061. ABV: 6.5. A deep orange, medium bodied ale with an aroma that is a whirlwind of fruity esters, floral, citrus, alcohol, toffee and malt. The flavor is much of the same with some alcohol warmth and a nice hop bite on the finish.

VAGABOND IRISH RED: Style: Irish Red Ale. O.G.: 1.048. ABV: 4.8. A deep red, medium bodied ale with complex flavors of toasted bread, caramel, malt and roasted barley hopped ever so slightly to balance the malt.

SPECIAL RELEASES

4:00 P.M. - BELGIAN TRIPEL: STYLE: Tripel. O.G.: 1.078. ABV: 8.9. Our Belgian Style Tripel is brewed with pilsner malt, cane sugar, noble hops and a traditional Belgian yeast strain to create an authentic flavor profile reminiscent of beers brewed by the Trappist Monks of Belgium. Citrus, berry, alcohol and malt dominate the palate as a smooth alcohol warmth washes over the throat. The mouth feel is light, balanced and effervescent.

BRAU BROTHERS BREWING CO. | 318

CEO: Dustin Brau

www.braubeer.com

111 Main St, Lucan, MN, 56255 | 507-829-3291

Brau Brothers Brewing Company is an independent, family owned and operated brewery located in Lucan, Minnesota. Since 2006 we have been handcrafting small batches of delicious beer. Nestled in rural southwest Minnesota offers us a unique opportunity to both brew beer and grow as much of the ingredients we need on site. The three acre 3 acre hop farm that is just 100 yards from our brew kettle is one of the largest in the Midwest. Our small size allows us to stay close to our customers and that's just the way we like it. We think you'll agree, the results are pretty good!

BREWERY CREEK | 325

Vice President / Beer maker: Jeff Donaghue

www.brewerycreek.com | info@brewerycreek.com

23 Commerce St., Mineral Point, WI 53565 | 608-987-3298

Brewery Creek was established in the last century (1998) in the historic City of Mineral Point. Mineral Point was the third City in the State of Wisconsin after Green Bay and Prairie du Chein. Few people know that it was also the home of the first commercial brewery in Wisconsin built by John Phillips in 1836. Two others followed making Brewery Creek the 4th. The Brewery Creek Restaurant shares the first floor with the brewery. Good food and "Cracking Good Beer" are served throughout the year. On the second and third floors we have luxury bed and breakfast accommodations. Has spending a night in a brewery always been your dream? Here is your chance. Beer, food, lodging, we may not do it all, but we do a lot. Check out our web site for hours etc. and plan your next trip. Alcohol By Volume? International Bittering Units? Shandy's object is to make those concepts null and void.

BROAD RIPPLE BREW PUB | 527

Brewmaster: John Hill

www.broadripplebrewpub.com | bpup@indy.rr.com

840 E. 65th St., Indianapolis, IN, 46220 | 317-253-2739

Established 1990. The Broad Ripple Brewpub, Indiana's first brewpub, was opened in November 1990 by owners John and Nancy Hill. It is as authentic an English pub as one is apt to find this side of the pond. Within a series of small, intimate rooms, the brewpub has a tin ceiling, rich woodwork, cushioned benches, and a room for darts. True to English tradition, John and brewer Kevin Matalucci produce only top-fermented ales in the seven-barrel system. We offer at least seven brews plus a brewer's tap. Carry-out is available in growlers. The Broad Ripple Brewpub offers an extensive lunch and dinner menu to match the excellence of our beer, including our extremely popular English favorites: Scotch eggs, fish and chips, bangers and mash, and shepherd's pie.

BRUGGE BRASSERIE | 519

Brewmaster: Ted Miller

www.bruggebrasserie.com | bruggebeer@typepad.com

1011 E. Westfield Blvd., Indianapolis, IN, 46220 | 317-255-0978

Established 2005. Brugge Brasserie offers a sophisticated but casual setting serving classic european foods and authentic handcrafted Belgian-style ales and continental lagers in a friendly, welcoming environment. Filling main dishes include "Moules Frites" gigantic pots of steaming mussels served with a cone of Belgian fries, savory crepes, Belgian beef stew, sandwiches, and a variety of specials served daily. Artisan cheeses, salads, and cones of Belgian charcuterie & frites with 10 dipping sauces are offered among other traditional european foods. Brugge is partially owned by indianapolis native and movie star Abraham Benrubi and his childhood friends Ted Miller and Shannon Stone, who moved back to Indianapolis to raise their children after opening restaurants and breweries in Hong Kong, China, and Taiwan.

TRIPEL DE RIPPLE: Style: Tripel. O.G.: 21.5. IBU: 27.0. ABV: 9.8. Blackberries-lactobacillus
PEONY: Style: Belgian Strong Pale Ale. ABV: 10.0. Chardonnay barrel aged Belgian strong golden-lacto/ped/brett

SPIDER: Style: Belgian Dark Ale. ABV: 13.8. Pinot noir barrel aged Belgian brown-lacto/brett



GRAND NATIONAL CHAMPION



2013 United States Open Beer Championship

The U.S. Open Beer Championship is sponsored by



Capital Brewery provides a quality experience, proudly representing Wisconsin's brewing heritage.

BREWED BY CAPITAL BREWERY CO., MIDDLETON, WI | capital-brewery.com



CAPITAL BREWING CO. | 108

Brewmaster: Brian Destree

www.capital-brewery.com

7734 Terrace Ave., Middleton, WI, 53562

Established 1986. 2011 marks the 25th year that Capital Brewery has been brewing. We began with the idea of specializing in Lager beers, the type that Wisconsin became famous for. And we continue to honor that commitment today. We strive to make beers that are interesting personalities in their own right, yet are very well balanced and quaffable.

CENTRAL WATERS BREWING CO. | 518

Brewmaster: Paul Graham

www.centralwaters.com | info@centralwaters.com

351 Allen St, Amherst, WI, 54406 | 715-824-2739

Established 1998. Originally located in Junction City, Central Waters Brewing Company moved to Amherst, WI in 2007 in order to increase production and distribution. The move allowed the installation of a new 30 barrel brewhouse with a set of 30 and 60 barrel fermenters and a capacity of 6,000 barrels per year allowing for distribution across all of Wisconsin and nearly half of Minnesota. Numerous energy saving measures have been installed in the Amherst facility which has been coupled with over a 1,000 square feet of solar thermal panels making Central Waters Wisconsin's first green brewery. Stop by the brewery sometime and check out our Tap Room (made almost entirely of recycled materials)—there is always something special on tap or try a Shine ON which is brewed with organic barley grown only two miles from the brewery.

GLACIAL TRAIL IPA: Style: American IPA. ABV: 6.0. A well balance American style IPA.

MUDPUDDY PORTER: Style: American Porter. One of the brewery's best sellers—a surprisingly refreshing dark beer.

BREWHOUSE COFFEE STOUT: Style: American Stout. A limited release beer, this imperial coffee stout clocks in at 8.5% and drinks like a pure cup of joe. For coffee lovers only!

HOP RISE: Style: American IPA. ABV: 4.5. Our newest flagship, this hoppy session is the perfect beer, made for brewers, for everyone. At only 4.5%, this ale drinks like a 6.5% IPA, Citrus notes and tropical fruit flavors abound.

OCTOBERFEST: Style: Märzen / Oktoberfest. ABV: 4.8. Our Fall seasonal and just released, this beer has a nice malty flavor and clean profile, as you would expect.

SPECIAL RELEASES

01:15 – BOURBON BARREL CHERRY STOUT: STYLE: American Double / Imperial Stout. Our most limited yearly release, brewed with Door County cherries and aged in Bourbon Barrels.

2:00 P.M. – 15: STYLE: American Double / Imperial Stout. ABV: 11.0. Released for our 15 year anniversary, this is the much sought after 1414 aged for 2 years in barrels!

3:30 P.M. – EXODUS: STYLE: Flanders Red Ale. Our first, and so far only, sour beer, this easy red ale aged with door county cherries, lactobacillus, pediococcus and brettanomyces.

04:15 – LE PETITE MORT: STYLE: . A bourbon barrel aged belgian weizenbock, this beer is loaded with dark fruit flavors and barrel charecteristics.

5:00 P.M. – Y2K BARLEYWINE: STYLE: English Barleywine. Our first ever big beer, this beer was brewed for the Y2K disaster kit, if you dont know what that means, let me see your ID.

02:45 – BOURBON BARREL STOUT: STYLE: American Double / Imperial Stout. Our flagship barrel aged beer, smooth and complex with flavors of oak and bourbon.

CIDER HOUSE OF WISCONSIN | 406

Cidermaster: James Lindemann

4259 Mahoney Rd, McFarland, WI, 53558

Established in 2000. We are a small orchard and cider house near McFarland, WI. We planted our first antique cider cultivars in 1989. Cultivar: cultivated variety, for example, Macintosh or Newtown Pippin. We started producing real cider in 2009, although we've sold juice for over ten years. Our cider is blended by selecting from over 200 unique antique cider apples in our orchard. Our ciders offer you a unique symphony of apple, spice, and citrus—from apples with high malic acid and tannin, blended with higher Brix varieties from other orchards we manage, to provide enough sweetness and sparkle to entice an American taste. Visit us to gain a first hand insight into our orchard and cider house and how our apples become real cider.

CHURCH STREET BREWING CO. | 206

Brandmanager: Chet Brett

www.churchstreetbrew.com

1480 Industrial Dr. #C, Itasca, IL 60143

CROSS PLAINS BREWERY | 319

Brewmaster: Larry Esser

www.essersbest.com

2109 Hickory St, Cross Plains, WI, 53528 | 608-798-3911

Esser's Best was first established in 1863 and revived in 1995. George Esser arrived from Germany in 1852 with a taste for good German beer. He built a brewery in Cross Plains in 1863 and called his beer Esser's Best. Six generations of Essers have continued the tradition, keeping the company alive during Prohibition by distributing "near beer." Re-established in 1995, under the direction of Wayne and Larry Esser, Esser's Best is now brewed in Stevens Point from the original recipe. The Essers added a second brew in May of 2001, a pilsner beer, Cross Plains Special. Both beers are available in bottles and kegs with statewide distribution.

CROSS PLAINS SPECIAL: Style: German Pilsener. O.G.: 12.1. IBU: 17.0. ABV: 5.0.

Refreshing, golden, medium-bodied pilsner with a pleasant malt flavor and lightly hopped for good balance.

ESSER'S ANNIVERSARY ALE: Style: American Amber / Red Ale. O.G.: 13.8. IBU: 40.0. ABV: 4.5. Named on behalf of the Esser family celebrating 150 years in the beer business, this medium-bodied ale starts with a rich malt taste that's kept in balance by a smooth hop finish. The variety of malts used creates a traditional body and brings out a creamy flavor.

CUMBERLAND BREWERY | 114

Owner: Mark Allgeier | Brewer: Cameron Finnis

www.cumberlandbrewery.com

1576 Bardstown Rd, Louisville, KY, 40205 | 502-458-8727

Cumberland Brews opened as a small 2 barrel Brewpub in August 2000. As Louisville's demand for our beers grew over the years we were able to open a 15 barrel offsite production brewery 5 years ago. The expanded Brewery has allowed us to keep the brewpub stocked as well as distribute throughout Louisville and into Lexington and Northern Kentucky. The 2 barrel system continues to crank out specialties only available at the brewpub.

DEE'S COCONUT PORTER: Style: American Porter. O.G.: 12.0. IBU: 25.0. ABV: 4.5. A tropical summer treat. A sessionable porter brewed with Chocolate Malt and Roasted Wheat, Aged on a bed of toasted coconut flakes. Perfect for fighting that summer time humidity.

HILLBILLY PILS: Style: Czech Pilsener. O.G.: 12.0. IBU: 43.0. ABV: 5.0. Hillbilly Pils is a Bohemian Pilsner. Brewed with Pilsen malt from the Czech Republic with a small addition of caramel malt. The malt sweetness is balanced with plenty of Czech Saaz hops for a pleasant bitter finish.

TRIPEL CROWN: Style: Tripel. O.G.: 19.5. IBU: 23.0. ABV: 9.25. This Belgian Tripel was brewed back in May 2012. We gave it a year of aging before putting it on tap during Kentucky Derby Weekend. Brewed with three different grains (barley, wheat, oats), Three different hops (Sytrian Goldings, Tettnanger, Czech Saaz) and a blend of three Belgian Yeasts.

L&N #152: Style: California Common / Steam Beer. O.G.: 13.0. IBU: 40.0. ABV: 5.4. This California Common is named after the official Steam Locomotive of Kentucky. Deep amber lager, hopped with Cascade and Northern Brewer Hops.

DARK HORSE BREWING CO. | 315

Owner: Aaron Morse

www.darkhorsebrewery.com

511 South Kalamazoo Ave, Marshall, MI, 49068

Established 1999. A brewer slowly climbed from the lowest points of business life with a sore ass, as he ascended to a new level. Hark! The horse of the dark nature holds the scales where the wheat and barley feedeth, not taketh from the mouths of man. A non-filtered view of hard work, careful perseverance of expansion, sticking to what is believed to be the right way and the only way to stay true to high quality, and also, the vague understandings of possible humor; blurring his family's, employees' and customers' drinking experience and vision between a no-bullshit approach to brewing big, outstanding beers and selling nonsensical imagery and haberdashery. Proven to the masses as a Darkhorse trademark for the man behind the reins.

CROOKED TREE IPA: Style: American IPA. ABV: 6.0. Inspired by West Coast I.P.A.'s, but brewed with Michigan style. The Crooked Tree is heavily dry hopped to give it a big aroma of pine and citrus. The flavors are big, yet very balanced between fresh hops and malt. Often described as "grapefruit" our hops give this beer an excellent fruit flavor that finishes dry, crisp, and clean. It will pour a nice deep copper color with a bit of haziness. Because of our almost patented "Intense Transfer Methods" our Crooked Tree has won several medals in the India Pale Ale category.

SARSAPARILLA 6: Style: American Stout. ABV: 6.0.

RASPBERRY ALE: Style: Fruit / Vegetable Beer. ABV: 5.0. A lot of people have asked us "why are there Bee's on the label?" Well, we don't really have an answer for you other than they just look cool. This is a light bodied easy drinking ale. We only use real raspberries so the flavor is very mild fruit and balanced, not what you would expect from a "fruit" beer. The way we see it is we're brewers so lets make good beer, not some fruity carbonated malt beverage. Oh yeah, our motto..."beer first, fruit second."

RESERVE SPECIAL BLACK ALE: Style: American Black Ale. ABV: 7.5. Conceived in a dimly lit room on a blistery cold night in the Upper Peninsula of Michigan, but born and raised here in Marshall Michigan. The Reserve Special is the oldest of all beers in the Dark Horse family. It has an incredibly "thick" presence and when poured into a glass its color is so dark it's eerie. The flavors explode onto your taste buds with heavy malt, roast, and chocolate, but stay very balanced. The Reserve Special Black Ale has a hard time being called a stout or porter but it fits nicely into the category of a delicious strong black ale.

BOURBON BARREL PLEAD THE 5TH IMPERIAL STOUT: Style: American Double / Imperial Stout. ABV: 12.0. Our good ol' Imperial Stout that we let hang out in Bourbon Barrels a few months.

SMELLS LIKE A SAFETY MEETING: Style: American IPA. ABV: 6.0. West coast style IPA

3 PAIRS OF LEGS MAPLE PORTER: Style: American Porter. ABV: 7.0. Made with dark horse maple syrup

ON THE ROAD PALE ALE: Style: American Pale Ale. ABV: 5.5.

DOUBLE CROOKED TREE IPA: Style: American Double / Imperial IPA. ABV: 12.0. Have you read the description for the regular Crooked Tree yet? Well this beer is almost the same just double the flavor and alcohol. We actually took the Crooked Tree recipe and doubled all of the ingredients except the water, just the way a DOUBLE should be

made. Big hops balanced with tons of malt give this beer a huge body. Although this beer is as cool as “The Fonz” when first purchased, it gets really mellow and smooth with some age. After a year or two stored in a cool dark place you’ll notice the heavy caramel and malt flavors are trying to sneak past the hops. This beer is hugely delicious so it will need your undivided attention (the chores can wait....trust us).

FRA FRA ELDERBROWN: Style: American Brown Ale. ABV: 7.0. Brown ale with elderberries
LONG POLYMER JOHN DONUT ALE: Style: American Brown Ale. ABV: 7.0. Dark ale brewed with long john donuts

AMERICAN MUSCLE: Style: American Barleywine. ABV: 13.0. Barley wine aged in bourbon bbls

DAVE’S BREWFARM | 218

Brewer: David Anderson

www.brewfarm.com

2470 Wilson St, Wilson, WI, 54027

Established in 2009, the BrewFarm is a sustainably-based craft brewery, residence and farmstead located in the rural Village of Wilson, Wisconsin (Saint Croix Co.). We’re set on 35 beautiful acres of rolling farmland: we grow hops (Cascade, Chinook, Fuggles, Centennial, Santium and Horizon), fruits, botanicals and a variety of herbs to supply and supplement the brewery, which is dedicated to producing unique beers of distinction, using as many home- and locally-grown ingredients as possible. We’re powered by an on-site 20 kW wind generator that harvests the bountiful winds on the northern ridge of Wilson. Heating and cooling is handled by a geothermal system. Visit the BrewFarm and experience our latest “LaBrewatory” creations during our open Tap Room hours. “Dave’s Brewfarm—Wisconsin’s Wind-Brewed Beers.” Check our Facebook page or BrewFarm blog for open days and hours.

MANDARINA SINGLE HOP LAGER: Style: American Pale Lager. ABV: 6.4. Pils, Cara Red and Caramel 20 malts, and hopped with three additions of Mandarina hops. Fermented with lager yeast.

A MID-SUMMER’S SAISON: Style: Saison / Farmhouse Ale. ABV: 7.7. Cuz summer is here! Pale, Rye and Melanoidin Malts, A healthy dose of Magnum, Bramling Cross and Brewer’s Gold hops and fermented with a Belgian Saison yeast.

CHOCO KAFFE: ABV: 7.7. Pils, Caramel 120 and Kilned Coffee malts, hopped with Columbus, Brewer’s Gold and Bramling Cross hops, dark brown sugar and fermented with a Belgian yeast strain. Smooth, roasty and chocolaty!

ROGGEN LAGER: Style: Roggenbier. ABV: 5.2. Pils, Melanoidin, Rye and Caramel 80 malts, and Perle, Magnum, and Tettnanger hops fermented with a lager yeast result in a crisp, spicy lager.

K+: Style: Kölsch. ABV: 8.8. “Pushing” the Kolsch yeast with Pale, Victory and Cara Aroma malts, brown sugar and Warrior, Topaz, Brewer’s Gold and Motueka hops. Smooth and hoppy, with a nice finish.

DOUBLE IMPERIAL: ABV: 3.7. Second in the Session series. Pils and Dingemans Aromatic malts, Glacier and Liberty hops and a Kolsch yeast come together in a crisp, refreshing sessionable beer.

BFF—BREWFAARM FUNK: Style: Flanders Red Ale. ABV: 5.8. A happy “accident”—Pils, Smoked, Cara Aroma, Victory and Caramel 20 malts, Columbus, Nugget, Northern Brewer and Cascade hops, fermented with a Kolsch yeast that somehow acquired some “friends” along the way, which resulted in a nice, light souring of the beer. Somewhat of a Flemish Red.

SAISON RHU: ABV: 6.4. Pils, Caramel 20 and Dingemans Biscuit malts, Santium and Vanguard hops, fermented with a blend of Belgian Saison and Biere de Garde yeasts and a late addition of rhubarb puree. Crisp, with a hint of rhubarb in the nose and finish.

DELAFIELD BREWHAUS | 402

Brewmaster: John Harrison

www.delafeld-brewhaus.com

3832 Hillside Dr, Delafield, WI, 53018 | 262-646-7821 x106

Established 1999. Delafield Brewhaus has become a favorite stopping point for beer lovers, both for locals and those finding themselves traveling between Madison and Milwaukee. With multiple award winning beers and a seemingly endless variety of styles coming on line throughout the year, there is always something great on tap to tantalize the taste buds. Situated atop a small hill (midwestern mountain?), the Brewhaus offers an impressive view of South Eastern Wisconsin’s Lake Country. A most pleasant setting for enjoying top-notch lagers, ales, and culinary delights any time of the year. The open-concept brewery is the focal point of the restaurant, with only a four foot high brick wall separating patrons from the gleaming stainless steel tanks. Growlers, 1/2, and 1/4 bbls. are available to go from the brewery. Who knows what beers John may be unleashing upon the unsuspecting public.

MANGO SUNSET LAGER: Style: Fruit / Vegetable Beer. ABV: 4.0. A light bodied lager made with 100% real fruit.

IMPERIAL IPA: Style: American Double / Imperial IPA. ABV: 8.5. 2013 Vintage. A medium bodied and very hoppy ale. This beer has a citrus aroma from double dry hopping with Simco, Citra and Cascade hops.

DELOOZ-N-IT GRAND CRU: Style: Belgian Dark Ale. ABV: 7.5. A medium bodied dark Belgian ale with a big spicy flavor.

SAPHIR PILS: ABV: 4.5. A light bodied lager made with floor malted Bohemian Pilsner malt and German Saphir hops.

WHISKY BARREL AGED OKAUCHEE SCOTCHIE ALE: ABV: 10.5. Full bodied and malty, this brawny brown ale is a meal in a glass. Aged in a bourbon barrel for 18 months.

DESTIHL BREWERY | 507

Brewmaster: Matt Potts

www.DESTIHL.com | Brewery@DESTITHL.com

1616 General Electric (G.E.) Road, Unit #1, Bloomington, IL, 61704 | 877-572-7563

DESTITHL is a gastrobrewpub that handcrafts an uncommonly extensive array of beer styles, with over 50 different styles brewed at each location per year and close to 20 of our beers on tap at a time. We brew in small batches so that we can rotate as many beers as possible. We brew more beers for our guests simply because we have a passion for brewing. We utilize both global brewing traditions and new American craft brewing ingenuity, including long-term barrel aging of beers such as our awardwinning spontaneous/unblended/wild-fermented Saint Dekkera Reserve Sour Ales, which have medaled for the last three consecutive years at FoBAB in the wild acidic beer category, and our Dosvidanya Russian Imperial Stout, which won 'Beer of the Year' at the 2011 Beer Hoptacular! In Chicago. DESTIHL's first location opened in Normal, IL in 2007, and its second location opened in downtown Champaign, IL in April 2011.

ABBEY'S SINGLE: Style: Belgian Pale Ale. IBU: 22.0. ABV: 4.9. SRM: 3.0. A Belgian-style abbey ale crafted like those that Trappist monks brew for their own consumption. It is light bodied, light in color and relatively lower in alcohol but with spicy and fruity characteristics from Belgian yeast.

STRAWBERRY BLONDE: Style: American Blonde Ale. IBU: 15.0. ABV: 5.0. SRM: 4.0. This fruit beer is made by adding generous quantities of strawberries to a blonde ale base beer, providing harmonious fruit qualities, golden-strawberry blonde color, crisp/dry palate, light body, low hop characters & bitterness and light malt & fruit sweetness. World Beer Championships Award: Bronze Medal 2012. Great American Beer Festival: Bronze Medal, Fruited Beer Category, 2012.

SAISON DE RUISSEAU: Style: Saison / Farmhouse Ale. IBU: 26.0. ABV: 6.0. SRM: 9.0. We curse daily at this beer because it takes so long to ferment, but it's worth the wait, despite our emotional scarring. This Belgian-style Saison has golden/light copper color, light body, medium hop bitterness, flavor & aroma, medium-low malt flavor & aroma and spiciness from added coriander. Fruity esters dominate the aroma while complex alcohols, acidity, low Brettanomyces character and clove and smoke-like phenolics from Saison yeast.

AMBASSADOR AM-BELGO DOUBLE PALE ALE: Style: Belgian Strong Pale Ale. IBU: 48.0. ABV: 6.6. SRM: 8.0. The best of both brewing worlds: A hybrid Belgian-American strong pale ale with golden-copper color, medium body and maltiness, low caramel/toasty malt flavor, floral and citrus-like American-variety hops used to produce high hop bitterness, flavor and aroma but some phenolic spiciness and high fruity esters from Belgian ale yeast.

VERTEX IPA: Style: American IPA. IBU: 76.0. ABV: 6.3. SRM: 9.0. This West Coast/Rocky Mountain-style India Pale Ale is back-hopped for a more intense hop bitterness, flavor and aroma without the balance of caramel malts like our Midwest-style Baldock IPA. It has medium-high alcohol content, high fruity, floral and citrus-like American-varietal hop character, deep golden color and medium maltiness.

BLACK ANGEL STOUT: Style: American Stout. IBU: 64.0. ABV: 6.7. SRM: 45.0. An American Stout with medium malt sweetness, chocolate and roasted malt flavor and aroma, dry-roasted bitterness in the finish, full-body and assertive citrus hop bitterness, aroma and flavor. World Beer Championship Award: Silver Medal 2011.

TRIPEL: Style: Tripel. IBU: 28.0. ABV: 9.7. SRM: 6.0. A very pale/light-colored Belgian Abbey ale finishing lightly sweet with medium body and nice malt/hop balance, mainly characterized by a complex yet mild spicy character with yeast-generated fruity banana, pineapple and tropical fruit esters being present.

HOPERATION OVERLOAD: Style: American Double / Imperial IPA. IBU: 85.0. ABV: 9.6. SRM: 11.0. An Imperial or 'Double' India Pale Ale with characteristically intense yet greatly balanced hop bitterness, flavor and aroma. It is deep golden-light amber/copper in color, although the use of the huge amounts of hops may cause a degree of appropriate hop haze. Alcohol strength is high but balanced by the hops and malt profile. World Beer Championships Award: Bronze Medal 2011.

SPECIAL RELEASES

1:00 P.M. - BARREL #8 - SOUR STRAWBERRY: STYLE: . Our Saint Dekkera Reserve Sour Ale series are single barrel, unblended, non-inoculated and either non-fruited or fruited ales that are naturally soured by spontaneous/wild secondary fermentation and aging for 1 - 3 + years in oak barrels with a natural micro flora of lactobacillus, pediococcus & wild yeast/Brettanomyces present in the wood to

achieve complex esters, naturally balanced acidity from lactic, acetic and other organic acids and a balanced wood character. FoBAB Medal Winner - 2009, 2010, 2011 - Wild Beer Category.

2:00 P.M. - BARREL #12 - FLANDERS/ODU BRUIN: STYLE: Flanders Oud Bruin. Our Saint Dekkera Reserve Sour Ale series are single barrel, unblended, non-inoculated and either non-fruited or fruited ales that are naturally soured by spontaneous/wild secondary fermentation and aging for 1 - 3 + years in oak barrels with a natural micro flora of lactobacillus, pediococcus & wild yeast/Brettanomyces present in the wood to achieve complex esters, naturally balanced acidity from lactic, acetic and other organic acids and a balanced wood character. FoBAB Medal Winner - 2009, 2010, 2011 - Wild Beer Category.

3:00 P.M. - BARREL #20 - SOUR APRICOT: STYLE: . Our Saint Dekkera Reserve Sour Ale series are single barrel, unblended, non-inoculated and either non-fruited or fruited ales that are naturally soured by spontaneous/wild secondary fermentation and aging for 1 - 3 + years in oak barrels with a natural micro flora of lactobacillus, pediococcus & wild yeast/Brettanomyces present in the wood to achieve complex esters, naturally balanced acidity from lactic, acetic and other organic acids and a balanced wood character. FoBAB Medal Winner - 2009, 2010, 2011 - Wild Beer Category.

4:00 P.M. - BARREL #24 - SOUR STRAWBERRY/RASPBERRY: STYLE: . Our Saint Dekkera Reserve Sour Ale series are single barrel, unblended, non-inoculated and either non-fruited or fruited ales that are naturally soured by spontaneous/wild secondary fermentation and aging for 1 - 3 + years in oak barrels with a natural micro flora of lactobacillus, pediococcus & wild yeast/Brettanomyces present in the wood to achieve complex esters, naturally balanced acidity from lactic, acetic and other organic acids and a balanced wood character. FoBAB Medal Winner - 2009, 2010, 2011 - Wild Beer Category.

DRAGONMEAD BREWERY | 528

Brewing Manager: Erik Harms

14600 East 11 Mile Rd., Warren, MI, 48089

We strive to offer 30-40 different styles of beer on tap in our pub, including nitrogen-dispensed beers and two cask ales. Our draft and bottle distribution market includes the entire state of Michigan. Final Absolution is our flagship and our most award winning beer. Our brew house is a three barrel system from Heavy Duty Products in Ontario, Canada. Last year we produced 2,100 barrels of beer. We also serve a small selection of meads and wines in our pub.

DRYHOP BREWERS | 103

Owner: Greg Shuff | Brewmaster/Ninja-genius: Brant Dubovick

3155 North Broadway, Chicago, IL, 60657

DryHop Brewers, established in June of 2013, is a brewery and kitchen located in the East Lakeview neighborhood of Chicago. The craft beer we brew is only available there. Everything that comes out of our kitchen is prepared from scratch and, when the seasons allow, is locally sourced.

Head Brewer Brant Dubovick focuses on hop-centric ales. In addition to our IPAs and Pale Ales, we mostly brew traditional, Belgian, and experimental craft beers. Brant is a ninja-genius. Because there's no fresher way to get craft beer at home than in a growler, we also have a dedicated growler bar with honest pours straight from the source.

Knowing that craft beer is social, we designed our menu to complement the ideals of community and respect for the craft of brewing. In less metaphysical terms, the menu is mostly shared plates with each dish designed to showcase the flavors and seasonality of the brewery. We don't mean to say that beer is in every dish, but it's absolutely a huge influence on dishes.

Hanging out at DryHop is all about being in a brewery; feeling connected to the craft brewing and culinary worlds; and most importantly, feeling a personal connection to a community of craftsman. Respect the craft. Cheers, DHB.

SHARK MEETS HIPSTER: Style: American Pale Wheat Ale. ABV: 6.0. One of our very first brews. Light bodied American Wheat Ale featuring truckloads of Galaxy hops. Expect strong notes of passion fruit.

THE EXECUTIONER: Style: American Pale Ale. ABV: 5.5. The Judge and The Jury sentence you to hops with the last beer in our rotating APA series. This brew features Simcoe and Citra.

THE DEVIL JUMPED UP! Style: Belgian IPA. ABV: 7.0. Get down with the Devil. Falconer's Flight, Chinook & Cascade hops help make this Belgo IPA shine. Strong notes of citrus dominate in both the nose & flavor. Perfect with METAL!

MR. BANANA GRABBER : Style: Hefeweizen. ABV: 4.5. Here is the classic Bavarian wheat beer. Fermented using the famous Weinstephen yeast strain. This strain imparts strong notes of banana, clove, and citrus. Prost!

EMMETT'S BREWING CO. | 419

Brewmaster: Ryan Clooney

www.emmettsalehouse.com

128 W. Main St., West Dundee, IL, 60118 | 847-428-4500

Established in 1999, Emmett's Brewing Company is comprised of three brewpubs in the Chicago suburbs. Tradition, craftsmanship, and the highest standards in beer and food are our passion. We believe in using only the finest ingredients in what we make, whether they are destined for your pint glass or your plate. Our original pub is in West Dundee and houses our copped-clad seven barrel JV Northwest system. We produce about 500 barrels per year here, including all of the company's cask-conditioned ales. We opened Downers Grove in 2004 and brew on a 15 barrel Specific Mechanical system to make about 850 barrels per year there. The 10 barrel DME system at Palatine is our newest brewery and is also the home of our bottle and draft packaging operations. We began bottling our Victory Pale Ale in early 2010 and currently distribute it throughout northeast IL. McCarthy Red Ale joined the bottled lineup later that summer.

EMMETT'S PALE ALE: Style: American Pale Ale. O.G.: 13.7. IBU: 47.0. ABV: 5.8. 2-Row Pale, Munich, and Crystal malts. Cascade, Chinook, and Centennial hops. Emmett's Pale Ale is a hop lover's dream! Big hop flavor, aroma and bitterness dominate this bold ale. Floral and citrus characteristic abound, balanced nicely by a smooth malty sweetness. This American Pale Ale epitomizes what American Craft beer is all about. Available year-around.

EMMETT'S RED ALE: Style: Irish Red Ale. O.G.: 13.5. IBU: 44.0. ABV: 5.6. 2-Row Pale and Caramel malts. Chinook, Centennial, and Cascade hops. Emmett's Red ale is an aggressively hopped American-style red ale. It has a noticeable floral/piney hop aroma that carries right into the flavor. A healthy dose of English caramel malt balances out the heavy hop load and lends an almost candy-like characteristic to this American classic.

EMMETT'S HEFEWEIZEN: Style: Hefeweizen. O.G.: 12.0. IBU: 12.0. ABV: 5.0. 2-Row Pale, Wheat, and Munich malts. German Hallertau hops. Emmett's Hefeweizen is a German-style Hefeweizen. It has aromas of banana, clove, lemon, and vanilla. Staying true to style, the aromas transfer into the flavor, along with a tart acidity similar to lemon. This beer is unfiltered, which leaves the yeast in suspension giving the beer that hazy, cloudy appearance. More carbonated than most beers, the Hefe is refreshing and thirst quenching....the perfect summer beer!

FAT HEAD'S BREWERY | 506

Brewmaster: Matt Cole

www.fatheadsbeer.com

18741 Sheldon Rd, Middleburg Heights, OH, 44130 | 216-898-0242

In 2009 Fat Head's Brewery & Saloon opened in North Olmsted OH. Fat Head's Brewery & Saloon is a full service brewpub with annual production around 1800 barrels. Handcrafted, unfiltered ales and lagers, brewed in small batches from the finest ingredients. We are currently distributing in the state of Ohio and Southwest PA. Production will include our award-winning Head Hunter IPA, Sunshine Daydream IPA, Bumble Berry Honey Blueberry Ale and a slew of seasonal brews, German-Style Lagers, Belgian-style Ales and more. Award winning? You bet your hops! Our beers have won some of the most acclaimed awards in the industry including but not limited to Head Hunter IPA, a perennial award winner in the toughest category at the most prestigious events. Head Hunter IPA took a Silver Award at the 2012 World Beer Cup as well as a Silver Medal at the 2010 GABF and a Bronze at the 2011 GABF.

FIGURE EIGHT BREWING | 327

Head Brewer: Mike Lahti

www.figure8brewing.com

1555 West Lincolnway, #105, Valparaiso, IN, 46385 | 219-477-2000

Figure Eight is a small craft micro brewery and pub situated in the city of Valparaiso (Vale Of Paradise) Indiana about 60 miles south and east of Chicago. While we are only just getting started, we are excited to join the other craft brewers in north west Indiana (Three Floyds, Shoreline, Crown, and Backroad), helping to make this area a craft brew destination. Perhaps one day there will be signs along our highways stating "Craft Brewery Trail" similar to the "Bourbon Trail" in Kentucky or the "Whisky Trail" in Scotland.

Figure eight is a knot used in sailing and rock climbing. Aside from good

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AWARD WINNING



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FATHEADS.COM

beer, rock climbing is one of our passions and this knot is used to tie the safety rope to the climber's harness. An aesthetically pleasing knot, when turned on its side it also looks a bit like the symbol for infinity. So sticking with our passions, we hope to take Figure Eight Brewing to infinity and beyond! (Or at least to the point where we are producing some very tasty and satisfying brews :-)

Our philosophy is simple. Life is short and one never knows how long each of us has. If we wait too long to pursue our dreams, then we may never have the opportunity to do so. As John Barrymore once said—"A man is not old until regrets take the place of dreams." Taking on the challenges of pursuing our dreams often begs the question of why? When asked why he climbed mountains, Mallory once said—"So, if you cannot understand that there is something in man which responds to the challenge of this mountain and goes out to meet it, that the struggle is the struggle of life itself, upward and forever upward, then you won't see why we go.

BARRELED UP MONKEYS: Style: American Amber / Red Ale. O.G.: 16.7. IBU: 89.0.

ABV: 7.5. Bourbon Barrel aged Ro Shampo (Imperial Red Ale)—a rich blend of six grains with cascade, chinook, columbus, and sterling hops yields a nose that evokes thoughts of toffee and fine whisky; a pale red body of hoppy goodness; barreled for a year in fine Bourbon barrels for a finish that leaves you wanting for more (seasonal)

PIMP SLAP: Style: American Double / Imperial Pilsner. O.G.: 17.7. IBU: 63.0. ABV: 8.0. Pimp Slap (Pilsner Imperial Lager)—this is a big and bold pilsner, bitter and sweet at the same time—the 63 IBUs are balanced by the full bodied malt backbone (seasonal)

PIRATE PILS: Style: Czech Pilsener. O.G.: 12.9. IBU: 36.0. ABV: 6.0. Pirate's Pils (Bavarian style Pilsner)—a classic pils featuring German and Czech hops (available year round)

LOST SAINT: Style: Saison / Farmhouse Ale. O.G.: 14.9. IBU: 29.0. ABV: 6.5. Lost Saint (Saison Ale)—also known as a farmhouse style, features crisp spices both in taste and nose, a traditional after work brew for the field workers on the farms of Belgium (available year round)

BENNE HILL: Style: English India Pale Ale. O.G.: 16.3. IBU: 61.0. ABV: 7.5. Benny Hill IPA (British style IPA)—a simply delightful blend of Brittish malts, yeast, and hops (including Northdown, WGV, and Phoenix) meld to produce a nutty charachter with notes of lemon (seasonal)

SNAKE PRO: Style: American Double / Imperial IPA. O.G.: 20.5. IBU: 100.0. ABV: 9.0. Snake Pro (Double India Pale Ale)—an over the top big bodied brew made with extreme quantities of Nugget and Cascade hops (available year round)

FOOTHILLS ROOTBEER: Style: Root beer. Description: Foothills Root Beer—our own finely crafted root beer made with wintergreen and honey (available year round)

REAL ALE TENT

WHERE LIZARDS DARE: Style: American IPA. O.G.: 14.1. IBU: 84.0. ABV: 6.0. Where Lizards Dare (India Pale Ale) - a single IPA created from a simple blend of malts and an overabundance of centennial bitters, finished with cascade and more centennial for a crisp, citrus hoppy taste - cask conditioned and hopped up (specialty)

FINCH'S BEER CO. | 214

Head Brewer: Richard Grant

finchbeer.com | hello@finchbeer.com

4565 North Elston, Chicago, IL, 60630 | 773-283-4839

Chicago's Finch's Beer Company rolled out it's first brews in 2011. Our three production beers include Golden Wing Blonde Ale, Cut Throat Pale Ale, and Threadless IPA. We are constantly experimenting with numerous styles while providing our unique twist on traditional favorites. Look for our cans on shelves as of August. We are thrilled to be a part of this year's Great Taste "freshman class!" For more information about tours, events, and upcoming homebrew classes at the brewery, check out our website.

GOLDEN WING BLONDE ALE: Style: American Blonde Ale. O.G.: 10.5. IBU: 30.0.

ABV: 5.0. Deep gold in color, we use both carapils and aromatic malts to create a moderately malty backbone to this beer. Generous amounts of Northern Brewer hops create an initial bitter bite than most typical blonde ales. Cascade finishes this beer with notes of fruitiness/citrus, while finishing dry.

CUT THROAT PALE ALE: Style: American Pale Ale. O.G.: 12.0. IBU: 35.0. ABV: 5.6.

Caramel, kiln amber, and wheat malts make up the malt bill for this unique pale ale. How is it unique you may ask? We toss in some sweet orange peel in the final days of fermentation along with more Cascade hops to create a subtle citrus finish.

THREADLESS IPA: Style: American IPA. O.G.: 13.0. IBU: 80.0. ABV: 6.0. Our Threadless/ Finch's collaboration is our Midwest take on an American classic. We use a variety of hops, but the primary one is Columbus lending a piney flavor to this beer. We dry hop with Galena, Summit, and more Columbus to make a sessionable IPA.

FASCIST PIG ALE: Style: American Amber / Red Ale. O.G.: 18.0. IBU: 70.0. ABV: 8.0.

Fascist Pig is a deep red, malt-forward ale brewed with plenty of caramel malts and a touch of rye. This ale is brewed and dry-hopped with Palisade, an earthy and somewhat floral, American variety, and Zythos, an American blend that leans strongly toward Amarillo, Simcoe and Cascade varieties in terms of citrus and pine. The pig on the label is wearing a similar shirt to that of Tony Montana in "Scarface".

SECRET STACHE STOUT: Style: American Stout. O.G.: 17.0. IBU: 25.0. ABV: 5.3. Secret Stache Stout is a robust yet sweet stout. The specialty ingredients, vanilla bean and lactose, lend to its complexity and full flavor. While no actual chocolate was used to brew this beer, heaps of chocolate malt give the beer its color as well as its chocolate and coffee notes. Torrified wheat is also used in the recipe for additional body and head retention. The beer was hopped three times with Fuggles. However, they do not make up a prominent part of the beer. The vanilla beans were thrown directly into the fermenter to be steeped at room temperature. Take your time on this one. Its lightly carbonated syrupy goodness will change with the temperature.

SPECIAL RELEASES

1:00 P.M. - AWESOME CABEZA MEXICAN LAGER: STYLE: . O.G.: 11.9. IBU: 25.0.

ABV: 5.6. It's summertime. It's time for lagers. It's time for some lucha libre! Noble hops (Sterling and Hersbrucker) Pilsner malt, and a little bit of flaked corn create a balanced, dry, unfiltered, summer lager. It's Awesome Cabeza time! (lime's not included).

1:00 P.M. - SHOCK AND AWE BROWN ALE: STYLE: American Brown Ale. O.G.: 14.0.

IBU: 34.0. ABV: 5.9. This beer pours dark brown in color with notes of chocolate and caramel malts being the predominant malts. Wheat malt is used for head retention and mouthfeel. It has medium hop aroma and flavor contributed by Northern Brewer while bittering is achieved with Centennial. It is dry-hopped with Centennial resulting in a medium to low hop presence.

1:00 P.M. - WET HOT AMERICAN WHEAT: STYLE: . O.G.: 10.6. IBU: 22.0. ABV: 5.0.

Wet Hot American Wheat is named for it's particularly "wet" mash and "hot" initial fermentation temperature. It is brewed and dry hopped with Centennial and Columbus hops and utilizes two different kinds of wheat malt, White wheat and Torrified wheat. This beer has an initial sweetness that is balanced by hop additions late in the boil.

1:00 P.M. - SECOND TIMES A CHARM BARREL-AGED STOUT: STYLE: American Stout. Same stats as the Secret Stache Stout but with barrel aging fun! Our stout aged in Koval barrels for a second time for six months. Notes of coconut and oak are the predominant flavors.



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FITGER'S BREWHOUSE | 505

Master Brewer: Dave Hoops | Head Brewer: Frank Kaszuba

www.brewhouse.net | brewery@brewhouse.net

600 E. Superior St., Duluth, MN, 55802

Established 1995. The Brewhouse is located on the shores of Lake Superior in the historic Fitger's Brewery which stopped production in 1972. Our 10 BBL brewery produces 3000 bbls per year with more than 80 different beers annually on 40 tap handles at our 5 Duluth locations: The Brewhouse, Red Star Lounge, The Burrito Union, Tycoons Alehouse and The Rathskeller. We feature a full bar, outdoor seating, generous happy hours, and late night dining. Also available: cask ale and growlers in glass or nalgene version. Guided tours are given at 3 and 4 PM every Saturday.

FLAT 12 BIERWERKS | 118

Head Brewer: Rob Caputo

www.flat12.me

414 North Dorman St, Indianapolis, IN, 46202 | 317-635-2337

Flat 12 Bierwerks is a production craft brewery located in Indianapolis, Indiana. Established in January, 2011, Flat 12 offers six house beers, and a steady flow of original seasonal and specialty beers including Glazed Ham Porter, and seasonal variations of their Half Cycle IPA. The brewery staff at Flat 12 prides itself on creativity, and non-traditional takes on many of their specialty offerings. Many of these beers are made specifically for festivals where they get tasted for the first time by someone other than a brewery employee.

The name Flat 12 is derived from the flathead 12-cylinder engine, a powerful beast of an engine, emblematic of Indianapolis' turn of the century rise as an automotive manufacturing and motorsports capital. The "Bierwerks" Germanic spelling offers a nod to the strong German cultural influence, felt in and around the city at that same time.

HALF CYCLE IPA: Style: American IPA. O.G.: 14.0. IBU: 104.0. ABV: 6.0. Half Cycle is so named due to its marriage of American single and double IPA characteristics. A single and double is half of "the cycle" in baseball, thus the name. Half Cycle is a single IPA with a double IPA hop bill.

POGUE'S RUN PORTER: Style: American Porter. O.G.: 14.8. IBU: 34.0. ABV: 5.5. A Robust Porter brewed with English brown malt. Smooth and balanced with slight roast and chocolate notes.

RYE BARREL BLACK DOG: Style: American Stout. O.G.: 17.0. IBU: 68.0. ABV: 7.2. A seasonal American Stout brewed with rye malt, and then aged in Sazerac rye whisky barrels. Big and chewy with vanilla, coffee, and chocolate notes, and don't forget the rye.

PINK-O'S KGBAYLOR: Style: American Double / Imperial Stout. O.G.: 23.5. IBU: 86.0. ABV: 10.3. Barrel Aged Imperial Stout. A seasonal Imperial Stout brewed with dark Belgian candi sugar, brown sugar, and a generous amount of high alpha American hops, and aged in 23 year Pappy Van Winkle barrels.

CUCUMBER KOLSCH: Style: Kölsch. O.G.: 12.5. IBU: 27.0. ABV: 5.3. Our summer seasonal. A light German Kölsch style ale infused with cucumber.

BRANDY FARMAGEDDON: Style: Saison / Farmhouse Ale. O.G.: 14.0. IBU: 35.0. ABV: 8.0. Barrel Aged French Saison. Flat 12's black rye version of a French Saison. A beer brewed for the end of days and then aged in brandy barrels with the hopes that we would survive to taste it.

SAISON DE FLAG: Style: Saison / Farmhouse Ale. O.G.: 13.2. IBU: 31.0. ABV: 6.4. Replicale brewed for the Indiana Microbrewfest. An amber colored saison with spicy yeast and hop notes.

FUNK-O-DILE DUNDEE: Style: Belgian Pale Ale. O.G.: 12.5. IBU: 40.0. ABV: 5.5. Walkabout Pale Ale fermented in an Easley red wine barrel with a blend of two different Belgian yeast strains, and *brettanomyces*.

WALKABOUT PALE ALE: Style: American Pale Ale. O.G.: 12.5. IBU: 40.0. ABV: 5.3. A single hop American-Style pale ale featuring Galaxy hops from Australia. Big passion fruit aroma and flavor, with a bitter finish.

TRIPLE SMOKE 12 PENNY: Style: Scottish Ale. O.G.: 10.5. IBU: 17.0. ABV: 3.7. Barrel Aged Scottish Ale. A Scottish session ale aged in Triple Smoke Whisky barrels from Corsair Artisan Distillery in Bowling Green, Kentucky.

LUKE'S LIPS BLONDE ALE: Style: American Blonde Ale. O.G.: 12.0. IBU: 21.0. ABV: 5.0. Flat 12's Upside Down Blonde aged in raspberry mead barrels from New Day Meadery in Indianapolis.

REAL ALE TENT

RASPBERRY WALKABOUT PALE ALE: Style: American Pale Ale. O.G.: 12.5. IBU: 40.0. ABV: 5.3. Our single hopped Galaxy pale ale on raspberry puree.

SAISON DE FLAT: Style: Saison / Farmhouse Ale. O.G.: 13.2. IBU: 31.0. ABV: 6.4. French Saison in a pin.

FLOSSMOOR STATION BREWING CO. | 316

Head Brewer: Bjorn Johnson

www.flossmoorstation.com

1035 Sterling Ave, Flossmoor, IL, 60422 | 708-957-BREW

Established in 1996, our award winning brewery is located in a restored Illinois Central passenger train station originally built in 1906. We currently distribute three year round bottles throughout the Chicagoland area with special releases sprinkled in for flavor. Our full service restaurant and brewery features American heartland cuisine, and our 15 BBL copper clad brewhouse keeps a full range of beer styles from and around the world flowing. Come check out our recent expansion to include more seating and fermenters, our special event room, and our outdoor beer deck with a tour! With up to 12 beers on tap, growlers and bottles are definitely available for take out and we strongly encourage sharing with friends on a regular basis. Check out our most up to date information on our blog at www.flossmoorstation.blogspot.com or follow us @ FlossmoorBrewer on Twitter! We want to also say thanks to all of those who have made Flossmoor Station their "go-to" place for beer. Cheers!

All of our beers will be rotating through the day, once a brand is kicked, a new one will take its place, so keep checking back with us through the day, something new will always pop up!

BARREL AGED FIRESIDE CHAT: Style: American Barleywine. O.G.: 28.1. IBU: 90.0.

ABV: 11.0. Fireside Chat is an American Style Barleywine that was first brewed by B.O.S.S. President Mark Westmeyer. We brewed this beer with Mark at Flossmoor Station in August 2012 to be aged in oak barrels. The hefty malt body is rounded out by flavors of vanilla and bourbon picked up from 10 months of aging in Woodford Reserve Barrels.

BARREL AGED THUNDERSNOW: Style: Russian Imperial Stout. O.G.: 21.6. IBU: 67.0.

ABV: 9.0. Several Months of aging in Woodford Reserve barrels brings a new dimension of flavor to this rich and complex Russian Imperial Stout. With so many flavors coming into play this beer continues to change over time.

MYCETES: Style: Belgian Strong Pale Ale. O.G.: 20.1. IBU: 23.0. ABV: 8.5. This Belgian Style

Ale has a light malt body and soft malt sweetness to balance the flavors imparted by hedgehog mushrooms. The fruitiness of the mushrooms is accented by earthy characters and plays well off of the Belgian yeast strain.

PANAMA RED: Style: American Amber / Red Ale. O.G.: 16.5. IBU: 65.0. ABV: 6.5. Our take on a American Red ale, Panama Red has a firm malt body with notes of caramel balanced in its sweetness by a healthy dose of American Hops.



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513-2596

BERLINER WEISSE: Style: Berliner Weissbier. O.G.: 8.0. IBU: 8.0. ABV: 3.0. A low alcohol wheat beer, soured with lactobacillus and fermented with a Kolsch yeast strain.

FOUNDERS BREWING CO. | 430

Founder: Mike Stevens | Founder: Dave Engbers | Head Cellerman: Jason Heystek

wwwFOUNDERSbrewing.com | info@foundersbrewing.com

235 Grandville Ave. SW, Grand Rapids, MI, 49503 | 616-776-2182

Founders Brewing Company is a true manufacturing brewery and an experience unlike any other. Founders prides itself on an over-indulged style of brewing that has recently awarded them the 4th highest rated brewery in the world. We focus on beers with extreme flavor profiles, and a variety of offerings can be found throughout the Midwest at various bars, restaurants, and retail outlets. Founders' home is Grand Rapids, and in the past twelve years the brewery has become the pride of the community's brewing tradition.

DIRTY BASTARD: Style: Scotch Ale / Wee Heavy. O.G.: 19.0. IBU: 50.0. ABV: 8.5. So good it's almost wrong. Dark ruby in color and brewed with seven varieties of imported malts. Complex in finish, with hints of smoke and peat, paired with a malty richness and right hook of hop power to give it the bad attitude that a beer named Dirty Bastard has to live up to. Ain't for the wee lads.

PORTER: Style: American Porter. O.G.: 17.0. IBU: 45.0. ABV: 6.5. Pours silky black with a creamy tan head. The nose is sweet with strong chocolate and caramel malt presence. No absence of hops gives Founders' robust porter the full flavor you deserve and expect. Cozy like velvet. It's a lover, not a fighter.

CENTENNIAL IPA: Style: American IPA. O.G.: 16.0. IBU: 65.0. ABV: 7.2. Get ready to bask in the glory of the frothy head's floral bouquet. Relish the citrus accents from the abundance of dry-hopping. This one's sweet, yet balanced. Malty undertones shake hands with the hop character for a finish that never turns too bitter. (Year-round)

ALL DAY IPA: Style: American IPA. O.G.: 10.0. IBU: 42.0. ABV: 4.7. The beer you've been waiting for. Keeps your taste satisfied while keeping your senses sharp. An all day IPA naturally brewed with a complex array of malts, grains, and hops. Balanced for optimal aromatics and a clean finish. The perfect reward for an honest day's work and the ultimate companion for celebrating life's simple pleasures.

PALE ALE: Style: American Pale Ale. IBU: 35.0. ABV: 5.4. SRM: 12.0. A testament to Cascade hops in a bottle, this medium-bodied pale ale has a refreshing citrus flavor and a distinctive floral hop aroma due to the aggressive addition of hops during fermentation. You'll notice a slight malty sweetness with a balanced hop finish. Perfect to enjoy anytime, anywhere.

RUBAEUS: IBU: 15.0. ABV: 5.7. SRM: 17.0. Not another boring summer wheat beer of lemonade shandy - Rubaeus is Founders' way to celebrate the season's warmest months. Optimizing the flavor of fresh raspberries added at multiple stages during fermentation, this stunning berry red masterpiece is the perfect balance of sweet and tart. No question about it, with a hefty malt bill and 5.7% ABV, this beer is 100% Founders.

BACKWOODS: IBU: 50.0. ABV: 10.2. SRM: 20.0. Expect lovely, warm smells of single malt scotch, oaky bourbon barrels, smoke, sweet caramel and roasted malts, a bit of earthy spice, and a scintilla of dark fruit. It's a kick-back sipper made to excite the palate

KBS: Style: American Double / Imperial Stout. O.G.: 22.0. IBU: 70.0. ABV: 11.2. Style: Bourbon barrel-aged Imperial IPA. A bit of backwoods pleasure without the banjo. This Imperial Stout is brewed with a hint of coffee, oats and spices then aged in oak bourbon barrels for an entire year. Our process ensures that strong bourbon undertones come through in the finish in every batch we brew. We recommend decanting at room temperature and best enjoyed in a brandy snifter. (Specialty)

DOOM: Style: American Double / Imperial IPA. O.G.: 22.0. IBU: 68.0. ABV: 10.0. Doom is unleashed when Founders' award-winning specialty Imperial IPA, Double Trouble, is aged in bourbon barrels for four months to create a distinct flavor experience. So, while Double Trouble is brewed to turn your world upside down, Doom is brewed to tear it apart: pungent hops conspire with boozy bourbon notes to send your senses spinning. Known as "Hand of Doom" when originally brewed for our taproom, this 10% ABV beer is a unique addition to our barrel-aged repertoire, which has mostly consisted of malt-forward beers such as Backwoods Bastard and Kentucky Breakfast Stout.

MANGO MAGNifico: ABV: 10.0. Mango Magnifico on Calor (Magnificent Mango with Heat) is a never before released, high-gravity fruit beer brewed with mango and a touch of Michigan-grown habaneros. Not a traditional fruit beer, the delicate tropical fruit in Mango Magnifico is punctuated by a hint of heat, increasing the overall depth of flavor and adding another level of complexity. A refreshing drink for the warm summer months.

IMPERIAL STOUT: Style: American Double / Imperial Stout. O.G.: 24.0. IBU: 90.0. ABV: 10.5. Brewed with ten varieties of malted barley, this stout is as smooth as silk, yet complex and rich in body. (Specialty)

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235 GRANDVILLE AVE. SW, GRAND RAPIDS, MI 49503
FOUNDERSBREWING.COM



FOX RIVER BREWING CO. | 320

Brewmaster: Kevin Bowen

www.supplerestaurantgroup.com

1501 Arboretum Dr, Oskosh, WI, 54901 | 920-232-2337

Established 1995 (Oshkosh) and 1997 (Appleton.) We have been providing the Fox Valley with great beers for over ten years. Our two brewery restaurants are the heart of the Supple Restaurant Group. Fratellos Waterfront Brewery and Restaurant established in Oshkosh in 1995 and Fox River Brewing Company, in Appleton in 1998, strive to balance great food, a fun atmosphere, and diverse, clean, flavorful beers creating many loyal fans and customers throughout Wisconsin. Beer available at the bar in half and full pints, to go in six packs, growlers, and kegs. Full menu. Full bar.

FOX LIGHT: Style: Kölsch. IBU: 22.0. ABV: 4.8.

WINNEBAGO WHEAT: Style: Hefeweizen. O.G.: 13.0. ABV: 5.4.

BREAKFAST STOUT: Style: American Stout. O.G.: 14.0. ABV: 5.2. American Stout with coffee.

OPTIC IPA: O.G.: 18.7. ABV: 8.2. Our big American IPA. Balanced malt profile, slightly sweet & bready. Big hop aroma and flavor from start to finish.

REAL ALE TENT

OPTIC IPA: Style: American IPA. Dry Hopped with a blast of Simcoe hops.

BLACK FOX IBA: Style: American IPA. Dry Hopped with a blast of Amarillo hops.

FREE STATE BREWING CO. | 520

Head of Brewing: Geoff Deman

636 Massachusetts St, Lawrence, KS, 66044

"Because without beer, things do not seem to go as well." In 1989, Free State Brewing Company became the first legal brewery in Kansas in over 100 years. Since opening the doors at our original brewery in beautiful downtown Lawrence, Kansas, we've been working day in and day out to provide haven for beer lovers, where good beer and good food can inspire lively conversations and memorable experiences. Our two brewhouses are made up of some of the best equipment available to the small brewer, but we still think the most important ingredients are the care and respect that our enthusiastic, knowledgeable staff has for each and every beer that we make. And now that we're producing bottled beers in our expanded bottling facility, our attention to detail and dedication to great taste and quality can be experienced by people all over Kansas and Missouri and for one day a year, here at the greatest beer festival on earth on the sunny shores of Lake Monona, the Great Taste of the Midwest. Tapping Schedule TBD: Come by the booth early for a schedule on the day of the festival.

GENEVA LAKE BREWING CO. | 503

Head Brewer: Jonathan McIntosh

www.genevalakebrewingcompany.com | info@glbrewing.com

750 Veterans Parkway, Lake Geneva, WI, 53147 | 262-248-2539

Geneva Lake Brewing Company is owned and operated by the father son team of Pat and Jon McIntosh. Founded in 2010 we operate a production brewery with a taproom. We currently have 6 brews that are available state wide in 1/2 barrels, 1/6 barrels, and 22oz bottles.

IMPLOSION: Style: American Double / Imperial IPA. IBU: 85.0. ABV: 9.3.

NO WAKE IPA: Style: American IPA. IBU: 50.0. ABV: 7.2. This American style IPA is the pioneer beer for the Geneva Lake Brewing Co. As a long-time favorite of the co-owners; this IPA delivers on all the flavor and finish we've come to expect of a good IPA. Whether you are cruising the lake or docked at home; throw your gears into idle, slow down and enjoy!

WEEKENDER WHEAT: Style: American Pale Wheat Ale. IBU: 14.0. ABV: 4.6. This classic wheat beer offers all the thirst quenching refreshment you expect from your favorite 'go to' beer. Whether you are in town for the weekend or you call Geneva Lake home like us; this beer is sure to have you coming back for more. Quench your thirst in true wheat craft style all year long; cuz in Lake Geneva...every day feels like the weekend.

CEDAR POINT AMBER: Style: American Amber / Red Ale. IBU: 26.0. ABV: 5.0. Enjoy this new take on an old favorite. Our slightly-more-hopped amber ale brings unexpected flavor to the classic amber taste. Amber Ales are a common Wisconsin favorite; known for their 'just right' consistency and flavor. Named for the Cedar-scaped shores on the northern side of Geneva Lake; the view won't be the only thing that has you coming back for more.



24 Tap Lines

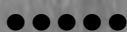
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GOOSE ISLAND BEER CO. | 901

Brewmaster: Brett Porter

www.gooseisland.com

1800 West Fulton St, Chicago, IL, 60612 | 312-226-1119

Founded by John Hall in 1988, Goose Island Beer Company is Chicago's craft brewery. Goose Island is acclaimed for creating innovative and world-class ales including 312 Urban Wheat Ale, Honker's Ale, India Pale Ale, Matilda, Pere Jacques, Sofie, and a wide variety of seasonal draft only and barrel-aged releases, including Bourbon County Stout, the original bourbon barrel-aged beer. In 2011 Goose Island will package twenty two beers that are distributed to twenty six states, Puerto Rico, Sweden, Norway, and the United Kingdom. Since 1988 Goose Island's beers have won over fifty medals at national and international beer festivals and brewing competitions.

BOURBON COUNTY CHERRY STOUT: Style: American Double / Imperial Stout.

IBU: 60.0. ABV: 14.0. Imperial stout aged in bourbon barrels with Michigan cherries

CUCUMBERSOME: Style: Fruit / Vegetable Beer. ABV: 5.2. Rotating Fulton & Wood Tap Handle: This Pilsner brewed with fresh cucumbers has clean, crisp malt notes that provide the perfect canvas to highlight the subtle, bright refreshing notes of cucumber.

DARK TRAVELER: Style: Munich Helles Lager. ABV: 5.3. Rotating Fulton & Wood Tap Handle: The brewers brought a bit of Germany to Chicago by closely replicating the hard water profile traditionally found in Munich to accentuate the sweet malt flavors inherent in the beer, and they use a mix of both Czech and American Saaz Hops to fuse the old and the new. Dark Traveler has an aroma of dark roast bread and a subtle toasted nut flavor balanced by a dryness that's a result of the 7 weeks it was given to lager.

MATILDA: Style: Belgian Pale Ale. IBU: 26.0. ABV: 7.0. Wild in character, with a slightly fruity aroma and a spicy yeast flavor that is as unique as it is satisfying.

SOFIE: Style: Saison / Farmhouse Ale. IBU: 20.0. ABV: 6.5. Fermented with wild yeasts and aged in wine barrels with orange peel, Sofie is a tart, dry, sparkling ale. A subtle, spicy white pepper note, a hint of citrus from the orange peel and a creamy vanilla finish make Sofie an intriguing choice for Champagne drinkers and beer drinkers who are fond of Belgian Saisons.

IPA: Style: American IPA. ABV: 5.9. Our India Pale Ale recalls a time when ales shipped from England to India were highly hopped to preserve their distinct taste during the long journey. The result is a hop lover's dream with a fruity aroma, set off by a dry malt middle, and long hop finish.

SPECIAL RELEASES

1:00 P.M. - COFFEE BCS "DIABLO": STYLE: American Double / Imperial Stout.

ABV: 11.5. Imperial stout aged in bourbon barrels for 8-12 months, then blended with Indonesian coffee

1:30 P.M. - MADAM ROSE 2010: STYLE: American Wild Ale. IBU: 25.0. ABV: 7.1.

Belgian-style brown ale aged in wine barrels with Michigan cherries and wild yeasts

2:30 P.M. - NAPA COUNTY STOUT : STYLE: American Double / Imperial IPA.

ABV: 13.0. Imperial stout aged in red wine barrels

3:00 P.M. - COFFEE BCS "KANGOCHO" : STYLE: American Double / Imperial Stout. ABV: 11.5. Imperial stout aged in bourbon barrels for 8-12 months, then blended with Kenyan coffee

3:30 P.M. - EVEN MORE EVIL: ABV: 7.6. A Belgian-style wild ale aged in wine barrels with blackberries and raspberries

4:00 P.M. - VIOLET HOUR MANHATTAN BCS : STYLE: American Double / Imperial Stout. ABV: 13.0. Imperial stout aged in a 3rd use bourbon barrel that had previously held a Manhattan cocktail

4:30 P.M. - SOFIE W/ CONCORD GRAPES: STYLE: Saison / Farmhouse Ale.

IBU: 20.0. ABV: 6.5. Farmhouse Ale with Concord Grapes. For this beer, the saison base of Sofie was aged in a wine barrel with Brettanomyces and pressed concord grapes. The resulting flavors are of jam, red wine and a slight acidity.

5:00 P.M. - BLACKBERRY RYE BCS : STYLE: American Double / Imperial Stout.

ABV: 13.0. Imperial stout aged in rye barrels with blackberries

5:30 P.M. - COFFEE BCS "FAZENDA": STYLE: American Double / Imperial Stout.

ABV: 11.5. Imperial stout aged in bourbon barrels for 8-12 months, then blended with Brazilian coffee

GRANITE CITY FOOD & BREWERY | 124

Brewmaster: Cory O'Neel

www.gcfb.net | worhouse@gcfb.net

1722 Detroit St - P.O. Box 278, Ellsworth, IA, 50075 | 515-836-4060

Established 1999. Granite City Food & Brewery currently operates 26 casual dining restaurants featuring made-from-scratch food and all malt, craft brewed beers. Five flagship beers, along with rotating specialty beers, offer flavors to match and enhance the food. Beer is available on draft at the restaurants as well as in 2 liter growlers for take-out and now six-packs are available wherever fine craft beer is sold. Find our locations online at www.gcfb.net. In order to supply all our stores with handcrafted beer we have

developed the Fermentus Interruptus system of brewing. This involves brewing the unfermented wort at our “Worhouse” in central Iowa, then shipping chilled wort out to each restaurant for fermentation. Locations in the following states: ND, MN, WI, SD, IA, IL, IN, OH, NE, KS, MO. Coming soon: Troy, Michigan!

GRAY’S BREWING CO. | 223

Brewmaster: Fred Gray

www.graybrewing.com

2424 West Court St, Janesville, WI, 53548 | 608-754-5150

In 1856, Joshua Gray established our family beverage business in Janesville, Wisconsin. For over five generations now, we have been producing the finest handcrafted beers, ales and soft-drinks in our quaint brewery and bottling facility. Gray’s Brewing Company is proud to be one of America’s oldest family owned beverage companies.

OATMEAL STOUT:....a robust Irish stout made with oatmeal

BUSTED KNUCKLE IRISH ALE: A malty amber ale....a grays original recipe from 1856

BLACK ROSÉ: a new beer from grays...a velvety, chocolate black ale

HONEY RASPBERRY WHEAT: only available at our brewpub the tied house, this summer beer is got a nice raspberry flavor and is easy to drink.

ROCK HARD RED: our take on a refreshing summer malternative....berry flavored and great in the warm weather

HONEY ALE: our flagship beer. A lighter blonde ale made with local honey from Janesville.

GREAT DANE PUB & BREWING CO. | 130

Brewmaster/VP: Rob LoBreglio

www.greatdanepub.com

123 E Doty St, Madison, WI, 53703 | 608-284-0000

The original Great Dane Pub and Brewing Company keeps 16 house-brewed beers on tap, including cask-conditioned ales. Dining in the beer garden is a regular “Best of Madison” laureate. Our Fitchburg location is a local institution in its own right. With its ten+ beers on tap, ample gaming area, and outdoor seating, it pours hearty brews for our avid southside patrons. Patio seating and an ambitious beer selection make hilldale the place to enjoy a sunday brunch buffet. This location also supplies draft beer for the dozens of bars and restaurants across the state that pour our brews, including a franchised location at Madison’s Dane County Regional Airport.

The sunday morning Bloody mary bar and brunch menu make the new Jupiter drive location a “must-see.” A large pub and gaming area fills the ground floor, and dining on the second story affords panoramic views of Madison. Folks up north have quickly embraced the the Great Dane in Wausau. Ten+ tap beers are always fresh and flowing, and the easy-on, easyoff highway location is perfect for travelers headed to summer lake destinations or to the Granite Peak ski area in winter.

VERRUCKTE STADT: Style: German Pilsener.

PECK’S PISLNER

CROP CIRCLE WHEAT: Style: Hefeweizen.

STONE OF SCONE SCOTCH ALE: Style: Scotch Ale / Wee Heavy.

BLACK EARTH PORTER: Style: American Porter.

TEXAS SPEEDBUMP IPA: Style: American IPA.

DEVIL’S LAKE RED LAGER: Style: American Amber / Red Lager.

OLD GLORY APA: Style: American Pale Ale.

MID-WESTVLETERN: Style: Dubbel.

SAISON: Style: Saison / Farmhouse Ale.

HELLES RAUCH

BLACK BARLEYWINE

TRI-PEPPER PILSNER: Style: Fruit / Vegetable Beer.

VINTAGE OLD SCRATCH BARLEYWINE: Style: American Barleywine.

DOOR COUNTY CHERRY ALE

EMERALD ISLE STOUT

SUGER RIVER ESB: Style: Extra Special / Strong Bitter.

IMPERIAL IPA: Style: American Double / Imperial IPA.

BELGIN WIT

IMPERIAL KÖLSCH

JOHN JACOB JINGLEHEIMER SCHMIDT DUNKEL DOPPEL HEFE-WEIZEN BOCK

KRYSTAL WEIZEN

REAL ALE TENT

DARK MILD

EXTRA PALE ALE

GREAT LAKES BREWING CO. | 902

Brewmaster: Mark Hunger | Brewmaster: Luke Purcell

www.greatlakesbrewing.com

2516 Market Ave, Cleveland, OH, 44113 | 216-771-4404

U.S. Specialty Brewers. Known for its exceptional family of beers including Dortmunder Gold Lager, Burning River Pale Ale and Edmund Fitzgerald Porter, the Brewery recently underwent a \$7M facility upgrade and installed a new centrifuge, bottling line, filler, docks, grain silo and fermentation tanks. The Brewpub at Great Lakes Brewing Company features a “rathskeller-type” Beer Cellar and an environmentally friendly Beer Garden. Great Lakes Brewing Company also operates two sustainable farms and harvests produce, herbs and experimental hops for its Brewpub.

BARREL-AGED BLACKOUT STOUT: Style: Russian Imperial Stout. IBU: 50.0. ABV: 9.5. ABW: 7.6%. Blackout Stout aged in oak bourbon barrels.

CLASS OF '88 IMPERIAL SMOKED PORTER COLLABORATION: Style: American Porter. O.G.: 20.0. IBU: 50.0. ABV: 9.0. ABW: 5.8% Bold and robust with a rich chocolate aroma and subtle smoky flavor. Collaboration with Deschutes Brewery.

EDMUND FITZGERALD PORTER: Style: American Porter. O.G.: 15.0. IBU: 37.0. ABV: 5.8. ABW: 4.7% A complex, roasty porter with a bittersweet, chocolate-coffee taste and bold hop presence.

SILVER AND GOLD IPL: Style: American Double / Imperial IPA. O.G.: 18.0. IBU: 50.0. ABV: 7.5. ABW: 5.8%. Crisp and clean with a pronounced hop presence providing a floral, piney finish. Brewed in celebration of GLBC's 25th Anniversary.

THE WRIGHT PILSNER: Style: German Pilsener. O.G.: 13.0. IBU: 35.0. ABV: 5.3. ABW: 4.2%. A classic Bavarian style pilsner with a flowery bouquet and elegantly dry finish.

GREAT RIVER BREWERY | 129

Brewmaster: Paul Krutzfeldt

greatriverbrewery.com

332 East 2nd St, Davenport, IA, 52801 | 563-323-5210

Great River Brewery started in October of 2004 as a Brew Pub in Iowa City. In December of 2008 we moved our entire brewing operation to Davenport, Iowa with hopes of starting our lifelong dream of packaging our beers. In February 2009 we brewed our first batch of beer in our new Location. Packaging started in May of 2010, with our 483 Pale Ale and Roller Dam Red Ale in 16 oz. cans. Great River Brewery's history is still being written each and every day.

CHICKA WA WA LEMONALE: Style: Fruit / Vegetable Beer. O.G.: 10.5. IBU: 4.0. ABV: 4.8. That girly drink that men will secretly drink from time to time, “just to taste it”. This is a new offering from our Session line of beers. It is our version of an all malt based hard lemonade.

THE DARK ONE IPA: Style: American Black Ale. O.G.: 17.0. IBU: 71.0. ABV: 7.2. Black IPA, all of the hop flavor of an IPA but with the black roastiness. Part of our Small Batch Series

DIRTY BLONDE: Style: American Blonde Ale. O.G.: 11.0. IBU: 20.0. ABV: 4.8. A Golden Ale brewed with dark, bittersweet chocolate. It has a balanced, malty sweetness, and decadent chocolate character with a nice dry finish.

BARREL AGED GOLDEN ALE: Style: American Blonde Ale. O.G.: 17.0. IBU: 25.0. ABV: 7.0. Clear, bright and golden, spicy with citrus, and heavy pine notes, lighter in body and color. Aged in a Templeton Rye Barrel and packed with whole leaf Simcoe hops. Part of our Barrel Aged Ale Program.

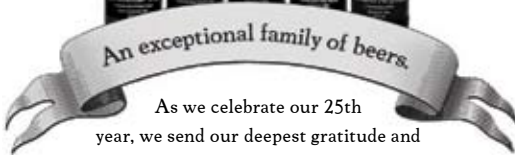
REAL ALE TENT

ROLLER DAM RED ALE: Style: Irish Red Ale. IBU: 30.0. ABV: 5.3. Cask conditioned Red Ale that is dry hopped with Chinook and Centennial hops.

GREAT LAKES

BREWING CO.

Cheers to 25 Years



As we celebrate our 25th year, we send our deepest gratitude and toast to all the people who've made Great Lakes so great. Your enthusiasm has inspired us. Your ideas have challenged us. Your stories have touched us. Thank you for sharing our passion for exceptional beer, year after year.

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GRUMPY TROLL BREW PUB | 203

Mark Knoebl

thegrumpytroll.com | info@thegrumpytroll.com

105 South 2nd St, Mount Horeb, WI, 53572 | 608-437-2739

Reestablished in 2000 the Grumpy Troll took over from where the Mt Horeb Pub and Brewery had started in '98. Located just about 20 miles west of Madison, the Grumpy Troll has gained national attention for it's beers. Over the years the brewery has competed and won awards at the World Beer Cup, Great American Beer Festival and United States Beer Tasting Championship. We were also named to the Rate Beer's top 50 brewpub listing in 2007. And to top it all off, The Grumpy Troll was named best brewpub of Wisconsin for three years by Madison Beer Review. Our Brewmaster Mark Knoebl brings with him over 20 years of award winning brewing experience. With over 12 beers on tap, the Grumpy Troll offers a variety of styles to please many. Along with over 54 menu items, we have the right meal or snack to accommodate anyone of our fine brews. We invite you to come on out and find out for yourself about the Grumpy Troll.

HOPPA LOPPA IPA: Style: American IPA. IBU: 60.0. ABV: 7.0. West coast hops, Midwest malts, fresh yeast and lots of attitude come together to make a nice hoppy ale.

MUNICH MADNESS HELLES LAGER: Style: Munich Helles Lager. IBU: 20.0. ABV: 5.0. Grumpy Troll Challenge Homebrew winning beer from Jason and Jennifer Poe of Bloomington, IL. They are one of two winners from our contest held in May. Brewed with Bavarian malts, hops and cold fermented. Prosts!

SAISON DE FITZ: Style: Saison / Farmhouse Ale. IBU: 27.0. ABV: 6.7. Our late friend Tom Fitzpatrick was a good guy who made great beer. To honor our buddy, we have brewed up his award winning recipe Farmhouse Ale. Brewed with European malts, hops and a blend of yeasts. This is a traditional saison that Tom would want you to enjoy! Cheers!

HALF ACRE BEER CO. | 413

Brewmaster: Matt Gallagher | Brewers: Matt Gallagher, Michael Carroll, Matt Young

www.halfacrebeer.com | hello@halfacrebeer.com

4257 N. Lincoln Ave., Chicago, IL 60618 | 773-248-4038

Half Acre Beer Company began in 2006 with no experience and loads of optimism. Humble beginnings and no brewery landed us on the doorstep of the Sand Creek Brewing Company in Black River Falls, Wisconsin. With a 20 bbl brewhouse and plenty of tanks, Sand Creek was able to help us get our first batches going, and by August of 2007 we were brewing in Wisconsin, and trucking our beer back to Chicago for sale in the bars that would take us.

After about a year, our understanding had grown, and we gathered up our ambition to build a unique brewery in Chicago. We worked out a deal with the Ska Brewing Company in Durango, Colorado to buy all their old gear, signed a lease on our dream, neighborhood brewery space, and off we went to Colorado to dismantle a brewery. In about a week's time, we had loaded four tractor trailers worth of stainless steel, and were ready to head back home to build our brewery.

October of 2008 was when we began our build-out, and by February of 2009, after countless hours of hard work, community approvals, zoning changes, moratorium lifts, permitting and inspections, we found ourselves with the exact scenario we had hoped to create: a production brewery, taproom, and brewery store located smack-dab in the middle of one of Chicago's great neighborhoods, where beer could be brewed, packaged, and taken into the world either by the truckload or by the growler fill.

Since then, we've come a long way and have had the chance to expand our skills and grow our brewing company. On August 10, 2011 we purchased our building and cemented our place in the mix of it all. At Half Acre Beer Company, we brew beers we want to see made, enjoy ourselves as much as possible, and encourage the interesting experiences this ride has to offer.

Half Acre is a reflection of those that keep it alive, the people that hoist the beer and the places where its found.



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HAYMARKET PUB & BREWERY | 101

Brewmaster: Peter Crowley

www.haymarketbrewing.com

737 West Randolph, Chicago, IL, 60661

The Haymarket Pub & Brewery, established in December of 2010, is located on the Southwest corner of the historic Haymarket Square in Chicago's West Loop. (on your way home from this awesome festival just get off 90/94 at Randolph!) Brewmaster Peter Crowley focuses on classic Belgian and Contemporary American styles of beer with an emphasis on hops, barrel aging and the fusion of American IPAs and Belgian ales-taking home gold medals at the Great American Beer Festival and the World Beer Cup in our first year! Our line up of 10-12 small batch brews are complimented by 13 taps and 70 bottles from US and Belgian Craft brewers, making us a true destination for beer lovers.

If you enjoy beer, food and friendly conversation as much as we do then Haymarket Pub & Brewery is the place to be! Oh, and don't forget to check out the Drinking & Writing Theater right inside our pub. More info at www.drinkingandwriting.com!

BAD M'FER BLACK IPA: Style: American Double / Imperial IPA. O.G.: 18.0. ABV: 7.0.

This Double American IPA is brewed with dehusked Carafo malt for a deep mahogany color then hopped with 1 lb per barrel Cascade and dry-hopped with 2 lbs per barrel Simcoe. Steve has been whining about making a black IPA for years, so this is a one-off creation by Steve and David. Pete was out of town. This is what happens when Pete leaves town. Lots of IBUs (we just add hops until we are happy).

BOURBON AND PORT BARREL-AGED ALEISTER DOUBLE AMERICAN IPA:

Style: American Double / Imperial IPA. O.G.: 19.0. ABV: 9.0. This is our Aleister Double IPA brewed and dry-hopped with 3 lbs per barrel Amarillo, then aged for 6 months in Portuguese port barrels that have also held Angel's Envy Bourbon. It is then dry-hopped AGAIN with one pound per HALF barrel Amarillo. This poor IPA has been through a lot, you should drink it.

STRAWBERRY PATCHEL: Style: Fruit / Vegetable Beer. O.G.: 12.0. ABV: 5.0. This Belgian farmhouse ale was fermented with yeast from Dupont then aged on 450 pounds (one pound per gallon) of fresh Michigan Strawberries! Brewed in honor of Pete's brother-in-law's marriage to his love Rachel. Pat plus Rachel=Patchel.

SPEAKERSWAGON PILSENER: Style: German Pilsener. O.G.: 12.5. ABV: 5.5. This German style Pils brewed to be crisp and clean so the generous hopping shines through. 1lb per barrel of Saaz hops. Named after the monument dedicated to the events that took place during the 'Haymarket affair' of 1886 located one block from our brewery.

ANGRY BIRDS: Style: Belgian IPA. O.G.: 18.5. ABV: 8.0. This 'American-Belgo' style pale ale is a Belgian Strong Golden ale hopped and dry-hopped with 3lbs per barrel Amarillo and brewed with Rye. Spicy, fruity and hoppy. GOLD MEDAL winner at 2011 Great American Beer Festival and the brainchild of Mr. Sparrow and Mr. CROWley. Two angry birds.

SHARK MEETS HIPSTER (WHEAT IPA): ABV: 6.0. Light bodied American wheat ale featuring truckloads of Australian Galaxy hops. Expect strong notes of citrus and passion fruit.

THE DEVIL JUMPED UP! (BELGO IPA) : Style: Belgian IPA. ABV: 7.0. Get down with the Devil. Falconer's Flight, Chinook and Cascade hops help make this Belgo IPA shine mixing esters and phenols from our Belgian yeast with the strong hop character.

BUCKLEDOWN AND DRINK UP!: Style: American Pale Ale. O.G.: 11.0. ABV: 4.5. This uber hoppy session beer, or American pale, is the Brainchild of our Pete Crowley and Ike Orcutt from Buckledown brewing, soon to be Chicagoland's newest craft brewer. Made with 2row pale, a touch of carapils and dryhopped with 2lbs per barrel Crystal hops.

HINTERLAND BREWERY | 302

Brewer: Joe Karls

www.hinterlandbeer.com

313 Dousman St, Green Bay, WI, 54303 | 888-604-BEER

Established 1995. We are housed in a turn of the 20th century building originally built as a meat packaging plant. Our location is in Green Bay's brewing district at 313 Dousman Street. Within our one block area are two craft breweries and a homebrew shop. Hinterland Brewery has entered its brews seven times in the World Beer Championships, garnering six medals and one honorable mention. Look for our products distributed in Madison, Northeastern Wisconsin, and Northwoods area of Minocqua, Eagle River and Rhinelander.

CHERRY WHEAT: Style: Fruit / Vegetable Beer. IBU: 10.0. ABV: 5.4. Crisp, cool and refreshing. Brewed using tart Door County cherries. A great summertime brew!

WHITE CAP: Style: American IPA. IBU: 66.0. ABV: 4.2. White IPA session ale. Brewed with Simcoe and Centennial hops.

OKTOBERFEST: Style: Märzen / Oktoberfest. IBU: 21.0. ABV: 5.8. Vienna style. Lightly filtered, golden brown, very malty and lightly hopped. Velvet smooth mouthfeel with rich flavor.

BOURBON BARREL DOPPLEBOCK: Style: Doppelbock. IBU: 27.0. ABV: 7.5. Dark amber color. Full-bodied. Pronounced notes of caramel and oak with a smooth bourbon finish. Aged 10 and a half months.

WHITE OUT: Style: American Double / Imperial IPA. IBU: 70.0. ABV: 8.75. Unoaked Imperial IPA- Rich caramel brown. Floral aromas with subtle caramel background. Smooth with a lingering bitterness.

REAL ALE TENT

STRAWBERRY BERLINER WEISSE

HOUSE OF BREWS | 533

Brewmaster: Page Buchanan

www.houseofbrewsmadison.com

4539 Helgesen Drive, Madison, WI, 53718 | 608-347-7243

House of Brews is Madison's newest and smallest microbrewery and was founded by and is run almost entirely by long time MHTG member (and former festival "Ice Czar") Page Buchanan. House of Brews began brewing early August of 2010 on repurposed dairy equipment producing 10 barrel batches. They have also started Wisconsin's (if not the Midwest's) first "Community Supported Brewery" programs. Just like those in agriculture, subscribers get a weekly allotment of beer and will also have input into what is brewed. House of Brews is also currently working/collaborating on "custom" beers for various customers in Madison. Page's vision is to be unique in terms of brewing a variety of beers and in by inviting customers and CSB subscribers to participate in the process. There is also brew-on-premises equipment waiting to be put to use in the near future.

BUNGALOW RYE ESB: Style: Extra Special / Strong Bitter. ABV: 5.5. A twist on the classic British Pale (aka "Bitter"). Light, carmely, with the rye adding a slight peppery note. Hopped with US versions of British hops...let it warm up a bit to get more malt flavor.

KREMLIN: Style: Russian Imperial Stout. ABV: 8.7. Russian Imperial Stout - Very malty, sweet and roasty, balanced by an adequate dose of Cascade hops. Some alcohol warmth.

PRAIRIE RYE: Style: Kölsch. ABV: 4.5. House of Brews "Signature" Beer. Very unique. Light and crisp with flavors of grain, fruit and a peppery note imparted by the rye. Finishes with the distinct zesty taste of Czech Sazs hops.

STANDING STONES SCOTCH ALE: Style: Scottish Ale. ABV: 6.0. Very deep roasty malt flavors with a hint of smoke, yet light bodied.

BOUBON BARREL SNUG STOUT: Style: Oatmeal Stout. Aged on 12 year old Heaven Hill bourbon barrels for 4 months. Nice bourbon flavor without being excessive.

SPECIAL RELEASES

1:00 P.M. - BOURBON BARREL RICKHOUSE STOUT: STYLE: American Stout. The bourbon barrel aged version of Snug

1:00 P.M. - RYE BARREL AGED DUPLEXX DOUBLE: STYLE: Dubbel. ABV: 7.5. A barrel aged Belgian Double. Very Sherry like. Some tartness. Smooth.

1:30 P.M. - BELGIAN DARK STRONG

2:00 P.M. - BOURBON BARREL AGED SCOTCH ALE: STYLE: Scottish Ale. Same as Rye Barrel Aged Duplexx Double but aged in a Heaven Hill bourbon barrel.

3:00 P.M. - RYE SCOTCH/STOUT BLEND: STYLE: American Stout. We haven't tasted this yet...it'll be on tap if it's good.

REAL ALE TENT

BOURBON BARREL AGED SCOTCH ALE: Style: Scottish Ale. Same as Rye Barrel Aged Duplexx Double but aged in a Heaven Hill bourbon barrel.

HYDRO STREET BREWING CO. | 122

Owner/Brewer: Aaron Adams

www.hydrostreetbrew.com

152 West James Street, Columbus, WI, 53925 | 920-350-0252

Established December 22, 2011. In our brewery and restaurant we pride ourselves in supporting our community by using locally produced foods, and local ingredients in beer when possible, such as fruit, honey, sorghum, herbs, and hops. Our pub is located in a historic, downtown building with a friendly and relaxing atmosphere that includes our outdoor beer garden that overlooks our city hall and library. Our beers are brewed using a one-barrel all-grain system, similar to that of many home-brewers. This system provides our pub with 10 beers on tap, and we now provide beer to a limited number of regional establishments. See our booth for all additional beers.

CRAWFISH RIVER BROWN IPA: Style: American IPA. O.G.: 1.06. IBU: 135.0. ABV: 7.0. This India-style brown ale has plenty of bittering and flavoring hops that give this beer an earthy citrus bouquet that blends perfectly with its subtle roasted character.

ILLINOIS BREWING CO. | 428

Brewmaster: Jeff Skinner

102 N. Center St. Ste. 111, Bloomington, IL, 61701

Established 1999. Our brewery is an 8.5 barrel CDC brewhouse with three fermenters and seven serving tanks. Tours are available to small groups by appointment.

INDEED BREWING CO. | 409

Owner: Rachel Anderson | Owner: Nathan Berndt | Owner/Brewer: Tom Whisenand | Head Brewer: Josh Bischoff | Brewer: Chad Hilgenberg | Brewer: Matt Pollock

www.indeedbrewing.com | info@indeedbrewing.com

711 NE 15th Ave, Minneapolis, MN, 55413 | 612-843-5090

Situated along train tracks in the heart of the Northeast Minneapolis Arts District, Indeed Brewing Company celebrates its' one-year anniversary this month. On-track to produce 6,000 barrels in 2013, we self-distribute our kegs and 12-ounce cans in the Twin Cities metro area. Our award-winning taproom boasts a 37-foot long custom built bar, historic furniture, and a patio with food truck standing-by. We are honored to be attending our first Great Taste!

DAY TRIPPER PALE ALE: Style: American Pale Ale. IBU: 45.0. ABV: 5.4. Hatched from our craving for endless adventure: big and small, far and near; Day Tripper is your faithful hoppy companion. Take it with you to your favorite lake, trail or just the backyard, and you'll be on your way. Four pounds of hops per barrel give this West Coast inspired pale ale a heady, dank and citrus-laced aroma all supported by a malt backbone complex enough to keep this beer from being a one-hop-trick pony. Available: Year-round

MIDNIGHT RYDER AMERICAN BLACK ALE: Style: American Black Ale. IBU: 80.0. ABV: 6.5. Born around the same time as Elliott Ryder, our brewer's son, Midnight Ryder has hints of caramel, chocolate and a touch of roast. Six varieties of American hops are generously added throughout the 90-minute boil to give this American Black Ale a resinous and piney character. And so after a long day of playing hard, we say, goodnight Elliott, hello Midnight Ryder. Available: Year-round

SHENANIGANS SUMMER ALE: Style: American Blonde Ale. IBU: 14.0. ABV: 5.0. A warm day, great friends and a good beer—it doesn't get any better. In that spirit we present Shenanigans Summer Ale, our ode to the season. Brewed with Sorachi Ace hops, regionally produced honey and locally malted red wheat, Shenanigans Summer Ale has a zesty, citrus aroma, refreshingly dry body and notes of honey. So on those long hot days, remember that summer is time for Shenanigans. Available: May-September

MEXICAN HONEY ALE: ABV: 8.7. The second in our 'Derailed Series', Mexican Honey is an Imperial Mexican Lager brewed with rare Mexican Orange Flower honey. Effervescent aromas of citrus and honeycomb leap out and boogie atop a crisp, pale yellow body with slight hints of cracker and toast. Available: August

L.S.D. HONEY ALE: IBU: 20.0. ABV: 7.2. A kaleidoscopic combination of lavender, sunflower honey, and dates set the stage for a mind-bending beer experience as delicate floral aromas dance atop rich notes of fruit and honey. Conceived by our Head Brewer Josh Bischoff, L.S.D. was originally produced at Town Hall Brewery where it received a medal at the Great American Beer Festival in 2011. Available: May

QUINCY STREET COMMON: Style: California Common / Steam Beer. ABV: 5.0. If California were Quincy Street (the home of our brewery in NE MPLS) this is what a California Common would taste like. The first beer in our 'Derailed Series', Quincy Street Common uses the experimental hop variety HBC 342 to provide steamy notes of tropical fruit. The hazy orange body anchors this hoppy take on a classic style. Available: July-August

SPECIAL RELEASES

1:00 P.M. – MOJITO SHENANIGANS: STYLE: American Blonde Ale. IBU: 14.0. ABV: 5.0. Our summer ale infused with fresh lime, pineapple juice, and mint.

2:00 P.M. – HOT BOX IMPERIAL SMOKED PEPPER PORTER: STYLE: Smoked Beer. IBU: 56.0. ABV: 9.5. Indeed Brewing Company and Northbound Smokehouse Brewpub in South Minneapolis have teamed up to create Hot Box, an Imperial Smoked Porter aged over smoked jalapeño and Fresno peppers. Northbound expertly crafted 150-pounds of hickory smoked peppers in addition to cold-smoking the malt from a unique blend of alder, maple and apple woods. (9.5% ABV, 56 IBU) Available: February

3:00 P.M. – OLD FRIEND HOLIDAY ALE (2012): STYLE: American Strong Ale. ABV: 7.0. Our limited release Holiday Ale is brewed with fresh ginger root and a hefty dollop of family harvested honey. This fireside companion has a deep ruby-colored body with layers of malt complexity and an intense ginger aroma. Available: November-December

3:30 P.M. – SHENANIGANS LEMON GRASS: STYLE: . IBU: 14.0. ABV: 5.0. Our summer ale infused with fresh lemongrass.

KARBEN4 BREWING | 521

Brewmaster/Co-Owner: Ryan Koga

www.karben4.com | info@karben4.com

3698 Kinsman Blvd, Madison, WI, 53704

As the newest brewery in Madison, the quick and dirty is that Karben4 specializes in English-style malt bombs. We are enamored with the myriad of delicate flavors and aromas that malted grains offer.

FANTASY FACTORY: Style: American IPA. IBU: 65.0. ABV: 6.3. SRM: 7.0. Hopheads crusade on a heroic quest for the holy grail of India Pale Ales. The subconscious composes paradisiacal scenes of malty waves crashing on a ripe lupulin landscape cascading hop flavors and aromas in profuse abundance. With humble confidence we offer this brew as fantasy made reality. Balanced in every detail and gushing resinous, exceptional citrus flavors and aromas that collaborate with soft bready notes surrendered from premium English golden malted barley, this beer is a tropical dreamscape. Epic.

NIGHTCALL: Style: Smoked Beer. O.G.: 1.065. IBU: 34.0. ABV: 6.5. SRM: 40.0. Smoked Porter. Robust all day without dictating your life, this is the porter that other dark beers hang a poster of on their bedroom wall. Malt sweetness is just present enough to enhance the dark chocolate and roasted coffee flavors without destroying the drinkability. The goal is to provide a subtle smoke profile inside a porter that simultaneously creates new fans of dark beer and tames the beast inside the bold-beer aficionado.

LADY LUCK: Style: Irish Red Ale. O.G.: 1.07. IBU: 18.0. ABV: 7.5. SRM: 18.0. Brewed as an interpretation of Bordeaux wine translated into beer, this is more than just a beer to satisfy and soothe- it's an emotional experience. Deepest ruby red and filled with a symphony of malt flavors including caramel, toffee, raisins, and currants that finish with a simple hint of roast and chocolate tones lingering like a half-remembered dream. This gentle giant, balanced with English hops, dominates all senses without destroying the palate. Sexy as hell.

UNDERCOVER: Style: American Pale Ale. O.G.: 1.05. IBU: 5.0. ABV: 5.2. SRM: 4.0. This is a beer for craft lovers hoping for satisfaction of mind and mouth, as well as people who are about to discover that they are fans of beer done right. Golden in color, crisp from start to finish with a distinct profile of bread and biscuit malt flavors, and just enough hops to keep things interesting and thirst quenching...a true session ale.

KINKY KABIN BREWERY CO. | 305

Master Brewer: Jeff Steidl

www.kinkykabinbrewery.com

105 16th Ave North, Bangor, WI, 54614

Kinky Kabin Brewing Company LLC, Founded in October 2011, is a microbrewery that combines the love of craft brewing with the love of seduction and naughtiness. We promise that it "goes down good".

APRICOT NAUGHTY WHEAT ALE: IBU: 11.0. ABV: 4.6. This beer has a low bitterness and has a pleasurable smooth taste and a Mediterranean apricot aroma. Pours a hazy golden color with a thick off-white head.

KIRKWOOD STATION BREWING CO. | 420

Brewmaster: Dave Johnson

kirkwoodstationbrewing.com | info@kirkwoodstationbrewing.com

105 East Jefferson, Kirkwood, MO, 63122 | 314-966-2739

Kirkwood Station Restaurant and Brewing Co. is located just a block north of the historic train station in beautiful downtown Kirkwood Missouri, a southwest suburb of St. Louis. Established in 2009, we are building a tradition of taste, quality, service and charm. With our award winning craft beer, exceptional food, and fabulous live music, the focus is on our guests and great times! Sit back with friends and enjoy the wonderful food and craft beer as you play billiards, throw darts, watch the game, or dance the night away. Whether it's a small gathering or a party of 275 guests, Kirkwood Station wants you to enjoy the ride. All aboard for Kirkwood Station!

BURST HOP BLONDE: Style: American Blonde Ale. IBU: 24.0. ABV: 4.5. A refreshing American Blonde Ale made with a unique hopping technique to impart hop flavor without adding much bitterness. Hops were only added very late in the boil so they just extract hop flavor and aroma. Dry hops are added after fermentation for extra aroma and flavor. Brewed with 2-Row Malt and Vienna Malt. Hops are Galena, Cascade, and Columbus, and dry hopped with Columbus.

RYELY HOPPY: Style: Rye Beer. IBU: 97.0. ABV: 7.8. Rye IPA. A strong American style IPA brewed with a large amount of Rye malt (22%) giving it a unique spicy dry flavor. Columbus hops were used in large amounts in the boil, and in the dry hop, giving it its strong bitterness, flavor and aroma.

PILSNER: Style: Czech Pilsener. IBU: 40.0. ABV: 5.6. This Lager style was made famous in the Czech Republic. Light golden in color, bright and a good hop aroma. Crisp, complex, and well rounded yet refreshing, with a prominent spiciness and bitterness from the Czech Saaz hops.

BIG FIVE-OH: Style: Saison / Farmhouse Ale. IBU: 28.0. ABV: 8.2. A Belgian style Saison-Farmhouse Ale brewed in celebration of Brewmaster Dave's birthday. A refreshing, medium to strong fruity/spicy ale with a distinctive yellow-orange color, highly carbonated, well hopped with a dry finish. Brewed with Belgian malt and a special Belgian yeast strain that gives it its distinct aroma and flavor.

BLACKBERRY WHEAT: Style: American Pale Wheat Ale. IBU: 11.0. ABV: 4.8. A uniquely light and refreshing fruit beer with a crisp clean flavor. Brewed with 2-Row Malt, White Wheat Malt, and Natural Blackberry flavoring.

REAL ALE TENT

FUNKY PINEAPPLE EXPRESS: Style: Tripel. IBU: 35.0. ABV: 9.5. Wine barrel aged Belgian Tripel with Pineapple and Brett.

KUHNHENN BREWING CO. | 224

Brewmaster: Eric Kuhnenn | Brewmaster: Bret Kuhnenn

www.kbrewery.com | sales@kbrewery.com

5919 Chicago Rd., Warren, MI, 48092

Established 1998. The brewery's historic building was built as a hardware store in 1929. The transformation from hardware to homebrew shop and to brewery and winery has been a long sought after goal for the Kuhnenn Brothers for the last 18 years. On tap you will find 15-20 different beers (lots of rotational!) at any given time. Cellar Rat Frank, has increased our portfolio of Mead to twenty-two different types (we had to because he is winning so many awards!) The brewery currently distributes only locally to Michigan with most sales being in-house and to go. Pub hours: 11am-12PM M-Th, 11am-2am F&S, 12-8 Sun.

DRIPA (DOUBLE RICE IPA): Style: American Double / Imperial IPA. ABV: 9.5. DRIPA won a Gold Medal in the IPA category at the 2012 World Beer Cup, the biggest commercial beer competition in the world. Huge citrus hop character in the aroma is followed by a medium-high bitterness, balanced surprisingly well with cereal malty notes. The signature of this beer is the dry snap at the finish, thanks to a very time consuming cereal decoction mash using American long-grain rice.

LOONIE KUHNE PALE ALE: Style: American Pale Ale. ABV: 5.8. This is the flagship beer that started it all and remains a fan favorite to this day. Golden in color with a medium citrusy hop aroma, light toasty, caramel malt flavor. Medium bitterness with a lasting but refreshing finish. Bret first brewed this American Pale Ale in the mid-nineties, and became the impetus for opening a brewery.

THE FLUFFER (SESSION IPA): Style: American IPA. ABV: 4.5. The little brother to DRIPA, this lower-alcohol, sessionable IPA features the same bright citrus intensity in the aroma with a lighter mouthfeel and a classic dry finish. If you like DRIPA and want to last all day, you need The Fluffer.

IMPERIAL CREME BRULE JAVA STOUT: Style: American Double / Imperial Stout. ABV: 8.5. Coffee. Chocolate. Caramel. Vanilla. You're used to seeing a lot of these terms when describing stouts. These are not just descriptors; they are ingredients. "Java," as we call it, has become a crowd favorite by perfectly balancing the sweet and the roast, thanks to the addition of Creme Brule coffee post-fermentation. The aroma and flavor are a coffee, chocolate or dessert-lover's dream in a glass.

CARNIVALE SERIES: SAZERAC ALE: ABV: 9.5. Flavors of Absinthe, Rye Whiskey, Peychaud's Bitters and a twist of lemon, just like the New Orleans classic. The Carnivale Series beers were brewed to celebrate the marriage of cocktail culture and craft brewing, each showcasing the delicate intermingling of flavors in these classic and fun cocktails.

CARNIVALE SERIES: RAMOS GIN FIZZ: ABV: 9.5. Flavors of juniper and a blend of classic gin-like botanicals alongside bright citrus notes and creamy characteristics. The Carnivale Series beers were brewed to celebrate the marriage of cocktail culture and craft brewing, each showcasing the delicate intermingling of flavors in these classic and fun cocktails.

CARNIVALE SERIES: HURRICANE: ABV: 9.5. Dark rum notes with a blend of tropical fruit flavors like passion fruit, orange and lime. The Carnivale Series beers were brewed to celebrate the marriage of cocktail culture and craft brewing, each showcasing the delicate intermingling of flavors in these classic and fun cocktails.

CARNIVALE SERIES: HAND GRENADE: ABV: 9.5. A Bourbon Street favorite! A blend of gin-like botanicals, coconut rum notes and fresh honeydew melon. The Carnivale Series beers were brewed to celebrate the marriage of cocktail culture and craft brewing, each showcasing the delicate intermingling of flavors in these classic and fun cocktails.

CARNIVALE SERIES: ZOMBIE: ABV: 9.5. Big rum notes alongside baking spices, almond notes and grapefruit, with a slight fruity sweetness and a hint of mint. The Carnivale Series beers were brewed to celebrate the marriage of cocktail culture and craft brewing, each showcasing the delicate intermingling of flavors in these classic and fun cocktails.

CARNIVALE SERIES: MAI TAI: ABV: 9.5. Tropical orange, lime and almond notes with a background of rich rum flavors. The Carnivale Series beers were brewed to

celebrate the marriage of cocktail culture and craft brewing, each showcasing the delicate intermingling of flavors in these classic and fun cocktails.

REAL ALE TENT

THANK YOU BERRY MUCH DOUBLE PENETRATION PORTER: ABV: 8.0. A high ABV version of our classic Penetration Porter, with a blend of native Michigan berries in the cask. Roasty and chocolatey with notes of fresh blackberries and raspberries. You will thank us.

DRIPA (DOUBLE RICE IPA): ABV: 9.5. Our Gold Medal award-winning Double Rice IPA, cask-conditioned for your drinking pleasure. Citrusy, hoppy and delicious with a crisp dry snap at the finish, thanks to the cereal decoction mash.

LAFAYETTE BREWING CO. | 307

Brewmaster/President: Greg Emig | **Brewer:** Matt Williams

www.lafayettebrewingco.com | mail@lafayettebrewingco.com

622 Main St, Lafayette, IN, 47901 | 765-742-2591

Celebrating our 19th Great Taste appearance! Located in historic downtown Lafayette, IN, our brewery/restaurant is situated in a 121-year-old former furniture store in the heart of the downtown Arts & Market District. Established in 1993, we are the 2nd oldest craft brewery in Indiana, and this year we'll produce approximately 900 barrels of handcrafted ales and lagers. Beers are produced in a wide range of styles, from delicate pilsners to intensely hopped IPAs to a barrel aged baltic porter to a sour Belgian brown. Our restaurant serves a variety of updated comfort foods, including delicious locally raised bison burgers, house-smoked brisket, wings & turkey breast and classic fish and chips. Our facility also features a 2nd floor venue which serves as a private banquet room; plays host to our annual beer festivals & tasting; hosts local thru international recording and comedy artists; and much more! This room also has it's own pizza kitchen and offers a range of select spirits to complement our house beer menu. Stop by our booth for a taste of quality Indiana beer!

REAL ALE TENT

THE PHOENIX: 7.8% ABV 37 IBU A malty strong ale brewed with pale, crystal, and roasted malts along with UK-grown Phoenix hops. Sweet malt leads with hints of alcohol, honey and tobacco. Smooth malt finish.

LAKE LOUIE BREWING | 322

Owner: Tom Porter | **Brewmaster:** Tim Wauters

www.lakelouie.com

7556 Pine Rd., Arena, WI, 53503 | 608-753-2675

Established 1999. Born out of a midlife crisis, Lake Louie Brewing emerged as a producer of top quality ales distributing to the Madison, WI and surrounding areas. Tom Porter built a true farmhouse brewery near his home in Arena, WI. Producing approximately 4,000 barrels annually, all brewing, bottling, and kegging operations are performed on-site at the pond side facility.

COON ROCK CREAM ALE: Style: Cream Ale. O.G.: 1.053. IBU: 15.0. ABV: 5.7. A pre-prohibition Cream Ale using corn for a very creamy and full bodied beer. Lightly hopped with traditional varieties that would have been grown in southwestern WI a hundred years ago. The ultimate "Lawn Mower Beer".

WARPED SPEED: Style: Scotch Ale / Wee Heavy. O.G.: 1.07. IBU: 19.0. ABV: 7.2. Brewed in the classic Scotch Ale style with a deep reddish-brown color. Full of body sweetness and flavor.

ARENA PREMIUM: Style: American Pale Ale. O.G.: 1.054. IBU: 14.0. ABV: 5.7. Based on the "American Pale Ale" style but with more malt flavor. Using American-grown hops and barley.

LOUIE'S RESERVE: Style: Scotch Ale / Wee Heavy. IBU: 19.0. ABV: 8.4. Limited Release-September. A higher gravity version of our Warped Speed Scotch Ale. Truly one of the finest Scotch Ales available on the planet. VERY LIMITED SUPPLY.

RADIO FREE IBA: Style: American Black Ale. O.G.: 1.069. IBU: 48.0. ABV: 7.0. "We now interrupt your regularly scheduled beverage for news of a black IPA that utilizes tangy pacific northwest hops with a whisper of chocolate and raspberry (real raspberries)". Named after the original "pirate" radio station in Madison.

KISS THE LIPS: Style: American IPA. O.G.: 1.06. IBU: 31.0. ABV: 6.0. An Old School version of an IPA. Still balanced; not a "one tricky pony" pale. Named after the country song "It's hard to kiss the lips at night that chew your ass out all day long".

TOMMY'S PORTER: Style: English Porter. O.G.: 1.055. IBU: 23.0. ABV: 5.7. SRM: 29.0. A smooth, full bodied beer. A rich 'nuts & berries' flavor followed by a coffee like finish. Based on the traditional English Porter beers of the 1800s.

LAKEFRONT BREWERY | 903

Brewmaster: Luther Paul

www.lakefrontbrewery.com

1872 N. Commerce St., Milwaukee, WI, 53212 | 414-372-8800

Lakefront Brewery started in 1987 and has grown to be one of the largest craft breweries in the state of Wisconsin. The brewery is known for its innovative ales and lagers, as well as its quirky tours. Lakefront's pioneering spirit created many U.S. brewing industry firsts; among these, the first certified organic brewery, producing the country's oldest certified organic beer (Organic E.S.B.), the first government certified gluten-free beer (New Grist), and the first beer made from all-Wisconsin ingredients since Prohibition (Local Acre lager). Lakefront Brewery's line-up consists of twenty-four hand-crafted beers and is presently distributed to 35 states and three countries.

MY TURN SERIES: DAN: Style: Baltic Porter. O.G.: 19.0. IBU: 28.0. ABV: 8.5. Dan made a Baltic Porter. 2012 Bronze medal World Beer Cup winner in the Baltic porter category. The first of our My Turn Series. Dan's big bodied, malty sweet Baltic porter is chocolaty and roasty with plenty of Munich, aroma, and chocolate roasted malts. Well done, Dan!

MY TURN SERIES: CHAD: Style: American Barleywine. O.G.: 53.0. IBU: 25.0. ABV: 12.5. Chad made a Barley Wine. Chad's beer is a ramped-up barley wine style ale: rich, malty, multi-layered, and amber-copper. The off-white head liberates aromas of strawberry, dried-fruit, grapefruit, and papaya. The smooth, malt-forward flavor is equally complex, with undertones of caramel and toffee. Not overly sweet by any means—much like its namesake—organic Bravo hops balance the malt syrup sweetness, Chad's beer finishes slightly spicy with a pleasurable alcohol warmth. Chad says, "This is a barley wine for a brownie!"

MY TURN SERIES: CHRIS: Style: Doppelbock. O.G.: 20.0. IBU: 25.0. ABV: 8.0. Chris made a Maple Vanilla Doppelbock. This one pours dark caramel with a creamy head. Malty and full-bodied, sweet biscuit, maple, and mild vanilla aromas emanate from the glass. Roasty malt and maple syrup flavors arrive first, with vanilla and mild lager yeast ester fruitiness eventually making a showing. If you like flavor, this one's got it in spades.

GRAND TERROIR LAMBIC: ABV: 4.4.

MY TURN SERIES: LUTHER: Style: Rauchbier. O.G.: 18.4. IBU: 18.0. ABV: 4.5.

25TH ANNIVERSARY VOL. I: Style: American Double / Imperial Stout. Imperial Stout Brewed with Vanilla Beans and Cherry

PURÉE: O.G.: 30.0. IBU: 35.0. ABV: 10.0.

PUMPKIN LAGER: Style: Fruit / Vegetable Beer. O.G.: 15.0. IBU: 13.0. ABV: 5.9. Still one of the only Pumpkin Lagers in the world! Real pumpkin and pie spices compliment the pale malts to make it taste just like a fresh-baked slice of pumpkin pie.

REAL ALE TENT

LAKEFRONT IBA WITH SORACHI ACE: Style: American Black Ale. O.G.: 16.0. IBU: 38.0. ABV: 6.8.

25TH ANNIVERSARY VOL. II: Style: Fruit / Vegetable Beer. O.G.: 18.4. IBU: 16.0. ABV: 6.0.

LIFT BRIDGE BREWING CO. | 113

Brewmaster: Matt Hall

www.liftbridgebrewery.com

1900 Tower Drive, Stillwater, MN, 55082 | 888-430-BEER

Established in 2008, we are proud to be the first brewery since prohibition in the city of Stillwater, MN. Our mission is simple: to create fine beers for you to enjoy! It is our pleasure to supply you with what you need to help you slow down and enjoy life. Whether that is a Farm Girl Saison®, Crosscut Pale Ale™, or any of our other seasonal specialties, we want to brew it our way! We hope that through every bottle and tap pull, you can taste: the history of our City, the pride and fun we have in its creation, the uncompromising natural ingredients and brewing process utilized, and ultimately our sincere hope that we have given an experience that makes you proud to be a beer drinker.

FARM GIRL SAISON: Style: Saison / Farmhouse Ale. IBU: 30.0. ABV: 6.0. SRM: 5.0. One of the owners wives requested an easy drinking session beer that could be enjoyed year round and the name is attributed to her 'Farm Girl' heritage as well as the heritage of the style. This pale golden, Belgian-influenced ale is for everyone: Farm Girl, wannabe Farm Girl. In the Belgian Farmhouse tradition, this brew has a dry malt finish and a spiciness that only Belgian yeasts can create. Smooth and well rounded... this one can please anyone in any situation, whether you are on the water, in the sun, or hiding from winter's chill. Available year round.

CROSSCUT PALE ALE: Style: American Pale Ale. IBU: 55.0. ABV: 5.5. SRM: 13.0. Crosscut is method for cutting lumber and harkens back to Stillwater's ancestry during the lumbering days. Well-balanced amber pale ale accentuated by multiple additions of floral Cascade hops and our unique introduction of grapefruit zest to compliment the citrus notes of the hops. Available year round.



Jim & Russ Klisak - OPENING NIGHT 1987

25 YEARS, 150,000 BARRELS LATER



CELEBRATING 25 YEARS
OF TWO GUYS WHO LOVE TO MAKE BEER.

BREWED IN MILWAUKEE
for people who like beer.

CHESTNUT HILL: Style: American Brown Ale. IBU: 60.0. ABV: 6.5. SRM: 60.0. Nut Brown Ale. Chestnut Hill is a historic street in Stillwater that leads down to the Stillwater Lift Bridge. Chestnut Hill is often where you would find the locals unwinding at the end of the day and sharing good stories and good beer. A wonderful big nut brown ale crafted with roasty toasty malts balanced with Yakima hops and just enough alcohol to keep you warm on a fall afternoon. Availability: Year round.

HOP DISH IPA: Style: American IPA. IBU: 85.0. ABV: 7.5. SRM: 6.0. Envision boats cruising the scenic riverways generating waves of hops which is the experience on the palate. This aggressively hopped IPA awakens the senses with aromas of citrus, fruit, and pine but will bombard your taste buds with hops, a subtle malt sweetness and notes of caramel that will put a smile on your face. Availability: Year round.

REAL ALE TENT

FARM GIRL SAISON WITH BLUEBERRY/BASIL: ABV: 6.0. This is a spin on our Farm Girl Saison. We love the fresh subtle tones of the blueberries and basil infusing the Farm Girl for a remarkable lakeside experience.

LUCETTE BREWING CO. | 219

Head Brewer: Jon Christiansen | Head Brewer: Eric Rykal

www.lucettebrewing.com | info@lucettebrewing.com

910 Hudson Road, Menomonie,, WI, 54751 | 715-233-2055

Established 2010. Meet Lucette... Lucette is hand-crafted by guys and brought to life by the artistry of a woman. Don't be offended or embarrassed by her voluptuous curves or stunning assets—she isn't. Lucette is an image of revolution and evolution, much like experiencing a non-macro beer for the first time. And what's more, she is created from the finest ingredients by the hands of our own brewers, at our own brewery, and not by some mysterious brewery far away from "home." In other words, she is not fake, diluted, or overproduced —she is 100% Lucette.

FARMER'S DAUGHTER: Style: American Blonde Ale. O.G.: 13.0. IBU: 15.0. ABV: 4.8.

Farmer's Daughter is a spiced blonde ale with a malty and fruity aroma. The addition of Coriander and Grains of Paradise also lends mild spicy aromatic qualities.

RIDE AGAIN: Style: American Pale Ale. O.G.: 13.0. IBU: 33.0. ABV: 5.2. Ride Again has a bright, wonderful hop aroma that has scents of pine, citrus fruits, and grapefruit. This beer has a very clean malt character with upfront hop bitterness and flavor.

FRENCH CONNECTION: Style: Bière de Garde. O.G.: 17.0. IBU: 22.0. ABV: 7.2. A "keeping beer" traditionally brewed in the northern region of France in farmhouses during the spring to avoid the unpredictability of the summer production season. This beer has a prominent malty sweet aroma accented by subtle caramel notes with earthy connotations from the yeast. Expect this beer to have a medium body with a silky sweet mouthfeel that finishes dry.

DOUBLE DAWN BELGIAN-STYLE IMPERIAL ALE: IBU: 25.0. ABV: 8.5. At 8.5% ABV, this special Belgian yeast strain will lend complex fruit, spice, and earthy aromas. Double Dawn's flavor is bready with a lot of flavorful yeast characteristics, finishing slightly dry. Expect nice alcohol warmth from the higher ABV, supported by a wonderful high carbonation typical of the style.

HIPS DON'T LIE BAVARIAN-STYLE WEISSBIER: O.G.: 15.0. IBU: 20.0. ABV: 6.2.

Hips Don't Lie is a slightly bigger interpretation of a traditional German wheat beer featuring a refreshing light body with a crisp, dry finish. A high proportion of malted wheat lends a round, pasta-like character that is complemented by a delicate balance of clove-like phenolics, banana esters and just a hint of sulfur from the classic German weissbier yeast strain. Rose hips give this beer a subtle floral note while the clover honey lends to the dryness in the finish. Hips Don't Lie is big enough to be full-flavored but refreshing enough to warrant another taste.

SPECIAL RELEASES

3:00 P.M. – SLOW HAND COCONUT BOURBON STOUT: STYLE: . A robust American stout full of scents reminiscing of roasted coffee and dark chocolate. Slow Hand has a creamy mouthfeel that finishes with a medium sweetness. The beer has been infused with toasted coconut and oak chips soaked in Bourbon from 45th Parallel. Expect a subtle wood-smoked booziness followed with a unique toasted coconut connotation.

REAL ALE TENT

SLOW HAND COCONUT BOURBON STOUT: A robust American stout full of scents reminiscing of roasted coffee and dark chocolate. Slow Hand has a creamy mouthfeel that finishes with a medium sweetness. The beer has been infused with toasted coconut and oak chips soaked in Bourbon from 45th Parallel. Expect a subtle wood-smoked booziness followed with a unique toasted coconut connotation.



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MAD ANTHONY BREWING CO. | 403

Brewmaster: Todd Grantham

madbrew.com | madbrew@msn.com

2002 Broadway, Ft. Wayne, IN, 46802 | 260-426-2537

Established 1998. Our small brewing company operates three Mad Anthony restaurants and a fourth to open in Elkhart, one brewpub in Fort Wayne, one taproom in Auburn, and Lake City Taphouse in Warsaw. We also operate a 15 barrel production brewery from which we self-distribute draft and bottles throughout Indiana. The restaurants are eclectic and offer huge menus including our "almost world famous" gourmet pan pizza, and 6-9 draft MABC beers. We produce over 50 different ales and lagers throughout the year available for carryout via growler or keg. We do not bottle the porter any longer. Mad Anthony distributes the north half of the state and an independent dist. Cavalier handles the south half. MABC's production brewery bottles five different varieties including Gabby Blonde Lager, Auburn Lager, Ol' Woody Pale Ale, and IPA.

SUMMER DAZE: Style: American Pale Wheat Ale. O.G.: 13.0. IBU: 12.0. ABV: 5.5. This American Wheat is a delicious, golden nectar brewed with a hypnotic blend of wheat, honey, caramel malt, and various natural aromatics.

GOOD KARMA IPA: Style: American IPA. ABV: 6.5. American IPA

RUBY RASPBERRY WHEAT: Style: American Pale Wheat Ale. O.G.: 15.0. IBU: 8.0.

ABV: 4.7. This Raspberry Wheat is a 2013 GABF Gold winner, featuring a light wheat ale infused with an abundance of Oregon raspberries for an intense yet harmonious union of fruit and beer.

BLACK IPA: Style: American Black Ale. IBU: 35.0. ABV: 6.5. Mad Anthony IPA's evil twin Raspberry Wheat: 5%, 14.5P-8 IBU's. Oregon Raspberry puree makes this sweet wheat popular with non-beer drinkers. Be careful, as this one will rock your boat well after you're on shore.

AMERICAN WHEAT: Style: American Pale Wheat Ale.

MANHATTAN PROJECT PALE ALE: Norwegian Pale Ale

OL' WOODY PALE ALE: Style: American Pale Ale. O.G.: 13.0. IBU: 40.0. ABV: 5.0. This American Pale Ale is a complex, bitter ale with a strong aroma and flavor contributed by American grown cascade hops.

AUBURN LAGER: Style: American Amber / Red Lager. O.G.: 12.5. IBU: 21.0. ABV: 4.6. The Auburn Lager is an American Style Amber Lager with a rich, malty, slightly sweet flavor and a refreshing hop crispness.

METROPOLITAN BREWING | 215

Brewmaster: Doug Hurst | President: Tracy Hurst

www.metrobrewing.com

5121 North Ravenswood Ave., Chicago, IL, 60640

The Metropolitan Brewing team is honored and humbled by the opportunity to serve craft-brewed lagers to Chicagoland since 2009. Our focus is German-inspired brews. Our goals are consistency and freshness. Our sign is Aquarius. Visit our booth to sample our four full-time brewery offerings, served up to you by robots. These are the 'droids you're looking for.

KRANKSHAFT, A KOLSCH-STYLE BEER: Style: Kölsch. O.G.: 12.0. IBU: 28.0. ABV: 5.0. Brewed in homage to the beer of Cologne, we're honored to offer the Midwest a fresh, Kolsch style beer. We throw in a little wheat malt for zazz. Have some.

FLYWHEEL BRIGHT LAGER: Style: German Pilsener. O.G.: 13.0. IBU: 45.0. ABV: 5.4. Our Pilsner/Dortmunder Export mash-up features a mild, breadly malt sweetness and crisp hop flavors. Drink only if you enjoy bombastic celebrations of singing voices and clamoring mugs. Prosit this.

DYNAMO COPPER LAGER: Style: Vienna Lager. O.G.: 13.8. IBU: 29.0. ABV: 5.8. A craft-brewed Vienna lager is far superior to macro-brewed Vienna lager. You knew that, though. Ours is smooth, toasty, and gently hoppy. Drink it.

SPECIAL RELEASES

1:00 P.M. - ARC WELDER DUNKEL RYE: STYLE: Munich Dunkel Lager. O.G.: 14.4. IBU: 28.0. ABV: 6.1. This nutty-sweet Munich original dark lager is spiced with rye. A seasonal favorite of Chicagoland, we squirreled some away for you guys. (See what I did there? nutty... squirrel...)

1:00 P.M. - FLYWHEEL BRIGHT ZWICKEL: STYLE: Keller Bier / Zwickel Bier. O.G.: 13.8. IBU: 29.0. ABV: 5.8. Raw beer straight from our fermentation vessel to your face hole. Enjoy the extra vitamin B. You'll need it.

REAL ALE TENT

DIABLO DYNAMO COPPER LAGER: Style: Vienna Lager. O.G.: 13.8. IBU: 29.0. ABV: 5.8. Our Vienna lager infused with ancho and chipotle peppers.

MICKEY FINN'S BREWERY | 411

Brewer: Greg Browne

www.mickeyfinnsbrewery.com | info@mickeyfinnsbrewery.com

412 N. Milwaukee Ave., Libertyville, IL, 60048 | 847-362-6688

Established 1994. A \$2 million renovation transformed Mickey Finn's into a 10,000 square foot, two level restaurant, bar, and brewery. In addition, warm weather guests can enjoy dining on the outdoor patio complete with propane-heated lanterns that create a cozy atmosphere late into the autumn months. Mickey Finn's offers a range of award-winning (GABF & WBC) ales and lagers. A handful of patron favorites remain on tap year-around, with an additional 25 seasonal brews available at various times throughout the year. Mickey Finn's also offers award-winning (Real Ale Festival) cask-conditioned ales served in the traditional English style. Growlers (64 oz.) and keggy draft systems (3.3 US gallons) are available to go directly from the brewery. Come on in and sip yourself a Mickey Finn.

PINEAPPLE EXPRESS DOUBLE IPA: Style: American Double / Imperial IPA. ABV: 8.8. Tropical fruit aromas from heavy use of Liberty hops 8.8%abv.

DER KOMMISSAR IMPERIAL PILS: Style: American Double / Imperial Pilsner. ABV: 8.2. Strong, hoppy pils

GUDETEIT HEFEWEISS: Style: Hefeweizen. ABV: 5.5. Tastes like Bavaria

SOUR BROWN ALE: Style: American Brown Ale. Aged in American oak. Limited quantity.

KATARINA WIT : Style: Witbier. Belgian style white ale brewed with orange peel, lemon peel & coriander.

IMPERIAL DELUSION IMPERIAL STOUT: Style: American Double / Imperial Stout. Jack Daniels barrel-aged.

REAL ALE TENT

YORKIE BITTER : Style: English Bitter. ABV: 4.2.

LEGSPINNER BARLEY WINE: Style: American Barleywine. ABV: 9.0. English style malt driven strong ale.

3 MORE FIRKINS TBD

MILLSTREAM BREWING CO. | 125

Brewmaster: Chris Priebe | Brewmaster: Teresa Albert

www.millstreambrewing.com | brewery@millstreambrewing.com

PO Box 284, 835 48th Ave, Amana, IA, 52203 | 319-622-3672

Established 1985. Millstream is Iowa's largest and oldest microbrewery and the first brewery to operate in the German Amana Colonies since 1884. We make great beer in the German tradition. Visit our brewery in Scenic Main Amana where you can enjoy the *gemutlichkeit* of our hospitality room. View the brewing, bottling and cellar areas where we make our nationally award winning brews. Then enjoy a beer under the hop vines in our outdoor *biergarten*. Winner of the Gold medal at the 2010 World Beer Cup for our Schild Brau Amber. Try one today! Our beer is available in Wisconsin at Brennan's Farm Markets, all over Iowa and now in Minnesota!

SCHILD BRAU AMBER: Style: Vienna Lager. O.G.: 13.6. IBU: 16.0. ABV: 4.9. Easy drinking German Vienna-style lager. The roasted caramelized malt is carefully balanced with mild finishing hops. The repeated awards that we have received for this beer only confirm why many people consider this beer to be synonymous with Millstream Brewing at its best. 2010 WORLD BEER CUP GOLD MEDAL WINNER! GABF (Vienna Lager) medals in 2003, 04, 05, 06. A 14-time award winning brew!

JOHN'S GENERATIONS WHITE ALE: Style: Witbier. O.G.: 12.9. IBU: 14.0. ABV: 5.2.

Our version of this classic style is a wonderful spicy brew, infused with orange peel and a hint coriander. It has a crisp refreshing flavor, and a slight 'white' haze from the large percentage of wheat used in the mash. 2011 Silver Medal - Los Angeles International Commercial Beer Competition & 2011 Gold Medal - Denver International Beer Competition. A 7-time national award winning brew!

IOWA PALE ALE: Style: American Pale Ale. O.G.: 15.2. IBU: 29.0. ABV: 5.7. It has enough bitterness to match the maltiness provided by the pale malt base. It gets its citrus zing from extensive dry-hopping with Cascade hops. This beer was first made in a few small test batches in 2003. The response was so incredibly positive, that it has worked its way into a year round beer and is one of our best sellers. A hoppy IPA made right here in the Midwest...how exciting!

HEFEWEISSEN: Style: American Double / Imperial IPA. O.G.: 14.2. IBU: 12.0. ABV: 4.7. Our German-style Hefeweizen is quite sweet and fruity, with a full body. Other flavors that can be savored are banana and cloves. This is our current summer brew.

OLD TIME ROOT BEER: Style: Root beer. This root beer will take you back to the soda fountain days with its rich full flavor with just a hint of vanilla. Very highly ranked by self proclaimed Root Beer connoisseurs.

MILWAUKEE BREWING CO. | 700

Brew Master: Brewer Bert

www.mkebrewing.com

613 South 2nd St, Milwaukee, WI, 53204 | 414-226-2337

Milwaukee Brewing Company was founded on principles of crafting and creating beers using the best local ingredients and suppliers in a sustainable, creative and innovative environment. Milwaukee Brewing Company started as Milwaukee Ale House, a brewpub with a custom 15bbl brewery. Founder Jim McCabe applied engineering experience and home brewing momentum to design a very functional and robust brewery, built by W.M. Sprinkman in Franksville Wisconsin. The first beer was produced in October, 1997 at a time when Milwaukee was a still a lager town. Over a decade of producing a rotation of year-round Ales and over 300 unique seasonal flavors at the Ale House established a fan base of craft drinkers that understood the effort. Adding to the momentum is a new generation of craft beer lovers that are very knowledgeable and just as passionate as the Milwaukee Brewing Company brewery scoundrels.

O-GII IMPERIAL WIT: Style: Witbier. O.G.: 19.5. IBU: 25.0. ABV: 9.2. Everything you are looking for in a Belgian Wit beer, orange peel, coriander, fresh cut ginger. Then we take it a step further and infuse with a blend of Rishi Green Tea. Created by our own Kurt Mayes, O-Gii is a collaboration with Milwaukee's own Rishi Tea, infusing Asian character to this monster wheat beer. The name is a nod to the brewing abbreviation for Original Gravity. Enjoy this monster fusion of balance and aggression.

DOPPELVISION BOURBON BARREL AGED DOPPELBOCK: Style: Doppelbock. O.G.: 17.5. IBU: 31.0. ABV: 8.5. This past December, with the new 2013 MBC release schedule looming, we were facing a number of challenges. One of them was how do we develop new brands for future brewing seasons and get real time feedback from our customers. We were also trying to develop beers that age well in oak Bourbon barrels. Lastly, we really wanted to make a tasty Bock Beer for the Spring Bock season. Brewer Brian Blazel took on this task with a passion and the end results show it. Our Doppelvision Doppelbock is a sweet malt forward lager, with subtle hints of vanilla, coconut, and bourbon from its 1 month of maturation in Bourbon barrels. Ten varieties of malt come together to produce a smooth drinkable beer with notes of coffee, toffee, and caramel. Noble German hops help balance the malt character with a hint of spice.

LOUIE'S RESURRECTION: Style: American Amber / Red Ale. O.G.: 18.0. IBU: 30.0. ABV: 7.5. In 2009 we had an idea to make a bigger version of our Louie's Demise Amber Ale. What makes Louie's Resurrection unique is the 2 months of aging in Bourbon Barrels. Louie's Resurrection has a copper amber hue with a balance apricot and malt aroma. Caramel, Bourbon, vanilla and some roasted malt flavor abound. This takes our flagship amber ale we have been brewing for 15 years and cranks it up to 11 on the dial.

BLACK IRON: Style: American Black Ale. O.G.: 17.5. IBU: 48.0. ABV: 7.5. The India Black Ale is such a new style that we really don't have a lot to compare it to. Dehusked German malt gives it a black and silky look without the bitter roastiness you find in other dark beers. A variety of Cascade and Columbus hops are used to balance out this large malt bill. The intense coffee and chocolate aromas are in beautiful balance with the citrus and pine aromas of the hops for a wonderfully soothing but robust beer.

DOUBLE IPA: Style: American Double / Imperial IPA. ABV: 9.5. You will find this Double IPA full of hop presence yet perfectly balanced with the presence of malt that lends to a surprisingly smooth and satisfying beer.

ULAO WIT: Style: Witbier. O.G.: 14.0. IBU: 20.0. ABV: 5.0. Straw colored Belgian style wit. Flavored with orange peel, cracked coriander and fresh cut ginger. This fantastically refreshing Wit beer is perfect for a hot summer day.

HOP HAPPY: Style: American IPA. O.G.: 18.4. IBU: 65.0. ABV: 7.7. Brewed with Columbus, Cascade, Fuggle and Bravo hops this IPA is balanced out by the addition of oats to the mash. The oats not only add an unexpected sweetness, but a heavier mouthfeel. A spicy citrus and grapefruit aroma welcomes you in to a surprisingly sessionable IPA that has an exciting mix of malt and hops. This beer is quickly becoming a favorite of our year round portfolio.

BOOYAH: Style: Saison / Farmhouse Ale. O.G.: 14.5. IBU: 20.0. ABV: 6.5. We love Wisconsin. Our history and culture were the inspiration for naming this Belgian Farmhouse Ale. A cultural staple in the Green Bay area, Booyah, is a traditional stew recipe cooked in a 55 gallon drum over a fire all day long. An "everything but the kitchen sink" mentality is the basis for the recipe and this brew is a great companion to cooking up this Northern Wisconsin tradition. A Belgian farmhouse ale is somewhat of a kitchen sink recipe as well also with rye, barley, oats and wheat all contributing to the malt bill. We use a Saison ale strain to give this beer its distinctive fruity esters. An exceptionally refreshing beer for a Booyah party or any gathering.

REAL ALE TENT

BOURBON BARREL AGED DOUBLE IPA: Style: American Double / Imperial IPA.



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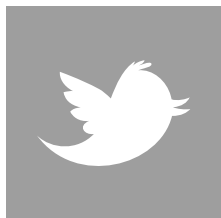
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MINNEAPOLIS TOWN HALL BREWERY | 530

Head Brewer: Michael Hoops

www.townhallbrewery.com

1430 Washington Ave South, Minneapolis, MN, 55454 | 612-339-8696

Our brewpub is located on the West Bank campus of the University of Minnesota. Our tree covered patio with outdoor seating greets you as you enter the Town Hall Brewery. Our building once housed a trolley stop and features a beautiful pressed tin ceiling, worth a trip by itself. We offer a full food menu, the brewery produces a lineup of five house ales and lagers, five seasonal offerings, and two cask ales. We are a nationally recognized brewery with numerous awards from the Great American Beer Festival.

BACKYARD RUSTIC: Style: Saison / Farmhouse Ale. O.G.: 14.3. IBU: 23.0. ABV: 6.7.

Brewed in the tradition of a classic Belgian Saison with addition of malted rye. Flavor notes consist of white pepper, pineapple, and plum with a dry finish. In the tradition of the classic Minnesota backyard harvest, we aged this beer with rhubarb and strawberries.

SAAZ PILZ: Style: German Pilsener. O.G.: 13.1. IBU: 25.0. ABV: 5.5. German style pilsner

made with the finest floor malted and classic hops from just across the border in the Czech Republic. Sweet malt flavors prevail with slight spicy notes from the hops. Crisp, clean finish.

THUNDERSTORM: Style: Fruit / Vegetable Beer. IBU: 6.0. ABV: 7.2. 15.6P. Our favorite honey ale! We start with neutral base malt and finish with fantastic local honey, bitter and sweet orange peel, and a touch of lemongrass. Sunshine in a glass.

AMBER FLACON: Style: American Amber / Red Ale. O.G.: 14.2. IBU: 41.0. ABV: 5.1. We seldom brew the American Amber style beer. In this case we did because we had a few extra hops in the cooler. Expect toasted malt with a sweet caramel finish like most amber ales. This one is loaded well with Falconer's Flight hops in the flavor, aroma, and dry hop arena. In this amber those caramel malts fade into bright citrus aromas and flavors of these American hops.

CALYPSO PALE ALE: Style: American Pale Ale. O.G.: 13.6. IBU: 67.0. ABV: 5.6. Another in our series of "single hopped" pales ales. This beer is malted appropriately for the generous use of the relatively new hop variety Calypso. A name like that makes you expect tropical flavors and aroma from this hop. Those flavors are there while mixing with profiles that make feel like you are in the Northern Pines. Great hop, fun beer!

RUSSIAN ROULETTE: Style: Russian Imperial Stout. IBU: 66.0. ABV: 9.3. Russian style Imperial Stout brewed with dark Belgian chocolate. Great roasted chocolate and deep red berry flavors from the beer mix splendidly with similar flavor notes in the great chocolate used to create this beer. We know it's hot, don't miss this dark dessert beer.

NEBRASKA BREWING CO. | 511

Owner: Kim Kavulak | Brewmaster: Tyson Arp | Assistant Brewer: Sam Riggins

www.nebraskabrewingco.com

7474 Towne Center Pkwy Suite 101, Papillion, NE, 68046 | 402-934-7100

Established in 2007, Nebraska Brewing Company is Sarpy County's first and only brewpub. Located in Papillion's Shadow Lake Towne Center, Nebraska Brewing Company offers fine American cuisine in a casual atmosphere.

Long a dream, Nebraska Brewing Company is locally owned and operated by husband and wife team Paul and Kim Kavulak. Nebraska Brewing Company has established itself as a Midwest innovator of quality Craft Beers and artisanal Barrel-Aged Products. Building on a reputation for quality, flavor, and creativity - Nebraska Brewing Company strives to be a stand-out in an ever growing field. Supported by a talented brewing staff, including Lead Brewer Tyson Arp and Assistant Brewer Sam Riggins, and many loyal beer lovers, the brewpub offers an award winning line up comprised of 7 Core Beers on tap, Brewer's Choice Beers and an exclusive members-only tap for those who dare! Since our inception, our beer has been distributed to and is on tap in over 100 bars and restaurants throughout Nebraska and Iowa. Recent distribution efforts now find Nebraska Brewing Company Beers in New York and Oregon with Pennsylvania, Massachusetts, New Hampshire, and Rhode Island on the horizon. Named as one of Omaha's Top 10 locally owned hot spots, Nebraska Brewing Company has built its reputation on amazing beer and outstanding food. Small, independent, and pushing the envelope.

NEW ALBANIAN BREWING CO. | 401

Carnival Barker: Roger Baylor | Brewmaster: David Pierce

www.newalbanian.com

3312 Plaza Drive, Albany, IN, 47150 | 812-725-9585

New Albania is a state of mind ... but whose? A New Albanian is a resident of historic New Albany, Indiana, which is located on the Right Bank of the Ohio River opposite Louisville, Kentucky. NABC has been conducting business since 1987, and started brewing in 2002. The New Albanian state of beer mind is individual-istic, just like the people who drink our beers. Orthodoxy is to be embraced or eschewed, depending on one's mood and mission. The best American craft beers, whether extreme, session strength or anywhere in between, are absolutely honest. They soothe palates and inspire minds to transcend and discard the olfactory paralysis of bland, megabrewed, corporate swill. In New Albania, beer is a way of life. NABC stands for a quarter-century of experience, education, recognition and success. Not only that, but our machines kill fascists, too. Now more than ever before, we ask: Can your beer do that?

IX – NINTH ANNIVERSARY (2011): Style: Oatmeal Stout. O.G.: 20.0. IBU: 50.0.

ABV: 9.0. We've always saved birthday beers for later. When NABC began brewing in 2002, we were New Albany's first commercial brewery in 67 years. The very first brewer in town was a Scotsman named Hew Ainslie in 1841. He was a poet and Scots patriot, and we believe he would have approved the resurgence of Progressive Pints in his quirky river town, which is celebrating its 200th birthday in 2013, making it.

B'URBAN TROTTER (2011): Style: American Double / Imperial IPA. O.G.: 21.0.

IBU: 208.0. ABV: 9.2. With collaborative assistance from NABC and Louisville Beer Store, De Struise's Urbain Couteau created this "Derbied" Double India Pale Ale to be dry-hopped and bourbon/oak aged.

HOPTIMUS: Style: American Double / Imperial IPA. O.G.: 22.6. IBU: 100.0. ABV: 10.7. Living vicariously through others is a sad compromise meant only for rank amateurs and subpar international lagers. Rather, we all might profit from the principled example of Hoptimus, which lives vivaciously, audaciously and capriciously through itself. With a snarky hop character that is blatantly unrepentant, Hoptimus ensures that meek palates surely will inherit neither New Albany nor the planet earth.

OAKTIMUS: Style: American Double / Imperial IPA. O.G.: 22.6. IBU: 100.0. ABV: 10.7. Aging on even sterner stuff can lead Hoptimus to don its brilliant disguise as Oaktimus, and let me tell you, the liteweights begin fleeing in sheer panic.

HOUDMOUTH: Style: American Pale Wheat Ale. O.G.: 11.0. IBU: 28.0. ABV: 4.5. The New Albany band called Houndmouth recently released its first album, called "From the Hills Below the City," and NABC recommends pairing it with the group's namesake Houndmouth Ale.

TRICENTENNIAL: Style: American Brown Ale. O.G.: 17.0. IBU: 33.0. ABV: 7.5. New Albany's bicentennial is right now, in 2013, and it has been a predictably white-bread, old-person exercise in civic by-the-numbers thinking, perpetuated by all the usual venerable suspects. NABC decided to sit out this year's "official" commemoration, better to honor the "next" one - in 2113.

ANCIENT RAGE: Style: American IPA. O.G.: 17.0. IBU: 130.0. ABV: 7.5. Just south of New Albany are hundreds of thousands of gently used bourbonbarrels. We at NABC decided to build an IPA meant for rest and repose insome of them.

COMMUNITY DARK: Style: English Dark Mild Ale. O.G.: 11.5. IBU: 12.0. ABV: 3.7. NABC's best-selling beer in its own two New Albany premises is this session-strength traditional English Mild, the style that fueled the factory workers who made the Industrial Revolution during Ainslie's period of exile from Scotland.

STUMBLE BUS: Style: American Strong Ale. O.G.: 25.0. IBU: 126.0. ABV: 11.2. Stumble Bus is the most fondly remembered seasonal ale brewed by NABC's founding brewer, Michael Borchers. Was it Imperial IPA, or was it Barleywine? What is it now? It's not the destination; it's the journey.

THE DUNWICH PORTER: Style: American Porter. O.G.: 17.5. IBU: 34.0. ABV: 7.0. New Albany's sister city was described by H.P. Lovecraft in his story "The Dunwich Horror" as "lonely and curious," boasting "sparsely scattered houses wear(ing) a surprisingly uniform aspect of age, squalor, and dilapidation", with "gnarled, solitary" inhabitants who are "silent and furtive." In other words, our quirky river town.

BOURBONDADDY: Style: Milk / Sweet Stout. O.G.: 20.0. IBU: 18.0. ABV: 9.5.

Bourbondaddy first appeared in 2003. The 10th anniversary revival version from 2012 began life as an Imperial Chocolate Mik Stout, and then was racked into Angel's Envy barrels for four months' aging.

HOPTIMUS (BOURBON BARREL AGED): Style: American Double / Imperial IPA.

O.G.: 22.6. IBU: 100.0. ABV: 10.7. When Hoptimus is barrel-aged, we put extra words at the end of the written description and prep a few more stretchers.

HACKSAW JIM DUNKEL: Style: Euro Dark Lager. O.G.: 15.3. IBU: 22.0. ABV: 6.0. Carnival barker Roger's knowledge of professional wrestling does not extend past Gorgeous George and Jerry Lawler, so any reference to two-by-fours in the context of this rich, malty German-style dark lager is utterly wasted.

HARD CORE GORE: Style: Belgian IPA. O.G.: 24.0. IBU: 135.0. ABV: 11.0. Hard Core Gore is a unique beer for a unique man. Each year, we remember the late Jason Gore with this massive ale named in his honor. He was a colleague, friend and co-conspirator, who would have been 30 years old on March 21, 2013. Fuck cancer. Here's to Jason's singular legacy.

KNOBENTINUS: Style: Doppelbock. O.G.: 18.8. IBU: 20.0. ABV: 7.5. Johannes Knobentinus was an immigrant from Down Lower Liechtenstein, and the man for whom the majestic Hills Below the City - the Knobs of Floyd - were named in 1842 in the wake of a most tragic accident: The death by drowning of Knobentinus, who accidentally fell into a vat of Ainslie's Turbo Hog Malt Liquor and expired after coming up for air only three times.

REAL ALE TENT

MT. LEE: Style: California Common / Steam Beer. O.G.: 16.0. IBU: 65.0. ABV: 6.4. NABC has relocated its uncommon Common from 'Frisco to the City of Angels—specifically, to Mt. Lee, site of the famous Hollywood alphabet. Don't ask why; only New Albany's own Prince Charming, television's Josh Dallas, knows for sure.

BEAK'S BEST: Style: American Pale Ale. O.G.: 14.75. IBU: 35.0. ABV: 5.3. American bitter & soul liniment for the time machine, named in honor of globetrotting historian and educator Don "Beak" Barry, whose bibulous exploits abroad have set the tone for generations of New Albanians to drink themselves to sleep on their couches.

NAUGHTY GIRL: Style: Belgian IPA. O.G.: 14.4. IBU: 69.0. ABV: 6.0. The collaborative minds at Louisville Beer Store, De Struise Brouwers and New Albanian Brewing Company fashioned a willfully disobedient India Blonde Ale with a hop on her shoulder, which is double dry-hopped when cask-conditioned. It's where the New Albanian story ends. Or begins.

HOUND MOUTH ALE

NEW GLARUS BREWING CO. | 416

Master Diploma Brewer: Dan Carey

www.newglarusbrewing.com | info@newglarusbrewing.com

2400 Hwy 69, New Glarus, WI, 53574 | 608-527-5850

Dan Carey, a Diploma Master Brewer, is well known in the microbrewery world. He is the Co-owner and Brewmaster for the New Glarus Brewing Company in New Glarus, Wisconsin. Dan Carey has worked in the Brewing Industry since the age of 20. He earned his Bachelor's Degree in Food Science with an emphasis in Malting and Brewing Science from the University of California at Davis in 1983. He served his apprenticeship at a small brewery near Munich, Germany and has operated and constructed numerous breweries throughout the United States. He was valedictorian of the 1987 Siebel Institute Course in Brewing Technology. He passed the Institute of Brewing and Distilling Diploma Examination in 1990 as well as their Master Brewer Examination in 1992. Before starting New Glarus Brewing Company with Deborah Carey, he was a Production Supervisor for Anheuser-Busch. Dan won the Association of Brewers 2003 "Small Brewer of the Year" Award, the 2005 and 2006 "Mid Size Brewer of the Year" Awards, as well as the 2006 "Russell Schehrer Award for Innovation in Craft Brewing." Deborah Carey is the Founder and President of the New Glarus Brewing Company. One of life's entrepreneurial spirits, she raised the capital for the start-up as a gift to her husband, establishing her as the first woman to found and operate a brewery in the United States. She is a native of Wisconsin. She attended Carroll College in Helena, Montana majoring in marketing and graphics. An entrepreneur at heart, she started her first business at the age of sixteen. After studying Business with the S.B.A. and Clackamas College in Portland, Oregon Deb met the challenge of establishing the New Glarus Brewing Co. in 1993. As Founder and President of "One of the Top Ten Breweries in the World" she does everything—except brew the beer!

TWO WOMEN: Style: American Pale Lager. Classic Country Lager

MOON MAN: Style: American Pale Ale. No Coast Pale Ale

STAGHORN OCTOBERFEST: Style: Märzen / Oktoberfest. Bavarian Oktoberfest

BLACK TOP: Style: American Black Ale. Black IPA

STRAWBERRY RHUBARB: Style: Fruit / Vegetable Beer. Strawberry Rhubarb Ale

SPECIAL RELEASES

1:00 P.M. - 20TH ANNIVERSARY ALE: STYLE: American Strong Ale. Alive, robust and complex. Cheers to 20 years of brewing and 30 years of happily-ever-after. Kick off the Great Taste by toasting a tasting of our only half barrel in Wisconsin.

2:30 P.M. - APPLE ALE 2012: STYLE: Fruit / Vegetable Beer. We kept a couple quarter barrels for the Great Taste from the 2012 harvest!

3:30 P.M. - SERENDIPITY, HAPPY ACCIDENT FRUIT ALE: STYLE: Fruit / Vegetable Beer. Cherries, Cranberries and Apples combined to make this fruit ale, Only in Wisconsin.

4:30 P.M. - CHERRY STOUT 2012: STYLE: American Stout. Our last Cherry Stout keg from the cellar.



Celebrating 20 Years
1993 - 2013



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2400 State Hwy 69 | New Glarus, Wisconsin 53574

NewGlarusBrewing.com 

NEW HOLLAND BREWING CO. | 534

Brewmaster: John Haggerty

www.newhollandbrew.com

66 E 8th St, Holland, MI, 49423 | 616-355-6422

New Holland Brewing Company's deep roots in the craft industry go back to 1997. Our role as an integral member of the artisan approach is something we take seriously, yet engage lightheartedly. We believe the art of craft lives in fostering rich experiences for our customers, through creating authentic beer, spirits and food while providing great service. Recognized for our creativity and artistry, our mission to improve the lives of craft consumers everywhere is seen in our diverse, balanced collection of beer and spirits. New Holland brews and distills at two locations in Holland, Michigan: our production facility on the north side and our Pub & Restaurant in downtown Holland. The restaurant welcomes guests seven days a week and production tours are on Saturday afternoons. We welcome visitors and locals alike, and appreciate the opportunity to share our artisan approach through warm hospitality and enriching education. With just under 150 employees, New Holland Brewing Co. sells its beer and spirits across a growing regional landscape, while anchored in the upper Midwest. In 2012, our production facility underwent substantial development including the tripling of our brewing capacity through outdoor fermentation, the addition of a centrifuge and the expansion of our Dragon's Milk cellar. In 2013, the company is expanding its distilling capabilities, renovating the downtown Holland Pub & Restaurant and focusing on the integration of Michigan agriculture; hops, wheat and barley, into several new and existing brands.

MAD HATTER: Style: American IPA. O.G.: 14.0. IBU: 55.0. ABV: 5.8. Dry-hopped for a distinctive, floral hop aroma; subtly balanced with delicious malt notes.

FULL CIRCLE: Style: Kölsch. O.G.: 11.5. IBU: 26.0. ABV: 4.9. A kölsch-style beer, Full Circle is a refreshing celebration of our brewery's belief in balance.

THE POET: Style: Oatmeal Stout. O.G.: 15.0. IBU: 37.0. ABV: 5.2. Oats bring a creaminess and soft mouth-feel to rich, roasty malt character

SUNDOG: Style: American Amber / Red Ale. O.G.: 13.0. IBU: 33.0. ABV: 6.0. This amber ale pays tribute with toasty tones of caramel and a nutty finish, accented with Michigan cascade hops.

MONKEY KING: Style: Saison / Farmhouse Ale. O.G.: 13.5. IBU: 23.0. ABV: 5.6. A soft, medium body saison with subtle pepper character and fruity undertones.

DRAGON'S MILK: Style: American Double / Imperial Stout. O.G.: 23.0. IBU: 31.0. ABV: 11.5. Bourbon Barrel Stout - A stout with roasty malt character intermingled with deep vanilla tones, all dancing in an oak bath.

BEERHIVE: Style: Belgian Trippel.. O.G.: 19.5. IBU: 21.0. ABV: 8.5. Local bees create a spring wildflower-honey that lends a sweet, earthy complexity to a traditional style of beer with a balancing snap of ginger in the finish.

WHITE HATTER: Style: Belgian Pale Ale. O.G.: 12.6. IBU: 40.0. ABV: 5.5. Belgian White Pale Ale. Flavorfully blends the soft malt, fruity esters and delicate spicing of a Belgian White with hoppy citrus notes of an IPA. Pleasant hints of tropical fruit are framed with orange peel, chamomile, coriander and grains of paradise.

BLACK HATTER: Style: American Black Ale. O.G.: 14.2. IBU: 67.0. ABV: 5.56. Black IPA brewed with black malts which add dark, roasted flavors. Dry-hopped. Centennial finish.

RYE HATTER: Style: Rye Beer. O.G.: 14.6. IBU: 60.0. ABV: 6.12. Rye Pale Ale. Rye lends spiciness to the caramel-malt base, while creating a creamy texture. Dry hopping contributes a fresh citrus finish.

OAK AGED HATTER: Style: American IPA. O.G.: 12.5. IBU: 62.0. ABV: 7.22. Mad Hatter aged in Kentucky barrels. Round, smooth wood character brings a new dimension to dry-hopped, aromatic hoppiness.

FARMHOUSE HATTER: Style: Belgian IPA. O.G.: 12.2. IBU: 53.0. ABV: 5.07. Farmhouse IPA. Fermentation character from Belgian-born yeast, envelopes bright hop character with a spicy, tart farmhouse funk.

IMPERIAL HATTER: Style: American Double / Imperial IPA. O.G.: 20.0. IBU: 76.0. ABV: 9.4. Assertive dry-hopping provides an aromatic telltale nose, indicative of the robust, bitter symphony to follow. Bold hop character with lively grapefruit and citrus notes.

BLACK TULIP: Style: Tripel. O.G.: 19.6. IBU: 21.0. ABV: 8.8. Mysterious, alluring and seductive, yet tantalizingly elusive, these are all storied characteristics of the Black Tulip.

DUBBEL NECK: Style: Belgian Pale Ale. O.G.: 17.6. IBU: 16.0. ABV: 6.0. A Belgian style amber ale.

ALLIANCE ALE: Style: American Amber / Red Ale. O.G.: 17.3. IBU: 70.0. ABV: 6.6. A hoppy reddish amber ale utilizing North American Barley and Chinook Hops.

DRAGON'S MILK RESERVE: SMAUG'S BREATH: Style: American Double / Imperial Stout. O.G.: 23.0. IBU: 31.0. ABV: 11.5. Dragon's Milk, spiced with dry roasted Chili de Arbols. Aged for six months.

RITTER: Style: German Pilsener. O.G.: 12.8. IBU: 40.0. ABV: 4.5. A traditional German style pilsner utilizing 100% German malt and hops

INCORRIGIBLE: Style: American Wild Ale. O.G.: 11.5. IBU: 26.0. ABV: 4.9. Sour Wheat Ale, soured and aged in Bordeaux Oak Barrels.

NEW HOLLAND[®] ~ BREWING ~

SPECIAL TAPS SCHEDULE

2:30 SMAUG'S BREATH

DRAGON'S MILK AGED WITH CHILES

3:30 DUBBEL NECK

BELGIAN DUBBEL

4:30 BLACK TULIP

BELGIAN TRIPEL

RUN THE NEW HOLLAND .05K!



We'd like to raise a glass to the MHTG for another medal-worthy Great Taste of the Midwest. *Cheers!*

CRAFT BREWED IN HOLLAND, MI • NEWHOLLANDBREW.COM

NORTHWOODS BREWING CORP. | 104

Brewmaster: Tim Kelly

www.northwoodsbrewpub.com | info@northwoodsbrewpub.com

3560 Oakwood Mall Dr, Eau Claire, WI, 54701 | 715-552-0510

Established 2007. Northwoods Brewpub and Grill brought the fine tradition of craft brewing to Eau Claire. Now the first microbrewery in west central Wisconsin is the place to be! It's all woodsy and warm in our lodge-like bar. Hang out with friends, shoot pool for free, or melt into the comfy chairs in the lounge. Whether you want to let loose, play trivia, or have an intimate conversation there's a spot waiting for you. Did we mention the 28 tap beers? Your thirst stops here. Enjoy handcrafted ales, Norske Nook pies, and the legendary Walter's Beer.

FLOPPIN' CRAPPIE: Style: English Pale Mild Ale. IBU: 25.0. ABV: 5.0. A Biker Beer!

Voted best beer at Sturgis Brewfest 2004. Brewed with Caramel, Black and 2 row Pale Malt and Fuggle hops. It has a caramel malt sweetness, low hp bitterness and aroma. A pub favorite. This is an English Mild that is reddish brown in color.

LIL' BANDIT BROWN ALE: Style: English Brown Ale. IBU: 25.0. ABV: 4.5. Our silver medal winner at the Great American Brewfest in Denver, Colorado! This is an English Brown Ale. Brewed with Caramel, Chocolate, Black and 2 Row Malts it gives this ale a light chocolate and roasted flavor. Fuggle hops contribute a low hop bitterness and aroma.

WALTER'S BEER: Style: Light Lager. IBU: 20.0. ABV: 4.0. It's back and it's here! Brewed by the Walters Brewing Company for over 100 years we decided to bring this classic lager back. This is an all malt lager aged for 40 days at near freezing temperatures to smooth out the flavors and the saaz hop bitterness and aroma. The beer that is beer is back.

WALL-IPA: Style: American IPA. IBU: 40.0. ABV: 5.5. An American style India Pale Ale. This beer is highly hopped. It is brewed with Munich, Caramel, and Breiss 2 Row Pale Malt that gives this ale a bready, caramel malt character with fruity, citrusy cascade hop flavors. Crisp, bitter finish.

O'FALLON BREWERY | 313

Brewer/Owner: Brian Owens

www.ofallonbrewery.com

26 West Industrial Dr, O'Fallon, MO, 63366 | 636-474-2337

Founded in 2000, the O'Fallon Brewery produced and sold 6,000 barrels in 2011 and expects continued growth in 2012. O'Fallon brews five everyday beers: O'Fallon 5-Day IPA, O'Fallon Wheach, O'Fallon Hemp Hop Rye, O'Fallon Smoked Porter (2004 GABF® Gold Medal in the smoked beer category) and O'Fallon Gold. O'Fallon is also known for its seasonal beers, including O'Fallon Pumpkin, O'Fallon Cherry Chocolate and O'Fallon Black Hemp.

KITE TAIL: Style: Cream Ale. IBU: 10.0. ABV: 4.5. Light-bodied and refreshing this beer is based on the Cream Ale style...an original American beer modeled after the light lagers of its time. A subtle tartness adds to the crisp finish of the beer and makes for a great summer quencher.

WHEACH: Style: Fruit / Vegetable Beer. IBU: 7.0. ABV: 5.1. O'Fallon Wheach is one of our biggest success stories. We take our award-winning American Hefeweizen and add a touch of peach for a re-freshing, crisp, very drinkable beer. Reach for a Wheach!

5-DAY IPA: Style: American IPA. IBU: 66.0. ABV: 6.1. You have to taste this dry-hopped beer! It's an American Style India Pale Ale brewed with seven grains and three domestic hop varieties. We call it "5-DAY IPA" because we add hops after fermentation and the beer sits for an extra five days with this additional hopping. The result is a beautiful pale ale with malty sweetness up front and big Cascade hops in the finish—a wonderfully drinkable IPA!

RAGER RED: Style: American Amber / Red Ale. Try this medium-bodied red ale, a malty brew with hints of caramel and toasted bread. It's smooth and balanced, with a subtle earthy and spicy flavor and aroma from the hops and peated smoked malt. It's the perfect beer to transition from the heavy dark beers of winter to the lighter more quaffable beers of summer.

O'SO BREWING CO. | 523

Brewmaster: Mike Krause | **Founder/CEO:** Marc Buttera | **Vice President:** Katina Buttera

www.osobrewing.com | osobrewing@gmail.com

3028 Village Park Dr, Plover, WI, 54467 | 715-254-2163

Established 2007. O'so is currently undergoing an expansion that will bring its production to around 5000bbls for 2012. Yeh, yeh, I know we said that last year, but financing was pretty hard to get. We found a used 30bbl brewhouse and a bunch of used fermenters and now are ready to do some serious brewing. Little old Plover will still be our home but our beer lineup will certainly expand. Keep an eye out for us in the next few years.. some seriously exciting things are on the horizon!

BRETT DANK™: Style: American Amber / Red Ale. O.G.: 22.2. IBU: 62.0. ABV: 9.0. Dank Imperial Red Ale base aged in oak barrels with Brett wood yeast. Creates a funky nose with mild tartness.

KARTOFFEL BOCK™: O.G.: 1.08. IBU: 41.0. ABV: 8.3. A decoction mashed Maibock brewed with 17% local potatoes for the Beer Geeks T.V. Show airing late summer or early this fall.

WEE ON THE LAM: Style: Flanders Oud Bruin. O.G.: 1.096. IBU: 40.0. ABV: 8.2. Wee Heavy refermented with Brett Lambicus..... Intense!

BOURBON BARREL NIGHT TRAIN™: Style: American Porter. O.G.: 1.074. IBU: 40.0. ABV: 7.2. Straight Night Train base; 2012, Aged 9 months in fresh bourbon barrels.

LUPULIN MAXIMUS™: Style: American Double / Imperial IPA. O.G.: 1.086. IBU: 74.0. ABV: 8.9. The second you open this bottle there is no mistaking that this is not your average IIPA. Massive hop additions of the most obnoxious breeds put this taste bud burner in a league all its own. Our bet is that you will think it is O'so Freakishly good!

IMPERIAL BLACK SCOTCH™: Style: Scotch Ale / Wee Heavy. O.G.: 1.09. IBU: 40.0. ABV: 8.7. English Scotch Ale brewed with Simpsons Golden Promise malt and a touch of Peated malt, for subtle smoky phenolic notes.

MEMORY LANE: Style: German Pilsener. O.G.: 1.048. IBU: 32.0. ABV: 4.7. German style Pils brewed to help fight Alzheimer's Disease. 5% of proceeds go to Wisconsin Alzheimer's research fund monthly!

**the O'so
booth is
being
brought to
you by the
number**

6

ponder this.....
strings on basic guitar
sides of a cube
Latin prefix sex
feet buried when you die
term of US Senator
touchdown points
human senses
legs on an insect

6 years old, 6th year at the Great Taste,
minimum 6 taps at our booth pouring
all day. Here's to 6 more great years!
Cheers



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1-800-542-8642

ODD SIDE ALES | 126

Brewer and Owner: Chris Michner

oddsideales.com | info@oddsideales.com

41 Washington Ave, Suite 160, Grand Haven, MI, 49417 | 616-935-7326

Odd Side Ales, one of the fastest growing breweries in Michigan. Born in an old piano factory in downtown Grand Haven, Michigan, Odd Side Ales first opened its doors in March 2010. We've grown steadily since that first brew, but have never lost sight of our initial goal: to create a variety of complex beers, each with its own unique flavor.

BEAN FLICKER: Coffee Blonde Ale—Looks deceiving—A light coffee and chocolate notes with gentle grains.

MAYAN MOCHA STOUT: Inspired by Mexican hot chocolate, this smooth stout will keep you coming back for more! It is carefully blended with Dutch chocolate coffee, cinnamon, nutmeg, and habaneros which will leave you with the perfect balance of chocolate and heat.

CITRA PALE ALE: This light and crisp ale is sure to capture your taste buds. Not quite a pale ale not quite an IPA. This is our flagship beer which is brewed exclusively with citra hops. The aroma is an intoxicating bouquet of grapefruit, tropical fruit, lemon, and pine.

FIREFLY: The blend of papaya and a small dose of habaneros provide an ideal mixture of spicy and sweet.

OHIO BREWING CO. | 210

Owner/Manager of Brewing Operations: Chris Verich

www.ohiobrewing.com | info@ohiobrewing.com

451 South High St, Suite B, Akron, OH, 44311 | 330-252-8004

Established in 1997, Ohio Brewing Company is back again at the Great Taste of the Midwest beer festival. Ohio Brewing beers are produced at our brewery in downtown Akron. We are located at 451. S. High St., Suite B in the historic Selle building. While there is no restaurant or pub currently on premise, fans are welcome to tour our production facility. Please contact us in advance for tour reservations. Ohio Brewing has just opened a taproom so now you can enjoy our beers by the pint! Check our website or facebook for special events and new tapings!

VERICH GOLD: Style: Kölsch. O.G.: 12.0. IBU: 21.0. ABV: 5.0. People's Choice Awardwinner at 2010 Cleveland Oktoberfest. Our lightest regular brew. Modeled after the German Kölsch-style ale, our Gold is bone dry with a soft malt flavor and delicate hop bitterness. Our American made cousin is clean tasting, refreshing and smooth.

BUCKEYE BLONDE: Style: Witbier. O.G.: 10.5. IBU: 18.0. ABV: 4.5. An extremely drinkable Belgian Wheat ale with a subtle, spicy finish that is very refreshing and will take you back to the cafes of Brussels.

O'HOPPY ALE IPA: Style: American IPA. O.G.: 16.0. IBU: 70.0. ABV: 7.0. An American India Pale Ale, this fine brew is a hop head's delight! Wonderfully hoppy aromas are noticed first, followed by a rich, slightly fruity mouth feel and then finished with a sophisticated hop bitterness. This one's not for the timid!

STEEL VALLEY STOUT: Style: American Stout. O.G.: 14.5. IBU: 35.0. ABV: 6.2. Silver Medal Winner at 2011 International Beer Fest at the the Cleveland IX Center. Bronze Medal winner at the World Beer Championships and Best Stout at 2009 Ohio Brew Week. This classic stout is dry, brisk, richly bodied with a deep black color filled with roasted coffee-like flavors.

OLD BAVARIAN BEER CO. | 320

523 West College Ave, Appleton, WI, 54911

The Old Bavarian Beer Co. was established in 2009 to bring locally produced authentic German style beers to northwest Wisconsin. All our beers are produced using only the finest imported German barley and hops and traditional brewing methods for a truly authentic German flavor. These beers are produced at the Fox River Brewing Company under the supervision of Old Bavarian's master "bierbrauer."

MUNICH LAGER: Style: Munich Helles Lager. O.G.: 1.05. IBU: 21.0. ABV: 5.1. This Bavarian pale (helles) lager is a malt accentuated beer that is not overly sweet, but is rather focused on malt flavor with an underlying hop bitterness for a smooth balanced profile. This style of beer was created in Munich in 1895 at the Spaten brewery to compete with Pilsner style beers.

KLOSTER BOCK: Style: Maibock / Helles Bock. O.G.: 1.075. IBU: 30.0. ABV: 7.4. Our Maibock or Helles bock is a "masterpiece" of malt and hops. It's a deep golden color with a thick creamy head and a strong and malty aroma. Our version is more aggressively hopped than others Maibocks for a refreshing but balanced finish.

"TANJANATOR" DOPPELBOCK: Style: Doppelbock. O.G.: 1.076. IBU: 25.0. ABV: 7.2. This is a very strong rich and malty full-bodied beer that has a caramel nutty/chocolate flavor for complexity. Like many other versions of doppelbock, our version also has a name ending in "-ator" in tribute to our owners wife and business partner.



NEW HOLLAND[®] ~ BREWING ~

OUR WORLD IS SPEEDING UP. CLOCKING IN. AND STRAILING TIME. THE TO-DO LIST IS GROWING LONGER. BUT OUR LIVES ARE GROWING SHORTER. GETTING OFF THE GRID IS HARDER THAN EVER. IT'S TIME TO STEP BACK. TO STOP BEING TOO RUSH ALL THE TIME. IT'S TIME TO BREAK THE RHYTHM OF A LIFE THAT'S TOO FAST. LET'S TAKE TIME TO TALK AND TASTE. LET'S DECIDE TO LINGER OVER FLAVORS AND CONVERSATIONS. LET'S DECIDE TO LIVE DELIBERATELY. TODAY. IF WE FORGET HOW TO ENJOY OUR LIVES. THEN EVEN IF WE WIN. WE LOSE. IF WE FORGET HOW TO BREATHE. WE FORGET HOW TO LIVE. LET'S TAKE TIME TO TURN DOWN THE NOISE AND TURN OFF THE SCREENS. LET'S EAT AND DRINK TOGETHER. TALKING AND SHARING. INDULGING IN THE UNRUSHED MEAL. MINDFUL OF WHAT MATTERS. WE CAN EAT AND DRINK LIKE NO GENERATION BEFORE. THE WORLD IS IN OUR GLASS AND ON OUR PLATE. LET'S NOT MAKE THIS HARDER THAN IT HAS TO BE. GROWING OUR TASTES WITH JUDGEMENT OR PREJUDICE. FLAVOR IS WITHOUT LIMITS. SO ENJOY AS YOU PLEASE AND FOR YOURSELF. SLOW DOWN. LET YOUR MIND WANDER.

•STOP & TASTE•



newhollandbrew.com

OLDE PENINSULA BREWPUB | 426

Brewmaster: Dan Kiplinger

www.oldepenkazoo.com

200 West Michigan Ave, Kalamazoo, MI, 49007 | 269-343-2739

Olde Peninsula Brewpub is located in downtown Kalamazoo, MI and was opened on St. Patrick's Day 1996 making us Kalamazoo's first Brewpub. We have a full food menu in addition to six year-round beers plus seasonal specialties that vary throughout the year. Additional beers available at our table.

ROCKIN' RAZBERRY WHEAT: 5.5% ABV, Style: American Flavored Wheat Beer. Made with American malted 2-row barley and malted red wheat. This beer has a nice hint of raspberry which gives it great drinkability. It is not sweet, syrupy, nor wine-like. It goes well blended with our Stout Chocula for a nice raspberry/chocolate black and tan.

OP IPA: 6.75% ABV, 60 IBU, Style: American IPA. This is brewed to be an everyday of the year IPA that emphasizes flavor and aroma more than gratuitous bitterness.

STOUT CHOCULA: 5.25% ABV, Style: Chocolate Stout. Designed to have a balanced chocolate flavor without tasting like chocolate candy or on the other extreme, dry and bitter-chocolate. Malt holds up the chocolate flavor without being sweet while still letting the stout base shine through.

SUMMER HEFEWEIZEN: 5.25% ABV, Style: German Hefeweizen. Made with 100% German wheat, malted barley, hops, and yeast. A German Hefeweizen focused on subtle and balanced traditional German Hefeweizen flavors. While there are the expected clove, banana, and even bubble gum flavors, none of them dominate this delicately delicious rendition of the German favorite.

ALSTERWASSER: (pronounced Ullstuh-vasser) 4.75% ABV. Alsterwasser is a Radler made with Hefeweizen and lemonade -- a German version of a Shandy. This is a perfect session beer on a hot summer day. A must try!

AGED IPA DOBLE DEL DIABLO EL SEGUNDO (DEVIL'S DOUBLE IPA THE SECOND): 11.0% ABV. Spicy hop aromas and clean herb-like earthy bitterness accentuate this menacing brew. This beer was brewed to be ultra balanced and smooth, the hops used were picked for their lack of citrus, pine, and catty flavors/aromas. A truly unique and quaffable high gravity brew. This aged version drinks like a hoppy barley wine and is too smooth!

DOPPELDUNKEL WEIZENBOCK: 7.0% ABV, Style: German Weizenbock. A dark wheat beer similar to OP Dunkelweizen but taken to the next level. This beer has many of the same characteristics as Hefeweizen, but is darker and much stronger. Its dryness still allows this beer to be refreshing even on a hot day and is a not-to-be-missed classic German beer style.

ONE BARREL BREWING CO. | 532

Brew Master: Peter Gentry | Head Brewer: Dan Sherman

www.onebarrelbrewing.com | info@onebarrelbrewing.com

2001 Atwood Ave, Madison, WI, 53704 | 608-630-9286

One Barrel Brewing Company is rooted in historic brewing lore.

Founded during the 377th annual meeting of the Gentleman's Brewing and Distilling Society, it was decreed that OBBC would showcase how approachable making and drinking all manner of beer can be.

PENGUIN PALE ALE: Style: American Pale Ale. IBU: 40.0. ABV: 5.7. A good example of the American twist on the English classic. It is more of a deep bronze than pale gold, as is common for the style, and has a unique malt profile due in large part to the addition of 20% Wheat Malt. It is balanced by a strong American hop structure. A generous dry hopping lends a pleasant floral and citrus aroma and taste to this popular mainstay on our menu.

#2 STRONG ALE: Style: Belgian Strong Dark Ale. IBU: 24.0. ABV: 10.0. The Brew Master entered his home brewed version of this OBBC favorite in the US Beer Tasting Championships in 2010 and came home a winner. It is as delicious as it is unique, a dark amber color with a heavy clove nose and a deep, sweet flavor and finish. We use dark Belgian candy sugar to kick up the alcohol and balance out the assertive Belgian strong ale yeast flavors.

BEETLEJUICE! BEETLEJUICE! BEETLEJUICE!: Style: Fruit / Vegetable Beer. IBU: 37.0. ABV: 6.1. Brewed special for the Great Taste, this beer is brewed with beets from the brewer's garden! It is rooted in the style of an APA, although it uses 40% wheat malt. It has a fruity hop character and a mildly pleasant and earthy beet flavor. This beer is truly an ode to all great Midwestern things; hard work, the family farm, good beer, and home-grown beets...not necessarily in that order.

BILBO BAGGINS: Style: American IPA. IBU: 69.0. ABV: 6.2. This style has become a recent American craze so we had to try our hand at one. It is black in color but very smooth and does not have a bitter malt flavor found in many stouts and porters. Then we hop the holy hell out of it, including a dry hop addition that gives it a strong citrus aroma and vibrant hop flavor resulting in a well-balanced black ale.



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www.merchantmadison.com

PEACE TREE BREWING CO. | 304

Brewmaster: Joe Kesteloot

www.peacetreebrewing.com | beer@peacetreebrewing.com

107 West Main St, Knoxville, IA, 50138 | 641-842-BREW

Established in 2009. Peace Tree Brewing Co is a small production microbrewery in Knoxville IA. It was started in a refurbished building and acquired its name from a local historic landmark the "Peace Tree". The brewery taproom opened up in late 2009 and started serving the full flavored beer being brewed in small batches by brewmaster Joe Kesteloot. In March of 2010 the full packaging brewery opened and Peace Tree Brewery began to package the flagship beers that are now it's staples. Since then the brewery has expanded to eight bottled beers a number of seasonal beers and even a Cider. But Peace Tree still stays true to their small batch roots and continues to put out interesting and experimental beers on a regular basis.

TEMPLETON RED: Style: American Amber / Red Ale. ABV: 5.8. Our American red ale barrel aged in Templeton Rye Whiskey barrel for nearly a year. Hints of Oak and vanilla add complexity to this malty red ale.

BRETT CORNUCOPIA: Style: Saison / Farmhouse Ale. ABV: 7.5. Saison farmhouse ale brewed with local Iowa sweet corn, mildly hopped and fermented with a Belgium saison yeast. Then aged in an oak barrel for 2 years with Brettanomyces wild yeast.

SIDEKICK KÖLSCH STYLE: Style: Kölsch. ABV: 5.0. This beer is brewed with pale malted barley, wearing the mask of a lager this cold fermented ale packs a wallop of flavor with a nice clean crisp finish. We use a Kölsch style yeast and hop it ever so slightly to bring a nice bitterness to the beer. Kölsch is actually a beer brewed in Cologne, Germany which is why we use the word "style".

BLONDE FATALE: Style: Belgian Strong Pale Ale. ABV: 8.5. This is an unfiltered Belgian Style Blonde Ale. The beer is blonde in color from the pale malted barley varieties. It is delicately hopped with Styrian Golding and Celeia for medium bitterness and aroma. Sugars are added for higher attenuation, following the practices of some Belgian brewers. Belgian ale yeast is used to add complex flavor esters. This beer is unfiltered and yeast is left in for additional conditioning. This beer is named Fatale because it is 8.5% ABV and will catch up with you if you're not careful.

RED RAMBLER: Style: American Amber / Red Ale. ABV: 5.8. Since the brewery is located in what was once a Nash Rambler car dealership, it seemed appropriate to honor this history with a beer. The Red Rambler Ale is also one of the most popular in our taproom with its deep red color and malty flavor. The malt character is balanced with three varieties of hops. It is a versatile beer that can be enjoyed alone or pairs well with a broad spectrum of foods, especially flavorful meat, fish and cheese.

HOP WRANGLER: Style: Belgian IPA. IBU: 70.0. ABV: 6.25. Hop Wrangler is a multi-national take on the classic India Pale Ale, which is known for its intense hop bitterness, flavor and aroma. We use American, English and Belgian malts for flavor, body and color. This brew includes six hop additions of American and English hops, one each in the mash and first wort, three in the boil and finally a dry hop addition in the fermenter. It is finished with Belgian yeast which develops esters that complement the bouquet of hop aromas.

FALCONERS IPA: Style: Belgian IPA. ABV: 5.5. A belgo IPA brewed with 100 percent Falconer's Flight hops giving some citrus characteristics and bitter notes. Belgian yeast is used adding some fruity, spicy and bubble gum esters. More Falconers Flight hops are added in the dry hopping along with a healthy dose of Citra hops to add a fresh burst of hop flavor and aroma.

PEARL STREET BREWERY | 204

Brewmaster: Joe Katchever

www.pearlstreetbrewery.com | info@pearlstreetbrewery.com

1401 Saint Andrew Street, La Crosse, WI, 54603 | 608-784-4832

Established 1999. Pearl Street brewery began as a family owned operation down in a basement on La Crosse's fabled Pearl Street. The tiny, underground brewery quickly started producing award-winning ales and lagers. After years of organic growth and expansion, the brewery is still family owned and operated but now resides in the infamous and historic La Crosse Rubber Mills building, located in La Crosse's lower northside depot neighborhood. The Rubber Mills was well known for being the place where rubber boots for brewers and other tradesmen (and rubber horseshoes) had been made for over a century. Now, comfortable in their new home, the PSB crew carries on, using all natural and organic ingredients to brew their beers.

DTB BROWN ALE : Style: American Brown Ale. ABV: 5.5. This long-time La Crosse standard is brewed with seven malt varieties that create a complex, nutty flavor with roasted undertones. Hopped with both American and Brit hops. Gold Medal Winner at the World Beer Championships.

"THAT'S WHAT I'M TALKIN' 'BOUT" ORGANIC ROLLED OUT STOUT:

Style: Oatmeal Stout. ABV: 6.0. Chock full o' organic rolled oats, chocolate and black malts, and American and British hops, this is one full-flavored stout with a black body and creamy mocha head.

RUBBER MILLS PILS: Style: German Pilsener. ABV: 5.0. A passionate pilsner lager brewed with Wisconsin malt and German whole leaf hops. Yellow in color, with a crisp finish and fresh hop character throughout.

DANKENSTEIN IIPA: Style: American Double / Imperial IPA. O.G.: 19.2. IBU: 109.0. ABV: 9.5. Winner of the 2008 Great Taste “Best Over-the-Top Beer” (Isthmus)! Fire-brewed Imperial IPA. Colossal quadruple-hoppings in the brewkettle. Unfiltered and naturally carbonated in its bottle for the freshest flavor.

PEARL STREET PALE ALE: Style: American Pale Ale. ABV: 6.0. A full-bodied American Pale Ale and local favorite! This classic Pearl Street original has been brewed in La Crosse since 1999. It’s got a pleasant hop bitterness and is dry-hopped for a flowery nose.

EL HEFE BAVARIAN HEFEWEIZEN: Style: Hefeweizen. ABV: 5.0. A Bavarian-style wheat beer brewed with American barley and wheat malts, fermented with Weiherstephan yeast for a subtle banana clove aroma typical of the style. Traditionally unfiltered and usually served with a wedge of lemon.

SPECIAL RELEASES

2:30 P.M. – 2103 RASPBERRY TAMBOIS: STYLE: Fruit / Vegetable Beer. ABV: 8.0. A tribute to our own, sometimes tart but always effervescent Tami, this tart and effervescent Belgian style Framboise is actually brewed with yeast and bacteria cultures found in the spontaneously fermented beers of the Lambic region of West Flanders. Aged on tons of locally-grown, fresh organic raspberries.

4:00 P.M. – ME, MYSELF, & IPA: STYLE: American IPA. IBU: 60.0. ABV: 6.5. Meet our newest addition to the Pearl Street family! Our first-ever IPA is brewed for the hop lover, with over two-and-a-half pounds of our favorite hops per barrel. Selected specifically because of their aromatic qualities, the hops contribute a pungent blend of grapefruit, tangerine, and floral notes. A big all-malt bill is not watered down with honey or other sugary adjuncts. This could be the most well-balanced IPA you’ve tried yet!

PEOPLE’S BREWING CO. | 119

Owner/Brewmaster: Chris Johnson

www.peoplesbrew.com | sales@peoplesbrew.com

2006 North 9th St. Road, Lafayette, IN, 47904 | 765-714-2777

The People’s Brewing Company provides high quality hand-crafted beer and education of the craft beer industry to the people of Lafayette and the state of Indiana while providing community leadership with environmentally friendly business practices. We offer a taproom and tours of our facility. Our staff is fully trained on the brewing process, beer styles, and beer production. We encourage our customers to become educated on craft beers and local beer history. Founded in 2009 by brewer Chris Johnson, formerly head brewer at Lafayette Brewing Company, and Brett VanderPlaats. Making flavorful session “beer for the People!”

PEOPLE’S PILSNER: Style: German Pilsener. IBU: 42.0. ABV: 4.5. This beer is a twist on the Northern German style Pilsner, also known as Dortmunder or Export style Pilsner. These beers made use of hard water, like that of Lafayette, for that reason more malt was used and just enough hops to balance the beer. Rather than change the “locally raised water”, we have added some Caramalt to our Pilsner malt bill to give this beer some malt character. We’ve chosen Santium hops, which have a slightly spicy character, in a very simple hop schedule. The result is a clean finishing Pilsner beer, unique to the Lafayette area and our wonderful local water.

SGT. BRAVO PALE ALE: Style: American Pale Ale. IBU: 39.0. ABV: 4.8. This American Style Pale Ale is a well balanced beer with a sweet malt character balanced with floral and citrus hops. Brewed with American Pale Ale malt and a touch of Caramalt, this beer has a light-medium body and a rich golden color. We exclusively used whole cone Bravo hops in the Kettle and in our Hop Back to give this beer a bold hop aroma and mouthfeel. The perfect session ale for warm Hoosier days.

AMAZON PRINCESS IPA: Style: American IPA. IBU: 62.0. ABV: 6.2. American Style India Pale Ale. We used American base malt with a small addition of Crystal malt to give this beer an orange hue. Hopped exclusively with Simcoe Hops giving this beer a tropical flavor and aroma. Passion fruit and grapefruit dominate the flavor and aroma characters.

PEOPLE’S MR. BROWN: Style: American Brown Ale. IBU: 47.0. ABV: 7.0. American Style Brown Ale... “That’s Mr. Brown to you!” We used a lot of base malt and four different dark malts in this beer resulting in a complex malt character and a warming alcohol flavor. This is a great cold weather beer, warming and smooth to take away the chill. We balanced it with Kent Goldings hops.

SPACE COWBOY DOUBLE IPA: Style: American Double / Imperial IPA. IBU: 96.0. ABV: 9.0. American Style Double India Pale Ale with a huge citrus hop flavor. We used American base malt with a very small addition of Crystal malts to give this a light-golden hue. Additions of Summit, Galaxy, and 7C’s hops lend grapefruit flavors with hints of pine and pineapple. Space Cowboy IIPA is extremely hoppy and higher in alcohol than a typical IPA. This is a limited small batch release.

PERENNIAL ARTISAN ALES | 531

Brewmaster: Phil Wymore

www.perennialbeer.com

8125 Michigan Avenue, St. Louis, MO, 63111

The 9,200-square-foot brewery includes a dedicated, temperature-controlled fermentation and barrel-aging cellar. Perennial also has a 3,200-square-foot tasting room, as well as a beer garden, onsite. Perennial produces two flagship beers: Hommel Bier, a dry-hopped Belgian Pale Ale; and Saison de Lis, a Belgian Farmhouse Ale brewed with chamomile flowers. Perennial's "In Season" category utilizes locally sourced, seasonal ingredients. Some of these ingredients include: black walnuts in Black Walnut Dunkel, peaches in Peach Berliner Weiss, and cushaw squash in Peace Offering. Perennial's "The Cellar" category features several styles of beers that have the ability to be cellar aged, including high alcohol beers, spirits barrel-aged beers, and wild fermented ales.

HOPFENTEA: Style: Berliner Weissbier. O.G.: 9.0. IBU: 10.0. ABV: 4.5. Berliner Weisse steeped on tropical tea. This beer was brewed at Perennial in collaboration with The Hopleaf in Chicago. The custom tropical tea blend we steeped this beer with includes mango, papaya, hibiscus, rose hips, lemongrass, orange peel, and cinnamon. This beer will beat the heat.

WOODSIDE: Style: Tripel. O.G.: 21.0. IBU: 30.0. ABV: 9.1. Belgian Tripel brewed with Missouri wild honey. Finishes dry, crisp, and refreshing for a beer of it's size.

BARRY RYE: Style: Rye Beer. O.G.: 18.0. IBU: 40.0. ABV: 8.2. Rye Ale fermented on local blackberries. Another music-inspired beer, Barry Rye is the latest addition to the Perennial playlist. It's very balanced, with notes of rye spiciness and blackberry juiciness - kind of like some of Barry's soul hits from the 70s.

BREW FOR THE CREW: Style: Märzen / Oktoberfest. O.G.: 13.0. IBU: 11.0. ABV: 5.6. Oktoberfest. This is a fairly traditional festbier brewed for our friends at the restaurant Farmhaus in St. Louis. Finishes crisp and dry with nice Munich maltiness and slight sulphur notes from the fermentation profile.

RECITAL: Style: Belgian IPA. O.G.: 18.0. IBU: 70.0. ABV: 8.5. Belgian IPA. Brewed in collaboration at Perennial with Deschutes Brewmaster, Brian Faivre. This is a really hoppy beer, clocking in at 3 lbs of hops per barrel. It is double dry hopped with Simcoe and Galaxy and has a dry, fruity finish from Unibroue's house strain.

BARREL-AGED ABRAXAS: Style: American Double / Imperial Stout. O.G.: 30.0. IBU: 90.0. ABV: 13.0. Mexican Chocolate Stout aged in whiskey barrels. Abraxas is an Imperial Stout steeped on cacao nibs, ancho chilies, vanilla beans, and cinnamon. This base beer was aged in Rittenhouse Rye whiskey barrels for 14 months.

REAL ALE TENT

BARREL-AGED OUD BRUIN WITH TART CHERRIES: Style: Flanders Oud Bruin. O.G.: 13.0. IBU: 20.0. ABV: 5.5. This tart, Oud Bruin has been aging in wine barrels with several wild Belgian yeast strains for about a year. We added tart cherries from Michigan and racked off a cask.

PIECE | 414

Brewer Jonathan Cutler

1927 W. North Ave., Chicago, IL, 60622

Opened in July 2001, Piece has been serving fine quality, hand crafted ales and lagers, produced in small batches on our seven barrel brewhouse. Piece has won an impressive total of 20 medals at the World beer cup and The Great American Beer Festival. Most recently, a medal at the 2001 Great American Beer Festival, and 2006 Champion Small Brewpub and Brewer at the World Beer cup.

PIG MINDS BREWING CO. | 421

Brewmaster: Carson Souza

www.pigmindsbrewing.com | info@pigmindsbrewing.com

4080 Steele Dr., Machesney Park, IL, 61111 | 779-423-2147

Welcome to Pig Minds Brewing Co. Inc., located just 5 miles west of Interstate 39 in Machesney Park, Illinois, where we brew beers with no boundaries. Featuring a uniquely designed vegan and vegetarian friendly food menu.

ISOLATION: Style: American IPA. ABV: 7.0. A medium bodied I.P.A. brewed with Simcoe, Galena and Citra Hops.

MOTHER SUPERIOR: Style: American Porter. American Porter

SAY!SON!: Style: Saison / Farmhouse Ale. ABV: 6.0. A Belgian Saison with a little spice.

YELP'S PIG SLOP OF THE BOAR: Style: Belgian Dark Ale. ABV: 9.0. Raspberry Belgian Bacteria Ale, aged in Jack Daniels Barrels.

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PIGEON RIVER BREWING CO. | 110

Brewmaster: Nathan Knaack
W12710 US HWY 45, Marion, WI 54950
www.pigeonriverbrewing.com

Pigeon River Brewing Co. began on the shores of the Pigeon River in Marion, WI when high schoolers Nate Knaack and Brett Hintz put their heads together to try brewing beer.

Several years later, Nate attended UW-Platteville, where he met Matt Wichman as members of the campus Brew Club. Nate and Matt pooled together to purchase a 1 bbl brewing system and a few bulk tanks from local dairy farmers. Throughout college, they experimented, developed, and perfected recipes until they know that they had arrived at a product which needed to be shared with the world.

In the fall of 2011, Nate and his wife Kayla purchased a former bar and restaurant to be converted into a brewery. Serendipitously O'so Brewing was in the process of expanding, so Nate and Matt jumped at the opportunity to purchase their 6 bbl brew system. Bring the story full circle, the pair hired Brett Hintz (the original brewer) as head brewer.

WET WILLIE: This stout has very rich chocolate flavors with just a touch of roasted and coffee notes. It is full bodied and has just the right amount of caramel-like sweetness to balance the flavors. Pours smooth and goes down smooth. The best way to describe this beer is to fill up your cup and let your taste buds do the talking. Approx ABV: 6%

ON YOUR KNEES MIDNIGHT WHEAT: This dunkelweizen is brewed with roasted wheat malt which gives it a color that is comparable to the Wet Willie. But don't judge this beer by color alone; it has the heart of a German wheat beer. Brewed with a wheat beer yeast and noble hops, this is a beverage best enjoyed by the liter in a German beer hall- but we're sure this festival is a close second. Approx ABV: 5%

TOWNIE: The lightest beer offering by Pigeon River, this American Blonde Ale is brewed to have a moderately malty clean flavor. Made with a combination of barley and corn and lightly hopped, this brew is the perfect complement to a summer afternoon. Expect a refreshing light beer that goes down easy! Approx ABV 4.5%

RUSTY MUSSEL: This Vienna Lager truly is a Pigeon River staple. Dark red in color and rich with malty flavors, this beer strikes the perfect balance between smooth and bold. This is a full bodied beer with a lot of caramel-like flavors and aromas that gives way chocolate notes and a touch of rich smokiness on the finish. Approx ABV: 6.6%

RED IPA: Like a tight-rope walker, this beer takes flavor to new heights and balances it perfectly. This is an American version of the traditional English IPA using American varieties of hops. A careful addition of roasted malt gives this IPA a unique red color. Expect citrusy, piney, resinous, and fruity hop flavor and aroma that balances the sweet malty backbone behind it. Light toasted or biscuit flavors blend with caramel notes meld with the symphony of smooth hoppiness that is truly magical. Approx ABV: 6%

PORT HURON BREWING CO. | 512

President/Brewery Chief: Tanner Brethorst
www.porthuronbeer.com | porthuronbeer@gmail.com
805 Business Park Rd, Wisconsin Dells, WI, 53965 | 608-253-0340

Port Huron Brewing Company derives its name from our Grandfather's 1917 Port Huron Steam Tractor, which operates to this very day. This fine machine embodies the values of our Family-Owned operation. Careful construction without haste, a full day of honest work, and taking time for relaxation & camaraderie after a job well-done. Regardless of the beer style brewed, we live and brew by our motto: Quality Built Beer.

POTOSI BREWING CO. | 321

Brewmaster: Steve Buszka
www.potosibrewery.com | info@potosibrewery.com
209 South Main St, Potosi, WI, 53820 | 608-763-4002

The Potosi Brewing Company was founded in 1852 and had a long rich history of brewing and distributing beer prior to closing its doors in 1972. The Potosi Brewery Foundation was founded in 2000 and organized a 501 (c) (3) non-profit corporation. A 7 million dollar restoration was completed and the doors opened for business in June 2008. The facility is home to the National Brewery Museum, Great River Road Interpretive Center, a Transportation Museum, Gift shop, brewpub, restaurant, and outdoor beer garden. The Potosi Brewery's mission is to channel profits into its markets served to support historic and education based initiatives as well as charitable causes, which truly make it a socially responsible corporate citizen.

POTOSI BELGIAN TRIPEL: Style: Tripel. O.G.: 24.0. IBU: 25.0. ABV: 10.0. Potosi's Belgian Tripel manages high alcohol content while simultaneously remaining fresh enough for summer sipping. The aroma and flavor are complex yet there is a sweetness from both the pale malts and the higher alcohol. The even balance of malts and hops hides most of the bitterness. All combined, some have said this beer has the flavor of strawberry shortcake. Belgian Tripel is a small batch special release, only available on tap for a limited time.

POTOSI BARLEY WINE: Style: American Barleywine. O.G.: 22.0. IBU: 60.0. ABV: 9.0. Special release American style barley wine.

TANGERINE IPA: Style: American IPA. O.G.: 16.0. IBU: 70.0. ABV: 6.5. Potosi Tangerine IPA is an IPA blended with 100% tangerine juice. It has a pine taste but the addition of tangerine not only provides for a citrus aroma, it erases the bitterness from your palate. This unique brew has converted many a beer drinker to become avid IPA lovers. Tangerine IPA is a specialty beer, only available on tap throughout the year.

POTOSI BELGIAN IPA: Style: Belgian IPA. O.G.: 15.5. IBU: 70.0. ABV: 7.0. Potosi's Belgian IPA is the child of American IPA hops and traditional Belgian yeast strains. This combination produces a cleaner bitterness and a pronounced dry edge. Belgian IPA is a developing style in Belgium and the US and is substantially more hoppy than the traditional Belgian beer. Belgian IPA is a small batch special release, only available on tap for a limited time.

POTOSI PILSENER: Style: Czech Pilsener. O.G.: 14.5. IBU: 27.0. ABV: 6.0. Czech Style Pilsener is a lager made the authentic ingredients; Saaz hops, Pilsener malt, Czech yeast. It's a lighter bodied beer that is exceptionally easy to drink. It has mild to medium bitter flavor with a crisp finish. Available year round is bottles and on tap.

POTOSI HEFEWEIZEN: Style: Hefeweizen. O.G.: 15.5. IBU: 13.0. ABV: 5.5. Potosi Hefeweizen is a German style wheat beer with flavors of clove and nutmeg with banana-like esters. Potosi Hefeweizen features 50% malted wheat and low hop presence. Because yeast is present, the beer will have yeast flavor, a characteristically fuller mouthfeel, and will be appropriately very cloudy.

RED EYE BREWING CO. | 127

Brewmaster: Kevin Eichelberger

redeyebrewing.com | hoprocketeer@fastmail.fm

612 Washington St, Wausau, WI, 54403 | 715-843-REDI

Established 2008. Located in Wausau's "near-east" neighborhood, just two blocks off of the downtown, our 5-Barrel system churns out creative, flavorful beers from our inspired brewmaster. Our ten taps pair four house beers with up to six seasonals throughout the year. We compliment our beer with a full menu, which focuses on wood-fired pizzas, sandwiches, salads, and appetizers.

THRUST: Style: American IPA. O.G.: 17.0. IBU: 75.0. ABV: 7.0. The full custom gospel of hops...6 varieties paired with a massive dry hop.

DYNA-MIGHTY-AMERICAN WHEAT: O.G.: 12.0. IBU: 30.0. ABV: 4.9. As bright as a summer day at the beach, this beer is clean and crisp...and refreshingly hoppy.

LEMONGRASS RYE: O.G.: 12.0. IBU: 22.0. ABV: 4.4. Say hello to a new kind of lemony beer. Light & refreshing, with a hint of lemongrass.

CHARLATAN-IMPERIAL STOUT: Style: American Double / Imperial Stout. O.G.: 19.0. IBU: 73.0. ABV: 7.6. Dark and delicious, this beer pairs complex dried fruit notes and roasted malt.

SCARLET 7: Style: Dubbel. O.G.: 17.3. IBU: 23.0. ABV: 7.0. Deep ruby in color, with hints of raisins and dark chocolate.

REAL ALE TENT

AMERICAN AMBER XXXTRA: Style: American Amber / Red Ale. O.G.: 15.3. IBU: 28.0. ABV: 6.1. A complex ruby ale...dry hopped extensively with Horizon & Nugget whole leaf hops.

BLUEBERRY LEMONGRASS RYE: O.G.: 12.0. IBU: 22.0. ABV: 4.4. Refreshingly light, this beer was brewed with flaked rye, fresh lemongrass, and finished in the cask with blueberry extract.

REVOLUTION BREWING | 501

Brewmaster: James Cibak

www.revbrew.com | info@revbrew.com

3340 N. Kedzie, Chicago, IL, 60618 | 773-588-2267

Established 2010. Revolution Brewing is Chicago's hometown brewpub located in historic, yet hip, Logan Square. Our third year of business has been quite exciting with the opening of our second floor "Brewer's Lounge" along with perfecting many of our traditional tasty ales, experimenting with bourbon and wine barrels and serving loads of bacon-fat popcorn, burgers, tempeh reubens and working with local farmers for some amazing seasonal pub grub. Owner Josh Deth and head brewer Jim Cibak worked together previously before launching the Revolution. Located inside an old print shop, our large brewpub features carved wooden fist, bourbon barrel staved walls, and ample room around the bar for pint in hand conversations. Free brewpub tours are offered every Saturday at noon. But, more excitingly and also in Chicago's Logan

Square neighborhood, we opened our production brewery, which is located at 3340 N. Kedzie. The celebration began on May 25, 2012 when we christened our new “crib” by opening our doors and inviting 3500 of our closest friends and fans to the massive shindig that was our Grand Opening Party. From the bands, food trucks, barrel aged beer booth, merchandise, and excessive amount of beer that was flowing, you don’t have to take my word on how awesome the event was...just ask a fellow Revolutionary! That same week, we opened our Kedzie Brewery taproom, which is currently open Wednesdays through Saturdays from 2-10pm, and features exciting brewery tours at 6pm on each of those days. With 3 year-round can and 3 year-round 22oz. bomber offerings, as well as an array of seasonal and specialty brews, it’s not difficult to find us at your local bottle shop or grocer. Just keep an ear to the ground and your eyes on our website, www.revbrew.com!

ANTI-HERO : 6.5% ABV, Original Gravity = 17 ° P, 70 IBUs. An American hop assault IPA that features a blend of four hop varieties; it creates a crisp bitterness and imparts massive floral and citrus aromas. It’s for all the ambivalent warriors who get the girl in the end. “Look, I ain’t in this for your revolution, and I’m not in it for you, Princess.”

OKTOBERFEST : 5.7% ABV, Original Gravity = 25 ° P, 25 IBUs. A classic German-style Oktoberfest beer that goes down smooth with a pleasant, toasty malt flavor. Hallertauer Mittelfruh hops give the beer a crisp balanced bitterness and spicy/earthy aroma.

ROSA : 5.8% ABV, Original Gravity = 15 IBUs. A highly drinkable ale steeped with hibiscus flowers and a touch of orange peel for a natural tartness and slight pink hue.

A LITTLE CRAZY : 6.4% ABV, Original Gravity = 14.5 °P, 35 IBUs. A Belgian Pale Ale that is a Little Crazy! Pale Ale, Munich & Caramunich malts provide a nice, toasty flavor with hints of caramel. Belgian Wit yeast ferments this beer, contributing hints of spice and a slight tartness. Dry-hopped with Cascade and Citra hops to drive home the aromas of fresh citrus rind.

EUGENE: 6.8% ABV, Original Gravity = °P, 28 IBUs. A striking, robust porter full of warmth and chocolate malt and is named after Eugene V. Debs, an American union leader and activist who led the Pullman railroad strike in 1894. An assortment of Belgian specialty malts form a complex structure of toasted grain and caramel flavors and Dark Chocolate malt makes this porter black as night and infuses its distinct intense, chocolate essence.

CROSS OF GOLD: 5.0% ABV, Original Gravity = 13.5 °P, 25 IBUs. Crisp golden ale with a delicate hop finish. This is our lightest ale and it is brewed with a bit of wheat malt for body and Munich and Aromatic malts for an undertone of honey-like sweetness. Lightly dry-hopped with Cascade hops for that classic American golden ale aroma. 2012 World Beer Cup Gold medal winner.

BOTTOM UP : 5.0% ABV, Original Gravity = 12.5 ° P, 14 IBUs. Our interpretation of this classic and refreshing Belgian style Wit ale is brewed with organic pilsner and wheat malts from Canada. Freshly ground coriander and Curacao orange peel along with a special Wit yeast strain contribute wonderful orange and citrus aromas and a crisp, yet silky mouthfeel.

COUP D’ ETAT: 7.6% ABV, Original Gravity = 17 °P, 50 IBUs. Our interpretation of this classic Belgian style is more highly hopped and stronger than most Saisons! A combo of American, Belgian and German malts such as Pilsner, Cara-pils, and Aromatic contribute a beautiful golden hue and faint hints of freshly baked bread. German Select hops are added in increasing amounts four separate times during the time in the brew kettle to impart a clean crisp bitterness and herbal hop aromas! We use an amazing French Saison yeast strain which infuses complex flavors and aromas of spice and freshly grated citrus rind and hangs in suspension to lend a touch of cloudiness and mystery in the finished product. Crisp, complex and refreshing, this ale is right on the mark for this time of the year!

SPECIAL RELEASES

100pm - Fistcal Cliff: (IPA for CBC in collab with Half Acre, Three Floyds, and Bluejacket) and Coffee Eugene (Eugene brewed with roasted Dark Matter coffee beans)

200pm - Dos Osos : (West Coast IPA brewed in collab with Firestone Walker) and Gravedigger Billy (BA Willie Wee Heavy)

300pm - BA Repo Man: (BA rye stout) and Very Mad Cow (BA Mad Cow milk stout)

400pm - Black Power (oatmeal stout) and Straight Jacket (BA Institutionalized barleywine)

500pm - Triple Fist: (Imperial Pale) and 3rd Year (wheat wine aged in Appleton Estate rum barrels).

REAL ALE TENT

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RHINELANDER BREWING CO. | 404

President/Owner: Jyoti Auluck

www.rhinelanderbrewery.com

59 South Brown St, Rhineland, WI, 54501 | 715-550-BEER

The brewery first opened in Rhineland in 1892. Brewing operations in Rhineland ended in 1967. After the brewery closed, Rhineland beer continued to be made in Monroe, Wisconsin at the former Joseph Huber Brewing Company. The Rhineland shorty 7 oz was re-introduced in the summer of 2011 and is available in many locations throughout Wisconsin. The first additions to the Rhineland shorty came in the fall of 2011—Chocolate Bunny Stout, Imperial Jack Double IPA, Thumper American IPA and Mystical Jack Traditional Ale. The objective of Rhineland Brewing Company is to rebuild a brewery in Rhineland in the coming years.

EXPORT LAGER “SHORTY”: Style: American Adjunct Lager. O.G.: 11.3. IBU: 13.0.

ABV: 5.0. The beer that started the entire stubby beer bottle craze is back! Made with the original recipe from yester-year, it is a refreshing and malty beer made with only the finest 2-row malted barley and sun ripened hops that create a light and smooth finish. Carbonation dances off your tongue and reminds you that the best things in life are crisp just like the Northwoods! Look for it in your favorite retailer and on premise establishment. Available year round.

MYSTICAL JACK TRADITIONAL ALE: Style: American Strong Ale. O.G.: 17.65.

IBU: 80.0. ABV: 7.0. Pours a medium bronze color with a one finger head and moderate retention and lacing. The sweet malt aroma comes through with a touch of spicy and citrus notes. The taste is very well balanced between hops and malts. The hops hit you first, but the malt balances it and keeps too much of the bitterness from coming through. It has a warming alcohol afterglow. Available year round.

CHOCOLATE BUNNY STOUT: Style: American Stout. O.G.: 14.65. IBU: 66.0. ABV: 5.5.

This beer pours dark brown with a moderate tan head. The smell and taste of toasted coffee with a light cocoa aroma come through slowly, it is very pleasant and not overpowering. A pronounced roasted malt flavor with a slightly sweet cocoa note conclude with a subtle hop bitterness that is well balanced. Mouth feel is velvety smooth. Available year round.

IMPERIAL JACK DOUBLE IPA: Style: American Double / Imperial IPA. O.G.: 17.5.

IBU: 75.0. ABV: 8.5. This is a big, beefy IPA. Pale golden-straw color with a nice one finger head and good retention. Aromas are of a strong pine and citrus hop. The pine and citrus flavors both come through with taste that nearly conceals the malt, but not quite. For a hoppy beer, it finishes with an easy linger, a medium mouth feel and a very warming afterglow. Available year round.

RIGHT BRAIN BREWERY | 326

Brewmaster: Corey Wentworth | Owner: Russ Springsteen

www.rightbrainbrewery.com | beergurus@rightbrainbrewery.com

225 East 16th St, Traverse City, MI, 49684 | 231-944-1239

Thank you to the Beer Gods for striking a deal to get us into The Great Taste. Located across the big lake in Traverse City, Mi. brewing on a 7 bbl system nearly every day to keep up with the demanding growing pallets. We will be 4 years old in December 2011. We try to use as much local product as we possibly can, including asparagus and whole baked cherry pies, but we didn't have time to bring them with us. Chef Corey, retired after 20 years to become Brewmaster Corey (he is old.) He is developing beers that have been inspired by his culinary mind. To heck with liquid bread, we have a full coarse beer menu. We have a constantly rotating menu of interesting beers. This is a cliff note, check out our booth for a sample or see www.rightbrainbrewery.com “we brew what we want, when we want, because we can.”

SPINAL TAPPER: Style: American IPA. O.G.: 1.064. IBU: 60.0. ABV: 7.5. India pale ale. A medium bitterness IPA using only Calypso hops, a new crossbred variety from the West Coast. Expect an earthy hop flavor accented by subtle notes of pear & green apple and showcasing a beautiful copper/orange color similar to that of Oktoberfest style beers.

MIDNIGHT RENDEZVOUS: Style: American Black Ale. O.G.: 1.045. IBU: 20.0. ABV: 5.0.

Black ale. A surprisingly light bodied black ale, reminiscent of an English Bitter. Extremely easy drinking, with complex malt character and an earthy hop finish.

COOL HAND CUKE: Style: Fruit / Vegetable Beer. O.G.: 1.054. IBU: 14.0. ABV: 6.3.

Cucumber basil saison. Building on the already fruity aromas of a traditional Saison, expect an effervescent mouth feel and light body, with lovely cooling notes imparted by real Cucumber and Basil. Complex yet not overbearing.

CEO STOUT: O.G.: 1.056. IBU: 25.0. ABV: 5.5. Coffee stout. Chocolate. Espresso. Oatmeal.

This full bodied chocolaty American Style Stout gets its big flavor from French Roasted Brazilian Beija Flor coffee beans. No extracts involved. Only bold ideas, decisive action, and a lot of coffee: the pillars of any great CEO.

STOWAWAY: Style: Saison / Farmhouse Ale. O.G.: 1.049. IBU: 11.0. ABV: 5.7. Reclaimed saison. A traditional saison with a hazy golden color, fruit-forward aroma, crisp

complex flavor, and mildly acidic finish. RBB Brewers cultivated the reclaimed yeast used for this beer over the span of seven months.

SPINY NORMAN: Style: American IPA. O.G.: 1.052. IBU: 50.0. ABV: 6.2. India pale ale. A strong floral hop nose is the gateway to a wonderfully sharp and effervescent mouth feel. Showcasing a pale golden body and floral hop notes with a remarkably clean finish.

DEAD KETTLE: Style: American IPA. O.G.: 1.056. IBU: 70.0. ABV: 5.5. India pale ale. One of our classic IPAs! Focusing on the citrus side of hops, expect a zesty mouth feel, citrus aroma, and medium bitterness similar to that of biting into a grapefruit rind.

NORTHERN HAWK OWL: Style: American Amber / Red Ale. O.G.: 1.058. IBU: 22.0. ABV: 5.8. Amber ale. One of Right Brain Brewery's most popular beers. Northern Hawk Owl has something for everybody. Whether it's rich caramel notes for the fans of darker beers or a light and crisp body, Hawk Owl is an 'every day' beer. Light enough to drink en masse but satisfying enough to share with the guys after work. Not sure which Right Brain brew to choose? Northern Hawk Owl is always a wise choice.

STRAWBERRY FIELDS: Style: Cream Ale. O.G.: 1.052. IBU: 10.0. ABV: 4.7. Cream ale. This light bodied cream ale is brewed with real Strawberries; no extracts here, just pure berry flavor. Slightly tart and sweet with mild biscuity undertones, this ale can satisfy even the most ravenous of Strawberry Shortcake cravings. Don't expect this beer to taste like candy, only the tart and refreshing taste of real Strawberries.

BLUE MAGIC: Style: American Pale Wheat Ale. O.G.: 1.052. IBU: 12.0. ABV: 4.8. Lavender ale. Extremely aromatic with a large 'bouquet' of flavor... we use that term seriously. Real Lavender imparts notes of floral spice. Very light bodied and easy to drink, yet intriguing enough to keep your right brain stimulated.

FIRE STARTER: Style: Chile Beer. O.G.: 1.06. IBU: 23.0. ABV: 5.5. Chipotle porter. Made with real Chipotle peppers, this deep bodied and roasty porter showcases strong smoky notes and mild spicy finish to keep you coming back for more.

LOOPING OWL: Style: American Amber / Red Ale. O.G.: 1.058. IBU: 22.0. ABV: 6.5. Barrel aged amber. Aged in Grand Traverse Distillery Whiskey Barrels. You will find this small batch brew packed with big Oak and Bourbon notes and subtle hints of Vanilla. Fans of Whiskey, this is the beer for you!

ROCK BOTTOM BREWERY AND RESTAURANT | 209

Brewmaster: David Bass

740 N. Plankinton Ave., Milwaukee, WI, 53203

Established 1997. Located downtown on the Milwaukee River Walk, Rock Bottom offers hand crafted beer and dining in a casual, southwestern atmosphere. Dine outdoors on the patio, main bar area, dining room or downstairs pub. Tours available upon request and on weekend boat tours.

ROCK BRIDGE BREWING CO. | 529

Brewmaster: Stu Burkemper

www.rockbridgebrewery.com

1675 Buchanan Dr, Columbia, MO, 65203

Established 2012. Rock Bridge Brewery is Columbia's first production brewery. Our brewmaster uses old world craftsmanship and blends it with his American craft beer experience. Our beers range from lightly flavored to complex beers that will take your tongue for a ride on the flavor train. Currently, our beers are only available on draught around the Columbia, MO area, but plan on expanding both production and distribution with cans and draught available in early 2013.

OCCIDENT COAST IPA: Style: American IPA. O.G.: 1.065. IBU: 75.0. ABV: 7.1. Occident refers to the West and this beer takes notes from the West Coast IPAs. A nice malty backbone with fruit and citrus notes bring this beer together.

SOCK PUPPET WHITE IPA: Style: American IPA. O.G.: 1.055. IBU: 60.0. ABV: 6.5. Sock Puppet White IPA is named after how the owners jokingly hash out disagreements with "sock puppet" voices and hand movements. Wheat malt, oats and a Belgian Wit yeast lend a light bodied and flowery, citrusy flavor and aroma. Columbus and Topaz hops give the beer a brisk bitterness and a tropical fruit aroma.

SAISON: Style: Saison / Farmhouse Ale. O.G.: 1.049. IBU: 35.0. ABV: 5.5. A bastardized American version of a classic style, our Saison brings hoppy bitterness and hop flavor to your taste buds. Rye malt and a French Saison strain bring a spicy and earthy flavor and aroma pairing with the hops beautifully.

RUSH RIVER BREWING CO. | 308

Owner: Nick Anderson | Brewer: Dan Chang

www.rushriverbeer.com

990 Antler Ct, River Falls, WI, 54022 | 715-426-2054

Rush River beers are brewed, kegged and bottled in River Falls, WI. Our beers are UNFILTERED and UNPASTEURIZED giving them more flavor, a robust mouthfeel (not watery) as well as many health benefits. Our beers are a fresh product and should be refrigerated to stay at peak flavor. We use no additives or finings in our beers. Inside every bottle there may remain residual amounts of yeast that will settle out if left undisturbed and cold. This yeast can be mixed back into the beer with a gentle shake, or the clear beer can be slowly decanted off the top. Our yeast strains are custom made for us in Oregon, and all of our barley, wheat and hops are American grown. We currently offer five full-time beers, and brew scheduled seasonals. If you enjoy our beers, please help us distribute them by showing your shopping outlet this flyer so they know which of our beers you wish to buy from them.

SMALL AXE GOLDEN ALE: Style: American Pale Wheat Ale. ABV: 4.5. Originally a summer seasonal offering, the Small Axe has graduated into a full-time seller. Brewed with white wheat and barley from WI, this beer is not what you'd expect from a wheat ale. Cool and crisp, this lively ale is a great introduction to craft beers. Nancy's favorite and goes great with Cheddar cheese! Available year round.

LOST ARROW: Style: American Porter. ABV: 5.0. Dark as night and very complex, this tasty Porter is a real gem. Lighter in alcohol than many expect, this beer is incredibly smooth and has really grown into a crowd pleaser. Available year-round to feed the addicted. Available year round.

NEVERMORE: Style: Oatmeal Stout. ABV: 8.0. Available December through March. This late-Winter seasonal is extremely dark and flavorful. Rolled oats give it a smooth feel, while the addition of premium cocoa makes this stout a sure crowd pleaser. Somewhere between coffee and chocolate cake. Seasonal.

THE UNFORGIVEN: Style: American Amber / Red Ale. ABV: 5.5. Rich in flavor and mildly sweet, this amber ale is dry-hopped in the conditioning tank to add a subtle herbal nose. The robust caramel color and flavor is complemented with a frothy head that leaves a thick lacing on the glass. A classic session ale, great with food. Available year round.

BUBBLEJACK: Style: American IPA. ABV: 6.5. Incredibly smooth, this ale is truly a phenomenon in taste. This American Style IPA is brewed with a lighter grain bill which allows the various Yakima Valley hops to shine. Bubblejack IPA is also dry-hopped prior to packaging for an added hop aroma. Available year round.

DOUBLE BUBBLE: Style: American Double / Imperial IPA. ABV: 9.0. Available year-round. Originally our summer seasonal, demand has forced us to offer the Double Bubble all year long, and we don't mind one bit. This hop-whopper is the bigger brother to our very popular Bubblejack India Pale Ale. Light in color, the hops do the talking in this full-bodied ale. For this version, we've doubled the hops and added three pounds of local honey per keg. Extremely smooth and slightly sweeter than the original, a little goes a long way. Available year round.

ÜBERALT: Style: Altbier. ABV: 8.5. Available April through July. Our Alt is a much stronger version of the traditional Dusseldorf Altbiers. An ancient style from the Rhineland, Altbiers are ales that were virtually wiped out by German lagers in the 1800's. We use plenty of European hops and German pilsner malts to brew a remarkably clean beer. We then rest it in the cooler for two months to achieve the mellow finish that is the Überalt's trademark. Seasonal.

WINTER WARMER: Style: Winter Warmer. ABV: 8.0. Available October through January. Our classic Winter Ale has been pouring for years. Based on a Scotch Ale recipe of ours, this dark ale packs a punch. We load the grain bill to emphasize maltiness with a sweet finish. This beer is also generously hopped for balance. A perfect pint for the cold of Winter. Seasonal.

SAINT FRANCIS BREWING CO. | 311

Brewmaster: Scott Hettig

www.stfrancisbrewery.com

3825 South Kinnickinnic Ave, St. Francis, WI, 53235 | 414-744-4448

The Saint Francis Brewpub opened in the spring of 2009 in St. Francis, Wisconsin. Our success and popularity has prompted our expansion into a Micro Brewery. Construction will be complete during the early spring of 2011 at which time you may look forward to our products to become available in stores and restaurants in Southeastern Wisconsin... Enjoy.

GREED GOLDEN ALE: Style: Kölsch. ABV: 5.8. Our Golden Ale was inspired by the Kölsch beers brewed in Cologne, Germany. It is top fermented and then lagered producing a smooth, crisp and refreshing beer.

LUST WEISSBIER: Style: Hefeweizen. ABV: 6.5. A generous amount of wheat and a special strain of yeast creates LUST. Served "mit hefe" where the yeast is not filtered out, giving the beer a cloudy appearance.

WRATH AMBER: Style: American Amber / Red Ale. ABV: 6.4. A variety of caramel and chocolate malts are used along with a small amount of roasted barley to produce our

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WRATH. Richly red-amber in color, the balance of malt and four different Noble hops makes this filtered ale one of our most popular beers.

SLOTH NUT BROWN ALE: Style: American Brown Ale. ABV: 5.7. Our Nut Brown is medium-bodied and has a toasted, nutty maltiness.

GLUTTONY SUMMER NIGHT SAISON: Style: Saison / Farmhouse Ale. ABV: 7.7. This Belgian Farmhouse ale features a golden hue and a sweet citrusy flavor with hints of spice and orange.

ENVY IPA: Style: American IPA. ABV: 7.5. This American-style IPA delivers the malty backbone that you like with the crisp, refreshing hoppiness that you deserve!

SAMUEL ADAMS BREWING CO./ ANGRY ORCHARD | 303

Brewmaster: Eric Beck

www.samueladams.com

1625 Central Pkwy, Cincinnati, OH, 45214

Established in 1985 (company) and 1997 (brewery). After years as a contract brewing company, Boston Beer Company acquired its Cincinnati brewery in 1997 (and therefore has its festival credentials as a Midwest brewer!). The brewery has a 200-bbl brewhouse and an annual capacity of 800,000 bbls. The Cincinnati brewery brews about 2/3 of the company's beer after a recent \$6 million expansion. Angry Orchard Cider Company, brewed in Cincinnati OH, made its debut in 2012. After years of experimenting with different types of apples from all over the map and different cider-making techniques we learned along the way, we came up with a really imaginative, creative recipe.

WHITEWATER IPA: Style: American IPA. ABV: 5.8.

GRUMPY MONK: Style: Belgian IPA. IBU: 55.0. ABV: 5.7. SRM: 13.0. A spirited reinvention of the Belgian tradition. The long held brewing traditions of Belgian monks aren't meant to be broken. Yet, to the monks' dismay, the distinctive character of Belgian yeast with its spicy clove and fruit notes can be reimagined when combined with the brazen hop character of an IPA. These hops impart a citrusy, piney, and earthy flavor that's balanced by a roasted malt sweetness for a complex and playful brew.

BACKWOODS PORTER: Style: American Porter. IBU: 30.0. ABV: 5.6. SRM: 48.0. This full-bodied Porter offers a complex combination of flavors; with notes of sweet Vermont maple syrup and a distinct pecan character which are subtly complemented by Bourbon flavors such as oak and vanilla.

NOBLE PILS: Style: Czech Pilsener. IBU: 34.0. ABV: 4.9. SRM: 5.0. Brewed with all 5 Noble hops from the world's oldest growing regions for a distinct and complex hop character. Fresh and citrusy hop aroma and flavors from the Noble hops are nicely balanced by the honeyed malt character from special Bohemian spring barley.

IMPERIAL WHITE: Style: Witbier. ABV: 10.3.

WHITE LANTERN: Style: Witbier. ABV: 5.5.

DOUBLE BOCK: Style: Doppelbock. IBU: 25.0. ABV: 9.5. SRM: 40.0. Samuel Adams Double Bock is brewed with a half-pound of malt in each bottle, almost enough for a loaf of bread. The strong malt and caramel character create a rich, full bodied lager with a deep mahogany color and velvety smooth flavor.

GRIFFIN'S BOW: Style: American Barleywine. ABV: 11.5.

DOUBLE AGENT IPL: Style: American Pale Lager. IBU: 43.0. ABV: 5.0. SRM: 10.0. Brewing innovation is about asking "what if?". What if we gave an IPA a new identity and used some of our favorite West Coast hops, with their grapefruit, piney, & tropical fruit character, in a lager? The result is this boldly hoppy & flavorful brew with the crisp smoothness of a lager.

CHERRY WHEAT: Style: Fruit / Vegetable Beer. IBU: 23.0. ABV: 5.3. SRM: 6.0. Crisp and fruity with a hint of honey, this cherry brewed ale has surprising depth while being light on the palate.

OCTOBERFEST-MARZEN: Style: Märzen / Oktoberfest. IBU: 15.0. ABV: 5.3. SRM: 20.0. In 1810, Munich celebrated the wedding of their Crown Prince with a special beer. Our version of this classic Oktoberfest lager masterfully blends together five roasts of malt to create a delicious harmony of sweet flavors, including caramel and toffee. The malt is complemented by an elegant bitterness imparted by the Bavarian Noble hops.

BOSTON LAGER: Style: Czech Pilsener. IBU: 30.0. ABV: 4.9. SRM: 11.0. Bold, rich and complex. The distinctive balance of spicy, complex hops, slightly sweet roast malts, and smooth finish, are what give this full-flavored taste. The unmistakable character of this brew began as our original and became an American original.

ANGRY ORCHARD CRISP APPLE: Style: Cider. ABV: 5.0. This crisp and refreshing cider mixes the sweetness of the apples with a subtle dryness for a balanced cider taste. The fresh apple aroma and slightly sweet, ripe apple flavor make this cider hard to resist.

ANGRY ORCHARD APPLE GINGER: Style: Cider. ABV: 5.0. Unlike any cider you've had before, the fresh ginger and apple flavors blend together for a sweet, yet slightly tart taste with a distinct ginger aroma. The result is a smooth, refreshing cider that goes down easy.

ANGRY ORCHARD TRADITIONAL DRY: Style: Cider. ABV: 5.5. This is made in the style of English draft ciders. This cider is bittersweet and slightly spicy with a bright apple aroma. The dryness makes you pucker and look forward to another sip.



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ANGRY ORCHARD STRAWMAN: Style: Cider. ABV: 10.0. Ripe apple, vanilla and honeysuckle flavors with aroma of ripe apples, wood, dark fruits and sweet citrus. Inspired by centuries-old English and French farmhouse cider-making techniques. Aged on oak, wine-like characteristics leave a smooth, fruity and effervescent finish with lingering notes of wood and apple.

ANGRY ORCHARD ICEMAN: Style: Cider. ABV: 10.0. Inspired by the traditional ice ciders of Quebec and combines crisp apples with notes of caramel and toffee for a cider that's sweet but not syrupy or cloying. Aging the cider on oak adds a smooth, vanilla character.

SPECIAL RELEASES

3:00 P.M. – KMF GRAND CRU: Exclusive for the Great Taste.

SAND CREEK BREWING CO. | 517

General Manager: Jim Wiesender | Brewmaster: Todd Krueger

www.sandcreekbrewing.com

320 Pierce St, Black River Falls, WI, 54615 | 715-284-7553

In 1856, Ulrich Oderbolz pioneered Western Wisconsin's brewing industry, and he did it in Black River Falls. Today, the Sand Creek Brewing Company continues that proud tradition by offering great beers brewed at the same location Ulrich brewed his beer over 154 years ago. After several family tragedies in the early 1900's, the Oderbolz family sold the brewery to local businessmen and it was renamed to the Badgerland Brewery. In hindsight it is easy to see that the new owners made a bad investment as Prohibition shut down the brewery in 1920. Over the next 70 or so years the old brewery had been used for everything from raising turkeys to building land mines during the Korean War to bottling Coca-Cola and private labeled soft drinks. In late 1996, brothers Jim and Dave Hellman purchased the old brewery with plans to return it to its original use. The brothers refurbished the building and installed a brand-new, state-of-the-art brewing system. In June of 1997, the first kegs of beer rolled off the line. In the late 1990s, Cory Schroeder teamed up with partner Jim Wiesender and the two set out to research and build a brewery on the Schroeder farm near Downing, Wisconsin. With the help of friends and family, they converted a large shed into the brew house, and turned a 32-foot refrigerated semi-trailer into the beer cooler. They scrounged brewery materials from sales around the Midwest, using pudding tanks to make the mash and brew kettles. In 1999, the Sand Creek Brewing Co. became a reality with the first official brewing of Sand Creek Golden Ale.

OSCAR'S CHOCOLATE OATMEAL STOUT: Style: Oatmeal Stout.

WILD RIDE IPA: Style: American IPA.

ENGLISH STYLE SPECIAL ALE: Style: English Brown Ale.

ONE PLANET ALE

SAND CREEK HARD LEMONADE: Style: Fruit / Vegetable Beer.

SCHLAFLY BEER | 213

Chief Brewer: Stephen Hale | Chief Brewer: James Ottolini

www.schlafly.com | questions@schlafly.com

2100 Locust St, St. Louis, MO, 63103 | 314-241-BEER

Established 1991. Missouri's first brewpub, St. Louis's largest locally-owned brewery. An historic moment for us returning for our TWENTIETH GREAT TASTE OF THE MIDWEST. The Schlafly Tap Room, located in the historic Swift Printing Buildings which Snake Plissken once walked past in a moment of stardom, was an anchor in the revitalization of downtown St. Louis. The 15-bbl brewhouse produces nearly sixty beer styles a year: come try all of them at our 14th annual HOP in the City beer festival held at The Tap Room on Saturday, September 15th, 2012. Brewing at the Tap Room has expanded to include a series of beers in 750ml bottles: The 10% Reserve Oak-Aged Barleywine and Bourbon Barrel-Aged Imperial Stout; and a bottle-conditioned series: Bière de Garde, Grand Cru, Tripel, and Quadrupel. Raspberry Coffee Stout, Old Ale, and Weizenbock are also in the lineup. Schlafly Bottleworks opened not too far away in April 2003, and is on pace to brew nearly 500,000 bbls in 2012. You can find our beer at most places within a five-hour drive, supporting our belief that beer should be consumed as fresh and close to home as possible. The menu focuses on local purveyors, and Schlafly Gardenworks produces mountains of vegetables and herbs used in both restaurants. Schlafly is a member and ardent supporter of Slow Food St. Louis, sharing similar philosophies and common goals. The brewery has had several expansions lately, if you haven't seen it in a while, you're overdue to jump on a tour sometime; it's an enthralling expedition.

SUMMER LAGER: Style: Munich Helles Lager. O.G.: 11.1. IBU: 17.0. ABV: 4.5. SRM: 3.0. Our Helles-style Summer Lager is a bright, golden beer, smooth and drinkable. Perfect for summertime.

SESSION IPA: Style: American IPA. O.G.: 11.7. IBU: 30.0. ABV: 4.5. SRM: 10.0. An assertive golden ale packed with the bold flavor and aroma of American hops.

KÖLSCH: Style: Kölsch. O.G.: 11.8. IBU: 25.0. ABV: 4.8. SRM: 6.0. A classic golden ale that uses a centuries-old yeast strain from a famous Kölsch brewer in Köln, Germany. Fermented at 62°F, then cold conditioned, it has the delicate fruity aroma of an ale with the crisp, clean finish of a lager. Lightly roasted malt, German Perle, Hallertau Tradition.

WITBIER: Style: Witbier. O.G.: 11.8. IBU: 18.0. ABV: 5.5. SRM: 7.0. Using a classic Belgian yeast strain, this unfiltered wheat ale is brewed with toasted coriander, orange peel, white pepper and locally-harvested unmalted wheat from Alhambra, Illinois. Simply delightful.

INDIA BROWN ALE (IBA): Style: American IPA. O.G.: 15.0. IBU: 45.0. ABV: 6.0. SRM: 38.0. This beer has the color of a Brown Ale, the aroma of an American-style IPA, and the passion of the universe. Three different hops in the kettle, then dry hopped with Simcoe, Chinook and Willamette.

OLD BRUIN: Style: Flanders Old Bruin. IBU: 10.0. ABV: 5.5. Flemish for Old Brown, this sour beer spent over a year in used wine barrels with the Roeselare blend (a mix of wild yeast and bacteria) and raspberries, blackberries and cherries. Nice and tart, not too sweet or fruity.

FLANDERS RED: Style: Flanders Red Ale. IBU: 15.0. ABV: 5.0. Schlafly's first true Belgian-style sour beer. This red Belgian Singel was aged in charred oak barrels for over 2 and a half years with *Pediococcus*, *Lactobacillus* and *Brettanomyces*. These bacteria and wild yeasts provide a nice sour, funky flavor creating a unique tasting beer.

MEAD: Style: Mead. ABV: 14.5. Man those bees make some good stuff, just leave it to them.

BOURBON BARREL-AGED RASPBERRY IMPERIAL STOUT: Style: American Double / Imperial Stout. O.G.: 23.0. IBU: 40.0. ABV: 11.0. SRM: 75.0. We added real raspberry purée to our delectable Imperial Stout, aged in bourbon barrels.

PUMPKIN ALE: Style: Pumpkin Ale. O.G.: 18.5. IBU: 16.0. ABV: 8.0. SRM: 27.0. Our Pumpkin Ale has a jolly, big pumpkin taste, flavored with pumpkin squash, cinnamon, nutmeg, and cloves.

REAL ALE TENT

DOUBLE IPA: Style: American Double / Imperial IPA. O.G.: 20.0. IBU: 70.0. ABV: 9.0. SRM: 8.0. Our new Double IPA features a big malt backbone built upon pale malted barley. We used Chinook hops throughout the kettle, and dry hopped it with a generous dose of Mosaic and Simcoe.

SHIPWRECKED BREWPUB | 120

Brewmaster: Rich Zielke

www.shipwreckedmicrobrew.com

7791 Egg Harbor Rd., Egg Harbor, WI, 54209 | 888-868-2SOS

Established in 1997, Shipwrecked homes Door County's only Microbrewery! Aside from being a brewery, Shipwrecked is also a Restaurant and Inn. A place where one can eat, drink and sleep all in the heart of Egg Harbor, WI. There is always a changing seasonal brew that flows freely on tap. Take these delicious brews home by a six-pack, growler, case or even a keg!! Stop at Shipwrecked to try a fun sampler platter or enjoy your favorite microbrew in a frosty pint! Retail beer is also available at stores throughout Northeast Wisconsin.

DOOR COUNTY CHERRY WHEAT: Style: American Pale Wheat Ale. A crisp, medium bodied beer, made with wheat, barley, and juice from fresh Door County cherries to create this unique fruity beer. Be sure to try this Door County favorite!

INDIA PALE ALE: Style: American IPA. You want hoppy? Here it is! This "big beer" is medium to heavy bodied with big herbal and citrus flavors in the hops. Just enough malt balances out the flavor and gives the IPA a nice backbone.

PENINSULA PORTER: Style: American Porter. A dark, full bodied beer, with overtones of coffee and roasted barley. Slightly sweet with enough hops to balance out the full malt flavor.

SHORELINE BREWERY | 513

Brewmaster: Sam Strupeck

www.shorelinebrewery.com

208 Wabash St, Michigan City, IN, 46360

Established 2005. Near the beautiful beaches of Lake Michigan in Michigan City, Indiana the brewpub sits in a historical (1857) lumberyard with a 10 barrel Specific Mechanical brewery.

LY-KO-KI-WE KÖLSCH: Style: Kölsch. A refreshing, crisp, German style Ale, originating from Cologne, Germany.

STELLA BLUE: Style: Fruit / Vegetable Beer. A light, refreshing, crisp ale with a hint of blueberry.

KAISERLEICH: Style: American Double / Imperial Pilsner.

SESH WHEAT: Style: American Pale Wheat Ale.

SUM NUG: Style: American IPA. Summit and Nugget hops make a great combination in this American style IPA. Super hoppy from start to finish with a huge malt backbone made this beer an instant favorite at the Shoreline.

THREE SUM IIPA: Style: American Double / Imperial IPA. An imperial IPA, full bodied and balanced with huge amounts of hops. Three types of high alpha average hops combined to hop over the top in this beautiful beer, served in a ten and a half ounce glass.

BELTAINE: Style: Scottish Ale. The 2006 and 2008 World Beer Cup competition resulted in Silver Medals for our Scottish Ale. The number one selling beer at Shoreline, Beltaine celebrates the start of spring each year on May 1st. In Scotland, participants of the pagan festival typically run around communal fires naked and take home some of the fire to their hearths. A rich amber color and hints of caramel, make this beer extremely easy drinking.

BIG BELLA: Style: Scotch Ale / Wee Heavy. Barrel Aged Series: Heavy Scotch Ale Aged in Bourbon Barrels.

DISCOMBOBULATION: Style: American Amber / Red Ale. Barrel Aged Series: Celebration Ale Aged in Bourbon Barrels

REAL ALE TENT

RILLO RYE (AGED): Imperial Rye PA, using over 30 pounds of Amarillo hops. A humongous malt backbone supports the large doses of the citrusy hops, as well as adding rye to the mash. Very complex in flavor and aroma.

LOST SAILOR: Style: American Double / Imperial Stout. Imperial Stout Aged in Bourbon Barrels

SHORT'S BREWING CO. | 600

Brewer, Beer Liberator, and Creative Engineer: Joe Short

www.shortsbrewing.com

121 North Bridge St, Bellaire, MI, 49615 | 231-498-2300

Established in 2004. Short's Brewing Company is a small microbrewery located in a quaint village placed in northwest lower Michigan. Since opening our doors to the public on April 23rd, 2004, we have put ourselves on the map as a destination brewery for beer enthusiasts from all over the nation. We serve 20 different beers at any given time and offer several annual and seasonal 6 packs in the bottle. Our deli serves fantastic toasted sandwiches, pizzas, soups and wraps of which equally compliment the diversity of our beer menu. We maintain our mission statement of beer liberation through industry innovation. Our quest is to educate people about the historical and cultural value of our fermented art—an art that incorporates a large spectrum of flavors that we strive to exemplify through our diverse craft brew selection. Please enjoy our beer! It was handcrafted by people who care in Bellaire, Michigan. Cheers!

ANNIVERSARY ALE: Style: Wheatwine. O.G.: 20.2. IBU: 51.0. ABV: 8.5. A high gravity wheat wine made with blood oranges that render an alluring dark purple hue to the color. Flavor abounds from the spice of green peppercorns and tang from blood orange zest. Aggressive dry hop additions amplify the citrus overtones and spiciness found throughout.

GINGER IN THE RYE: Style: American Pale Wheat Ale. O.G.: 17.3. IBU: 39.0. ABV: 7.5.

An experimental ale brewed with rye and Munich malt, fermented with the Weihenstephan yeast strain, giving it elements of a German wheat beer. A deep golden color with a shy white head that dissipates quickly. The aroma has a zing of fresh ginger mixed with hints of spice and faint banana fragrances, alluding to the complexity of this unassuming ale. The flavor is sharp and crisp, laced with snappy ginger, spice, and citrus fruit qualities.

WIT HAPPENS: Style: Witbier. O.G.: 11.7. IBU: 19.0. ABV: 4.9. Belgian Witbier brewed with coriander, grains of paradise, and orange peel. Delicate aromas of sweet citrus and breadly malt rise from this hazy pale yellow ale. Although perceivably low on the nose, the spicy contributions from the Belgian yeast come through instantly upon first taste, offering pleasant clove compliments to the lively array of additional peppery flavors. Followed by a soft banana-like sweetness and a mildly pleasant tang, the finish is relatively clean marked by a slight lingering spiciness with a touch of bitterness.

NECTAR DE LA VIDA: Style: Light Lager. O.G.: 14.0. IBU: 27.0. ABV: 6.3. Mexican Lager brewed with blue agave and key limes.

HOPSTACHE: Style: American Double / Imperial IPA. O.G.: 13.8. IBU: 90.0. ABV: 6.0.

American India Pale Ale brewed with grapefruit zest. The aroma is dominated by fruity ale yeast esters and fragrant earthy grapefruit tones. Initial malt sweetness is quite low, tart citrus fruit and floral hop qualities overpower any other perceived flavors.

BOURBON GOODNIGHT BODACIOUS: Style: American Black Ale. O.G.: 22.0. IBU: 136.0. ABV: 8.75. Double India Black Ale aged in Bourbon barrels. An ale so dark and black that it's completely impenetrable to light, with a layered nose of rich sweetness and unexpected earthy hoppiness. This hefty bodied beer presents big bitter black barley

and roasted coffee flavors, along with subtle compliments of dark fruit and green hops. After aging in Bourbon barrels for over 9 months, strong flavors of vanilla and charred oak provide an array of compliments, along with some unique hazelnut characteristics.

PB & BANANA WHEAT: Style: American Pale Wheat Ale. O.G.: 18.0. IBU: 10.0.

ABV: 7.5. Wheat Ale brewed with roasted peanuts and banana puree. Attractive aromas of sweet creamy peanut butter and banana, blend pleasantly with the light distinguishable esters of the Weihenstephan yeast strain, used to brew this experimental tan colored wheat beer. Plentiful flavors of toasted peanuts surrounded by sharp sweet banana compliments, form the basis of this strong light bodied ale. A rich lingering sweetness dries the palate, providing a mild breadiness, and provoking the next tempting taste.

BOURBON SAGEJUANA: Style: American IPA. O.G.: 13.2. IBU: 32.0. ABV: 6.0. American India Pale Ale brewed with sage aged in Bourbon barrels. A burnt orange colored American Pale Ale with notable sage and resinous pine aromas. Medium bodied with relatively low malt sweetness, floral fruity hops infuse with agreeable herbaceous flavors that contribute equally to a heightened bitterness, which eventually fades, leaving an undeniable and satisfying aftertaste of fresh sage resonating on the pallet. After aging in whiskey barrels for over 9 months, the curious blending creates interesting aromas of ginger ale and notable boozy flavors throughout.

BEARD OF ZEUS: Style: American IPA. O.G.: 11.2. IBU: 80.0. ABV: 5.5. American India Pale Lager brewed with bitter orange rind. A super hopped American pale lager brewed exclusively with Zeus hops. The wet green dank aroma of the Zeus hops pour out of this beer with sweet hints of orange. Pleasant resinous hop essence dominate the flavor profile transitioning quickly to a bold bitterness that seems amplified due to the light clean lager finish.

STRAWBERRY SHORT'S CAKE: Style: Fruit / Vegetable Beer. O.G.: 15.1. IBU: 12.0.

ABV: 5.0. A golden ale creates the perfect foundation for one of our most popular concept beers. The addition of strawberries and milk sugar transform this beer into rose colored nectar that is pleasingly sweet with hints of cream. Biscuit flavors and aromas arise from the use of large amounts of Victory malt.

CAROB STOUT: Style: American Double / Imperial Stout. O.G.: 17.5. IBU: 92.0. ABV: 6.4.

A big bodied stout that receives its distinguishable flavor characteristics from the substantial use of roasted malt, dark specialty grains, and ground carob.

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SILVER CREEK BREWING CO. | 105

Brewmaster: Steve Venturini

www.SilverCreekBrewing.com | info@silvercreekbrewing.com

N57 W6172 Portland Rd, Cedarburg, WI, 53012 | 262-375-4444

Established 1999. Microbrewery & brewpub in the historic Cedarburg Mill located on the SE corner of Columbia & Portland Roads in the heart of Cedarburg, Wisconsin. Featuring 16 taps with several of our own beers and Blonde Root Beer along with choice micro's and imports from all over the US and the World. Flanked by waterfalls and flowing water, our beer garden provides a picturesque setting amidst the many local shops. Nestled between the beautiful banks of Cedar Creek and the mill's spillway, you'll enjoy the water flowing over the historic mill dam and through the original vertical-shaft turbine. Our pub and brewery have been carefully constructed on the building's machinery level, preserving the historic architecture of the 1855 mill.

SILVER CREEK KOLSCH: Style: Kölsch.

SILVER CREEK HEFE-WEISS: Style: Hefeweizen.

SILVER CREEK IPA: Style: American IPA.

SILVER CREEK PORTER: Style: Baltic Porter. SRM: 29.0.

SILVER CREEK BLONDE ROOT BEER: Style: Root beer.

SOLEMN OATH BREWERY | 102

President: Joe Barley | Head Brewer: Tim Marshall

solemnoathbrewery.com

1661 Quincy Ave, Naperville, IL, 60540

Solemn Oath - born high above the great expanse of the American West - makes craft beer in Naperville, Illinois. We are driven by our passion for Belgian-inspired and barrel-aged beers.

SNAGGLETOOTH BANDANA: Style: American IPA. O.G.: 16.5. IBU: 65.0. ABV: 6.5.

Massive grapefruit, pineapple, and super-ripe mango aromatics burst out of this medium-bodied West Coast IPA. Assertive bitterness is balanced by a subtle malt sweetness and more citrusy fun.

WRECKAGEMASTER: Style: American Double / Imperial IPA. O.G.: 18.0. IBU: 115.0.

ABV: 8.0. American Double IPA with face-melting citrusy, resinous American hop character and a light caramel malt backbone.

BUTTERFLY FLASHMOB: Style: Belgian IPA. O.G.: 17.0. IBU: 90.0. ABV: 7.6. Copious amounts of piney, citrusy American hops make a light malt sweetness their bitch in this full-flavored Belgian IPA. Aggressive bitterness, massive hop flavor and super fruity Belgian yeast.

OXFORD COMMA: Style: Belgian Pale Ale. O.G.: 13.0. IBU: 11.0. ABV: 5.9. Sunshine colored

Belgian Blonde Ale delicately spiced with lavender, green cardamom, elderflowers, rosehips, green coriander, fresh lemon peel and fresh ginger. Light-bodied, effervescent and uber-manly.

DUDE, HOLD MY PURSE: Style: Belgian Pale Ale. O.G.: 17.0. IBU: 60.0. ABV: 6.0. Belgian Pale Ale aged with peaches for one year in a French Oak cabernet barrel.

GRUMPESS: Style: American Stout. O.G.: 18.0. IBU: 80.0. ABV: 7.8. Our American Stout is brewed with copious amounts of roasted barley and American hops for a massive roasted coffee, citrus nose with hints of pine. Full bodied, rich dark chocolate and roasted malt flavors match the big citrus hop character.

SOUTH SHORE BREWERY | 112

Brew Crew: Francois Bélanger | Brew Crew: Will Krift | Brew Crew: Cory Davis | Brew Crew: Justin Bohn | Brew Crew: Bo Bélanger

www.southshorebrewery.com | info@southshorebrewery.com

808 West Main St, Ashland, WI, 54806 | 715.682.9199

Established May 1995. The South Shore Brewery became this states' seventh Microbrewery and first in northern Wisconsin. Many changes have occurred since it's inception. Through our evolution, and since January 2009, we consider this an ultimate achievement, that all the beer we produce, uses base malt we grow right here in our backyard. We are a founding member of the Midwest Hops & Barley Co-operative, which will keep us a leader in acquiring a year round supply of hops grown and overseen by us. We pride ourselves with our membership and all the efforts and our contributions to the Wisconsin Brewers Guild. The brewery is dedicated to producing flavorful innovative products that uses the best of traditional techniques and taps the resources of originality from it's professional staff. Currently the brewery distributes it's ever increasing line of products throughout the State of Wisconsin, the Western Upper Peninsula of Michigan, select locations in the St. Paul/ Minneapolis metro, as well as the Duluth metro and North Shore region of Minnesota.

RED LAGER: Style: American Amber / Red Lager. ABV: 4.7. The beautiful color and depth of flavors is achieved by a dominance of Vienna malt with complimentary additions of rye and a couple caramel malts. The crispness and drinkability come from lagering and the flavor balance created by Cascade and Liberty hops.

ROGGENBIER: Style: Roggenbier. ABV: 6.0. Roggenbier is a medieval ale usually made from a grain bill of about half barley malt and equal portions of wheat and rye malts. The South Shore version used 25% Rye malt, 25% wheat malt and the remainder barely malts. The combination gives the beer it's red hues. Being ancient brews, Roggenbiers can have a faint whiff of earthiness in the nose that is reminiscent of rye bread. The up-front sensation is one of mild fruitiness. There is a slight to extreme yeastiness and breadiness in the middle, and a spicy, faintly sour and very dry finish—clearly the effects of the rye malt.

INLAND SEA PILSNER: Style: American Pale Lager. IBU: 14.0. ABV: 5.8. This golden beer is refreshing, boldly crisp, full bodied, yet not overwhelmingly bitter. Locally harvested honey adds that delicate touch of sweetness that balances very nicely with newly developed aroma hops.

NORTHERN LIGHTS: Style: Cream Ale. IBU: 10.0. ABV: 4.3. "ALE BREWED WITH HERBS" As a cream ale it combines the features of a lager (crisp and smooth) with the best of an ale (fruity and complex) into one beer. We've also added 5% oatmeal and 16% white wheat for a round, smooth flavor and mouthfeel. Additionally, we've introduced a blend of herbs into the finished product.

HIGHLANDER BLUEBERRY WHEAT: Style: American Pale Wheat Ale. IBU: 9.0. ABV: 5.5. We have infused blueberry juice into our classic Bavarian Style Hefeweizen. (It is the equivalent of 2 pounds of fruit for each gallon of finished beer.) Inspired by the dedicated folks at Highland Valley Farms, Bayfield, WI, we have teamed up with them to develop this unique beer.

NUT BROWN ALE: Style: English Brown Ale. IBU: 17.0. ABV: 5.5. This beer is very smooth with no bitterness, and has a real warming, nut-like flavor and aroma. Brewed to match a traditional English mild, it has carbonation levels that are more American. Our "flagship" brew.

RHOADES SCHOLAR STOUT: Style: Milk / Sweet Stout. ABV: 6.0. Its' honorary status is in tribute to its' designer, Allen Rhoades, a fellow brewer who captured a blue ribbon at the Western Washington State Fair when it was entered as a homebrew. Chocolate and crystal malts along with roasted barley combine to create the wonderful flavor.

AMERICAN PALE ALE: Style: American Pale Ale. IBU: 55.0. ABV: 6.3. There are two things that distinguishes this pale ale from our standard pale. First is the color. We've made some minor deletions in some dark caramel malt and the most obvious is that we poured the hops to it. This beer features American bittering and aroma hops.

BOURBON BARREL COFFEE MINT STOUT: Style: American Stout. ABV: 6.8. This beer uses the Rhoades' Scholar Stout recipe as it's base. That being a "sweet" stout by definition. More like the London Stouts (Makeson; Chocolate) and unlike the Irish Stouts (ie. Guinness; Roasty). It will incorporate fresh ground coffee and dried peppermint leaves as aromatic additions at the end of the boil. In the same way hops are used in most beers. It's aged for at least three months in 12-15 year old bourbon barrels.

SPRECHER BREWERY | 904

Brewmaster Emeritus: Randy Sprecher

www.sprecherbrewery.com | beer@sprecherbrewery.com

701 W. Glendale Ave, Glendale, WI, 53209 | 414-964-7837

In 1985, Randy Sprecher established the first microbrewery in Milwaukee since Prohibition. Crafting his small, neighborhood brewery after those he frequented in Augsburg, Germany, Randy revived a Milwaukee tradition. Sprecher still uses old-world brewing methods to make incomparably delicious, award-winning beers and gourmet sodas inspired by Europe and beyond. We encourage you to travel the world of Sprecher beers by trying them all! Please call the brewery to make tour reservations. The gift shop is open seven days a week except for major holidays. Private party rental is also available.

MAI BOCK: Style: Maibock / Helles Bock. IBU: 24.0. ABV: 6.0. Pale malt flavors are balanced with a rich hop character and a light fruit bouquet in this seasonal spring lager. Traditional dry-hopping and extended aging give this blonde bock a distinctive flowery aroma and a potent kick.

BLACK BAVARIAN: Style: Schwarzbier. IBU: 32.0. ABV: 6.0.

ABBEY TRIPLE: Style: Tripel. IBU: 13.0. ABV: 8.41.

SPECIAL AMBER: Style: Vienna Lager. ABV: 5.0.

BLACK IPA: Style: American Black Ale.

HEFEWEISS: Style: Hefeweizen. ABV: 4.2.

IPA2 (DOUBLE INDIA PALE ALE): Style: American Double / Imperial IPA. ABV: 7.72.

HARD ROOT BEER: Style: Root beer. ABV: 5.0. NOT YOUR GRANDDADDY'S ROOT BEER.

OR IS IT? An adult version of our famous Root Beer with a kick, sure to please the bootlegger in you!

CZAR BREW: Style: Russian Imperial Stout. ABV: 11.0. Russian Imperial Stout Aged In Oak Bourbon Barrels

SHAKPARO (FIRE-BREWED AFRICAN STYLE-ALE): Style: American Amber / Red Ale. ABV: 5.7.

COMMANDO: Style: Scotch Ale / Wee Heavy. ABV: 10.0. Bourbon aged Scotch Ale

SQUARE ONE BREWERY | 408

Owner: Steve Neukomm

www.squareonebrewery.com

1727 Park Ave, St. Louis, MO, 63104

Square One Brewery and Distillery was founded in 2006 in the historic Lafayette Square District of St. Louis and features an upscale pub menu, 12 draft beers and one cask ale. Square One doesn't distribute any of its beers, offering them at the bar, in the restaurant or as a to go item in a growler. The owner, Steve Neukomm has been in the food and beverage industry in St. Louis since the 1970's and has owned the building, which houses Square One, since 1985. In 1999 Steve opened Augusta Brewing Company and for a few years ran both locations, selling August in 2010. Dr. John Witte, Square Ones brewer has over 18 years of brewing experience in St. Louis, having brewed and/or helped start up 4 breweries in the metro area. In 2009 Square One added a 50 gallon pot still and began distilling products, which now feature over 14 different styles ranging from our award winning JJ Neukomm American Malt Whiskey to America's second tequila product produced outside of Mexico, our Agave Blue. Current production at Square One Brewery and Distillery tops 700 barrels per year.

BAVARIAN WEIZEN: Style: Hefeweizen. O.G.: 12.5. IBU: 12.0. ABV: 4.75. A Southern German hefe Weissbier brewed with over 50% malted wheat, sourced from Germany. A light copper colored, unfiltered wheat beer with a generous amount of clove spiciness and a touch of banana-like sweetness in the finish. The recipe was written on the back of a coaster and given to our brewer while on a trip to Germany and visiting a brewpub in Stuttgart. This beer is featured year round at Square One Brewery and Distillery.

BELGIAN WIT: Style: Witbier. O.G.: 12.5. IBU: 14.0. ABV: 4.5. A traditional Belgian Witbier, featuring bitter orange peel and coriander in both the flavor and aroma. Light and refreshing, this unfiltered beer is an excellent thirst quencher. This beer is a summer seasonal at Square One Brewery and Distillery.

ALL OAT LAGER: Style: Munich Helles Lager. O.G.: 13.0. IBU: 28.0. ABV: 5.3. An experimental first for our brewery and possibly a first for the United States. This beer used malted oats, crystal oats and two different types of flaked oats, brewed as a Helles-Style Lager with a long lagering period. Oats are, by nature, gluten-free, and although there is the possibility of cross contamination with wheat and barley during malting and milling, this beer is our attempt at making a gluten reduced beer for those who are looking for one which is made and tastes like beer.

IPA: Style: American IPA. O.G.: 15.5. IBU: 80.0. ABV: 6.25. An unfiltered American IPA featuring Magnum, Summit, Cascade and Mt. Hood hops. This amber Ale has a strong floral and citrus flavor and aroma with a full body and sharp palate cleansing bitterness in the finish.

STEVENS POINT BREWERY | 405

Brewmaster: John Zappa

www.pointbeer.com | info@pointbeer.com

2617 Water St, Stevens Point, WI, 54481 | 800-369-4911

The Stevens Point Brewery is steeped in a history that has transcended the trials of the Civil War, the Great Depression and Prohibition. More than 150 years later, the Stevens Point Brewery continues to successfully brew quality beer, just as the brewery's founders, Frank Wahle and George Ruder, did in 1857. This undeniable endurance is a testament of why the Stevens Point Brewery, in Stevens Point, Wisconsin, is the 3rd oldest continuously operating brewery remaining in the United States. Today, the Stevens Point Brewery is proud to be Wisconsin-owned and independently operated.

JP'S CHAI TEA PORTER: ABV: 5.5. Bold flavors of Ginger, Cinnamon, Clove, Cardamom, Anise combined with a six-malt blend, make this a hands-down discovery in beer.

JP'S WHITE STOUT: Style: American Stout. ABV: 6.0. Think of White Chocolate. Distinctively golden in color with big Pilsen malt flavor, and a touch of hops.

POINT BEYOND THE PALE IPA: Style: American IPA. IBU: 64.0. ABV: 5.5. Galaxy hops are the star of the show while notes of passion fruit shine through. Beyond the Pale IPA has a crisp finish with lingering hop bitterness that is out of this world.

WHOLE HOG PUMPKIN ALE: Style: Pumpkin Ale. ABV: 7.5. Handcrafted using real pumpkin and savory pumpkin pie spices with hints of all natural cinnamon and nutmeg. Perle hops balance with rich Munich, Roasted, and Caramel malts for the full-bodied taste and exceptional flavor.

CIDERBOYS FIRST PRESS HARD CIDER: Style: Cider. ABV: 5.0. Traditional handcrafted hard apple cider.

CIDERBOYS MAGIC APPLE HARD CIDER: Style: Cider. ABV: 5.0. Crisp apple hard cider blended with the fresh taste of strawberries.

CIDERBOYS CRANBERRY ROAD HARD CIDER: Style: Cider. ABV: 5.0. Fruitful pairing of crisp apple hard cider with a splash of cranberry.

STONE ARCH BREW PUB | 222

President/Brewdude: Steve Lonsway

www.stonecellarbrewpub.com

1004 South Olde Oneida St., Appleton, WI, 54915 | 920-735-0507

Established in 1989 and reborn in 2004. Steeped in tradition, Stone Cellar Brewpub is the oldest continually brewing brewpub in the State of Wisconsin. We are located in the "Between The Locks" building which was built 154 years ago to house a brewery. We proudly serve 9 Fresh & Natural hand-crafted beers, home-made gourmet sodas and Pub Fare with a Flair! Our unique field stone atmosphere boasts well with our full menu restaurant and our relaxing pub. During the warmer months, enjoy Appleton's oldest outdoor beer garden and meet your party room needs with our special room for up to 60 people. Check us out in person at 1004 South Olde Oneida Street, Appleton or online at www.stonecellarbrewpub.com Stone Arch is our label name for our beers as we go to retail.

VANILLA STOUT: Style: Oatmeal Stout. O.G.: 14.3. IBU: 28.0. ABV: 5.0. An English-style oatmeal stout infused with pure vanilla for an unforgettable flavor.

SCOTTISH ALE: Style: Scottish Ale. O.G.: 12.5. IBU: 16.0. ABV: 4.4. An easy drinking amber beer with focus on the malt bill. A malt forward brew with a touch of smokiness and faint hops.

BLUEBERRY WHEAT ALE: Style: American Pale Wheat Ale. ABV: 4.6. A light and effervescent wheat ale with huge additions of fresh blueberries and plum that rounds out a perfect summer libation.

STONEFLY BREWING CO. | 221

Brewmaster: Jacob Sutrick

735 E. Center St., Milwaukee, WI, 53212

Stonefly Brewing Company was established in 2005 in the former Onopa brew house. Located in Milwaukee's Riverwest neighborhood. We produce 11 year-round beers, with rotating seasonal and specialty beers. Our kitchen offers pub fare as well as Friday fish fry and Saturday and Sunday Brunch. Open 4p.m. Monday-Friday, 10a.m. Saturday-Sunday.

SUMMIT BREWING CO. | 116

Founder/CEO: Mark Stutrud | Brewer: Eric Blomquist | Brewer: Eric Harper | Brewer: Mike Lundell | Nate Siats Siats | Sam Doniach | Damian McConnell

www.summitbrewing.com | info@summitbrewing.com

910 Montreal Circle, Saint Paul, MN, 55102 | 651-265-7800

Celebrating 25 years this September, Summit still prides itself on introducing people to great beers. Beer shaped by tradition, but inspired by the individuals who craft our beer everyday and the loyal friends who drink it. We make beer that reflects our own tastes and beliefs about what great beer should be. When you put a lot into what you make, you end up with a better beer. Visit the newly revamped summitbrewing.com to find out more about us and our passion for great beer. Skol to a quarter century of craft beer in the Midwest!

SUMMIT PILSENER: Style: Czech Pilsener. O.G.: 11.0. IBU: 25.0. ABV: 4.8. This beer showcases the marvelous flavor of Moravian 37 Pilsener malt grown on founder Mark Stutrud's family farm in North Dakota. Authentic Saaz hops from the Czech Republic give the beer just the right amount of spicy floral aroma. With a crisp, refreshing malt backbone and lightly spiced hops, it's a taste of the Bohemian life. Malts: Moravian 37, Caramel. Hops: Vanguard, Saaz

SÁGA IPA: Style: American Pale Ale. O.G.: 14.0. IBU: 80.0. ABV: 6.4. Named after the Norse goddess Sága IPA, drinking companion of the God Odin. With a divine tropical fruit hop aroma and clean, assertive bitterness this beer was recently named "Best New Year-Round Beer" by Star-Tribune's 2013 Best of MN). Malts: Harrington, Caramel. Hops: Centennial, Amarillo, Citra, Rakau (dry-hopped: Amarillo, Citra, Rakau)

MERIDIAN SESSION ALE: Style: American Pale Lager. O.G.: 11.5. IBU: 32.0. ABV: 4.5. The first release in our new Union Series, a series focusing on and utilizing newly available ingredients. Meridian Session Ale is brewed with one malt (Concerto from the UK), one hop (Meridian from the Pacific Northwest) and one very unique Belgian yeast strain for a beer with a toasted malt foundation, floral/lemon hop aromas and a bit of Belgian spice. Perfect session ale for your summer enjoyment. Malts: Concerto. Hops: Meridian.

REAL ALE TENT

SUMMIT OATMEAL STOUT: Style: American Stout. O.G.: 13.3. IBU: 36.0. ABV: 4.0. While its cascading rich black color will be familiar to Stout enthusiasts, ours is decidedly different. It's made with naked oats from the UK, for one. Smooth and slightly sweet, with hints of coffee, caramel and chocolate. This firkin is conditioned with Vanilla

Beans, Cocoa Nibs, and Cold Press Coffee; served with a beer engine. Malts: 2-Row Pale, Caramel, Oats, Crystal, Roasted Barley, Chocolate. Hops: Northern Brewer, East Kent Goldings, Fuggle

UNCHAINED #13 “ANOTHER IPA”: Style: English India Pale Ale. O.G.: 13.0. IBU: 60.0. ABV: 5.6. When it came time for brewer Mike Lundell to brew his newest Unchained Series beer, he asked himself: “What does the beer world need right now?” The answer: “Another IPA!” No, that’s seriously the name – Another IPA. An English-style IPA featuring Golden Promise malt and Target hops, expect herbal hop notes, nutty malt character and a fruity nose. Why order just another IPA when you can get Another IPA! Malts: Golden Promise. Hops: Target

SURLY BREWING CO. | 212

Brewmaster: Todd Haug

www.surlybrewing.com | beer@surlybrewing.com

4811 Dusharme Dr, Brooklyn Center, MN, 55429 | 763-535-3330

SURLY STARTED WITH A BREWING KIT Shocker, right? People who love beer begin homebrewing. In 1994, Surly owner Omar Ansari received a homebrew kit as a gift. Purchased from St. Paul’s legendary Northern Brewer, it became the gift that keeps on giving.

CACAO BENDER: Style: American Brown Ale. IBU: 45.0. ABV: 5.1. Mahogany hued ale infused with coffee, vanilla beans and cacao nibs.

OVERRATED!: Style: American IPA. Pale gold American IPA with fruity(grape ape – fruit loops) aromas from generous dry hopping.

FURIOUS: Style: American IPA. IBU: 99.0. ABV: 6.2. An amber colored ale with citrusy hoppy aromas and flavors balanced out by a chewy caramel malt backbone and a refreshing bitter finish.

MISANTHROPE: Style: Saison / Farmhouse Ale. Belgian style Saison aged with Brett in used white wine barrels.

HELL: Style: Munich Helles Lager. IBU: 20.0. ABV: 5.1. Hell is German for light. A pale-gold lager with bready malt aromas and flavors, floral hop aroma and a balanced finish.

URINE TROUBLE: Style: American Double / Imperial IPA. A collaboration between Surly and Three Floyds, this is an Imperial Brett IPA fermented with Brettanomyces Lambicus. Earthy barnyard notes along with pineapple-cherry pie aromas and flavors. Heavily hopped with Simcoe and Chinook hops for that special “Cat peed on the Christmas tree” aroma.

PENTAGRAM: Style: American Wild Ale. ABV: 6.66. Brettanomyces is the featured yeast strain in this dark beer, fermented in stainless and aged in used red wine barrels. Flavors of sour cherry, tobacco, oak and classic “Brett” barnyard funk are balanced by Dark Munich malt chewiness.

CYNIC: Style: Saison / Farmhouse Ale. IBU: 33.0. ABV: 6.6. SRM: 9.0. A golden hued ale, fermented with a Belgian yeast strain resulting in a beer that has notes of lemon citrus from the hops and black pepper spice from the yeast with a dry “tingly” finish.

SMOKE: Style: Rauchbier. O.G.: 19.5. IBU: 50.0. ABV: 8.3. SRM: 45.0. Lager-brewed with smoked malts, this Rauchbier is mellowed by oak-aging. Black malt flavors mesh with notes of raisins, plums, figs and licorice with the subtle smoke on the side.

SCHADENFREUDE: Style: Munich Dunkel Lager. ABV: 5.0. Oak aged “shameful joy” Dark Lager.

OAK AGED BENDER: Style: American Brown Ale. ABV: 5.1. Oatmeal American Brown Ale aged on toasted MN oak.

BITTER BREWER: Style: English Bitter. O.G.: 9.5. IBU: 37.0. ABV: 4.1. SRM: 8.0. Not really a British bitter, this low alcohol pale ale is light orange in color, with grassy-tangerine like hop aromas, toasty malt profile and a clean, light finish.

SPECIAL RELEASES

1:00 P.M. – THREE: STYLE: Braggot. O.G.: 26.0. IBU: 20.0. ABV: 8.3. SRM: 28.0. 4 yr old Dark Ale brewed with 50% honey.

2:00 P.M. – SYX VARIANT: STYLE: American Strong Ale. This 15%ABV Pale Strong Ale is aged on six different wood species, dry-hopped and aged in used white wine barrels.

3:00 P.M. – DARKNESS: STYLE: Russian Imperial Stout. O.G.: 29.0. IBU: 85.0. ABV: 9.8. SRM: 55.0. This massive Russian Imperial Stout brings waves of flavors; chocolate, cherries, raisins, coffee, and toffee. We add a touch of hops to make this delicious brew even tastier.

4:00 P.M. – SEVIIN: STYLE: Belgian Strong Pale Ale. O.G.: 23.0. IBU: 23.0. ABV: 12.5. SRM: 11.0. A 12% ABV Belgian Strong Ale brewed with Rye, Oats and Wheat. Our first beer EVER brewed with Wheat! Belgian yeast creates classic clove spiced Banana aroma and flavor. Dry hopping brings floral and citrus aromatics to the biscuity-smooth malt body.

SWEET MULLETS BREWING CO. | 524

Brew Master: Mark Duchow

www.sweetmulletsbrewing.com | info@sweetmulletsbrewing.com

N58W39800 Industrial Rd, Oconomowoc, WI, 53066 | 262-456-2843

Sweet Mulletts Brewing Company is a brewpub that features a rotating menu of a dozen unique beers created by the Brew Master and Owner Mark Duchow. Mark's career in the brewing industry has spanned two decades, starting as a keg washer and rapidly increasing responsibility to become a highly recognized award-winning Brew Master.

JORGE: Style: Chile Beer. IBU: 10.0. ABV: 4.2. A light American Blond ale infused with fresh jalapeno peppers. This beer is light and refreshing with the flavor and aroma of fresh jalapeno with a mild hint of heat in the finish.

SHIPWRECK: ABV: 6.1. A blend of an American lager and a sour gruit made with mugwort and heather tips aged in a fresh Cabernet barrel for several months. A well balanced sour with hints of sage, wine and oak.

BUCKWHEAT: Style: American Pale Wheat Ale. IBU: 40.0. ABV: 5.7. The buckwheat lends a mild earthy sweetness to the beer and the wild Wisconsin hop has a very unique bitterness and flavor resembling woody overtones.

BARREL AGED TOIL AND TROUBLE: ABV: 8.0. A sour imperial gruit made with mugwort and heather tips aged in a Yahara Bay Whiskey Barrel for over ten months. Mild tones of oak, sage, and whiskey surrounded by a robust malty sweetness and sour.

REAL ALE TENT

ABBEY DOUBLE: ABV: 7.2. Finished with Centennial hops

BELGIAN BLOND ALE: ABV: 5.1. Finished with pickling spice.

AUTUMN LEAF: ABV: 5.5. A blend of domestic and wild yeast giving this beer strong earthy tones.

BLACKWOOD: ABV: 8.0. A bourbon barrel aged soured stout and in the barrel for over a year and soured with wild yeast.

BIRA: ABV: 8.2. A Belgian Imperial American Red Ale with a big hop profile.

TALLGRASS BREWING CO. | 504

Brewmaster: Jeff Gill

www.tallgrassbeer.com

8845 Quail Lane, Manhattan, KS, 6650 | 785-537-1131

The decision to found Tallgrass Brewing Company was made by Jeff Gill and his wife Tricia on April 8, 2006. Tricia had asked Jeff THAT question: "What do you want to do with the rest of your life?" Jeff had been thinking about that exact question quite a bit. "I want to start a microbrewery!" Jeff answered. He had been an avid homebrewer for six years and loved to brew beer that people enjoyed.

8-BIT PALE ALE: Style: American Pale Ale. O.G.: 1.057. IBU: 40.0. ABV: 5.2. Malts: 2- Row, Victory, Vienna, & Munich. Hops: Magnum, Centennial, Cascade & Galaxy. Just like those classic video games we all grew up with, 8-BIT Pale Ale is simple at first glance yet, fun and complex when you get into it. Our Hop Rocket infuses the character of Galaxy Hops from Australia into an American Pale Ale, giving a unique tropical, almost melon aroma in a classic American Style.

BUFFALO SWEAT: Style: Milk / Sweet Stout. O.G.: 1.057. IBU: 20.0. ABV: 5.0. Malts: Pale Malt, Roasted Barley, Black Malt, Victory, Vienna, Oats, Lactose Sugar, Hops: Glacier, Willamette We love this beer here at the brewery, and think you will have one of those "I've never-tasted-a-beer-like-that" kinds of moments when you try it! What we really like about this beer is the smoothness that brewing with cream sugar brings to the palate. This smoothness balances out the copious quantities of roasted barley used in the brewing process to create a rich, complex, and delicious beer. If you have not been a stout drinker in the past, give this beer a try. It might just change your mind about how dark beers should taste. It tastes so rich, but is surprisingly easy to drink!

ETHOS: Style: American IPA. IBU: 110.0. ABV: 6.8. A beer foretold in legend. Crafted from a palate of six types of hops, this is no ordinary IPA. Double dry-hopping, with three hop varieties, creates an aroma that is big, bright and beautiful. The taste of Ethos explodes with juicy hop flavors, but this beer is carefully brewed with balanced malts to enhance the hops' natural character without overwhelming the senses. Drink it and be amazed.

WILD PLUM FARMHOUSE ALE: Style: Saison / Farmhouse Ale. O.G.: 1.055. IBU: 20.0. ABV: 5.6. A crisp, slightly tart, and uniquely refreshing beer. An infusion of wild plums, handpicked at a genuine farmhouse, gives this beer a light tangy fruit flavor. The perfect summer companion. Farmhouse ales are also known as "saisons" (French for seasonal), a style of summer beers traditionally brewed by Belgian farmers to serve farm workers as part of their wages. Not a bad deal, if you can get it. Wild Plum is available each summer, June through July.

VELVET ROOSTER: Style: Tripel. O.G.: 1.08. IBU: 40.0. ABV: 8.5. Malts: Pilsner, Light Munich. Hops: German Tradition, East Kent Golding, Northern Brewer. This Belgian Tripel lives up to its name. Smooth and carefully crafted like a fine velvet painting,

but with an 8.5% ABV this bird has some spurs! This beer has a wonderful floral nose and a sweetness like candy.

DARTH JADAIK: Style: English Porter.

THE HERD : Sour Buffalo Sweat–Aged for one year on Brett, blackberries & oak.

TENTH AND BLAKE BEER CO./ LEINENKUGEL'S BREWING CO. | 800

Brewmaster: Greg Walter

www.leinie.com | leinielodge@leinenkugels.com

124 E. Elm St., Chippewa Falls, WI | 888-LEINIES (888-534-6437)

Tenth and Blake Beer Company, the craft and import division of MillerCoors, is a family of craft breweries, import beers and hard ciders. We're passionate makers and merchants of great beer and fine cider, with an insatiable desire to learn and teach. Our family includes Blue Moon Brewing Company, Jacob Leinenkugel Brewing Company, AC Golden, Blitz-Weinhard Brewing Co., Crispin Cider Company and Fox Barrel Cider. Cheers!

LEINENKUGEL'S ORIGINAL: Style: Munich Helles Lager. ABV: 5.0. Helles style lager brewed in the Leinenkugel tradition since our start in 1867.

LEINENKUGEL'S OKTOBERFEST: Style: Märzen / Oktoberfest. IBU: 20.0. ABV: 5.1. Märzen-Style Bier. Our traditional Märzen-style beer is brewed with Munich, Caramel and a blend of Pale malts along with Hallertau, Tettnang, Perle and Cluster hops for a well-balanced, smooth festive lager. The perfect way to celebrate fall in true German fashion, Leinenkugel's Oktoberfest is available for a limited time August through October.

LEINENKUGEL'S SUMMER SHANDY: IBU: 14.0. ABV: 4.2. Weiss Beer with Lemonade. A Shandy is a lemonade-flavored beer, a European favorite during the warmer months. And the light, crisp lemonade flavor, makes it the perfect summer refresher. Brewed with select malted wheat and barley, Cluster hops, natural lemonade flavor and a hint of real Wisconsin honey. Available for a limited time, March through August.

LEINENKUGEL'S ORANGE SHANDY: IBU: 13.0. ABV: 4.2. Weiss beer with Orange. Our newest Shandy style beer, refreshing and zesty! Available for a limited time, September through December.

LEINENKUGEL'S HOPPIN HELLES: Style: Munich Helles Lager. IBU: 27.0. ABV: 5.5. Our newest year round beer. A true German Helles brewed with five American hops. Crisp and refreshing Helles beer meets pleasant citrus hop character from Citra, Simcoe, Cluster, Centennial, and Chinook hops.

BIG EDDY BALTIC PORTER: Style: Baltic Porter. ABV: 8.5. A blanket of malt flavor. Notes of toffee, cocoa, caramel, toasted bread and sherry fruit flavors are interwoven to produce a symphony of splendor. Our Baltic Porter is an homage to the brewers of the Baltics, and a tribute to our historic brewing waters, the Big Eddy Spring.

BIG EDDY RUSSIAN IMPERIAL STOUT: Style: Russian Imperial Stout. O.G.: 28.0. IBU: 75.0. ABV: 9.5. Once dubbed 'the purest water in the world' - the Big Eddy Spring runs through the heart of Chippewa Falls, Wisconsin carrying in its flow the longstanding tradition of quality folks have come to expect and enjoy from Leinenkugel's. 11 total malts make up this robust Russian Imperial Stout including Munich, Caramel, and chocolate malts. Warrior, Summit, and Glacier hops provide a distinct punch through the finish that balances the rich malt flavor.

BIG EDDY WEE HEAVY SCOTCH ALE: Style: Scotch Ale / Wee Heavy. IBU: 18.0. ABV: 9.5. A blend of eight carefully selected malts and grains are used to create a fragrant bouquet and a rich flavor and texture.

BUBBLELICIOUS WEISSE: Style: Berliner Weissbier. O.G.: 7.4. IBU: 5.0. ABV: 3.3. Berliner Weisse: Wheat and Pale Malts. CDH (Debittered Hops). Top-fermenting wheat beer, with the quenching sourness of a lactic fermentation. This classic sour German beer is served with an Asian bubblelicious twist. This new addition is a translucent gummy ball that contains flavored juices in the center which "pops" with every bite.

SOUR PEACH ALE (WILD AMERICAN SOUR ALE): Style: American Wild Ale. Sour barrel aged beer from Troy Ryeswyk at Miller Valley Brewery... you probably do not want to miss this one.

GEDEON'S 1028: Style: Dubbel. IBU: 22.0. ABV: 6.35. Brewed by Greg Weinberg, Tenth and Blake's NYC Distributor Beer Merchant 2012 Tenth and Blake Employee Homebrew Contest Winner This beer focusses on malt flavors—malty and sweet with a noticeable plum character. Modest alcohol with low levels of esters. Full-bodied with fairly mousse-like carbonation that produces a very nice head.

BARRY WHITE: Style: Fruit / Vegetable Beer. Specialty fruit beer with blend of lactic acid bacteria aged on oak. Sweet, tart, smooth.... Like Barry himself.

SPECIAL RELEASES

2:00 P.M. – LA MUMBA: STYLE: Scotch Ale / Wee Heavy. Big Eddy Wee Heavy Scotch ale aged in a rum barrel for months with chipotle peppers, cinnamon, and cocoa nibs.

2:30 P.M. – BIG EDDY RYE WINE: ABV: 10.0. Four different rye malts. Dramatic and decadent. Multiple rye notes awaken the intense depth of this robust style.

3:00 P.M. – BIG EDDY ÜBER OKTOBERFEST: STYLE: Märzen / Oktoberfest. ABV: 8.5. Made with oodles of Munich malt, kettle and dry hopped with Spalt Select and Mt. Hood hops. Just like Oktoberfest, only more super Über.

REAL ALE TENT

LA MUMBA: Style: Scotch Ale / Wee Heavy. Big Eddy Wee Heavy Scotch ale aged in a rum barrel for months with chipotle peppers, cinnamon, and cocoa nibs.

THIRD STREET BREWHOUSE | 106

Marketing Coordinator: Krista Amundson

www.thirdstreetbrewhouse.com

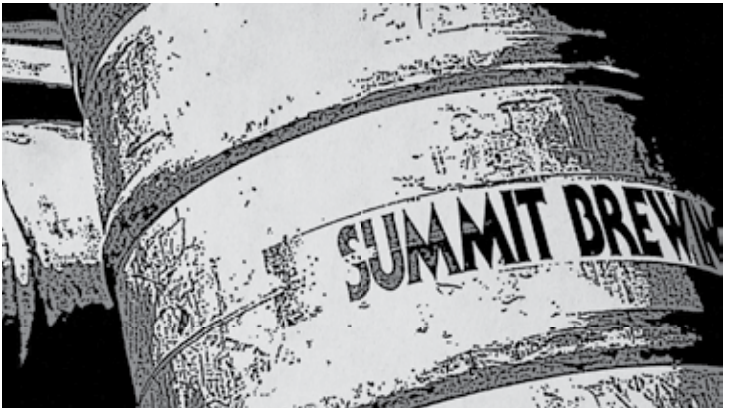
219 Red River Ave N, Cold Spring, MN, 56320 | 320.685.3690

The Third Street Brewhouse is a state-of-the-art brewing facility located at the Cold Spring Brewing Company in Cold Spring, Minnesota. With a focus on the booming craft beer industry the Third Street Brewhouse hopes to be a destination for guests of all ages as we Rise to the Top! Our four year round beers include Lost Trout Brown Ale, Rise to the Top Cream Ale, Three Way Pale Ale and Bitter Neighbor Black IPA. Our facility utilizes 5 brewing vessels and 15 conical fermenters, along with other technologically advanced equipment to produce high quality and satisfying craft beers. Our brewing staff consists of proven professionals, seasoned veterans, and award winning brewing artisans. They are dedicated to brewing consistent, quality beer - including seasonals. Third Street Brewhouse - It's all about the beer!

RISE TO THE TOP CREAM ALE: Style: Cream Ale. IBU: 20.0. ABV: 4.1. SRM: 2.0. This is a special beer style that is a satisfying refresher. The light body and pale color result in a mild aroma and taste, with its own unique signature. The hop impact is not excessive and compliments the pale malt flavor profile.

LOST TROUT BROWN ALE: Style: American Brown Ale. IBU: 20.0. ABV: 4.9. SRM: 20.0. This is a true brown, not only because of its color but because of its stringent adherence to the style guidelines; a real beer connoisseurs dream. The hop flavor and aroma is adequately full and assists the roasted malt flavors that are perceived on the palate. There is limited fruitiness and the body is appropriate.

BITTER NEIGHBOR BLACK IPA: Style: American Black Ale. IBU: 62.0. ABV: 6.5. SRM: 40.0. The rich darkness is not excessive as is sometimes seen in other craft iterations. A medium high hop flavor and aroma befits this style. The caramel and roasted malt flavors and aromas are enhanced with a well-controlled fruitiness.



From St. Paul with love.

Welcome to The Great Taste of the Midwest.
Stop by and try one of Summit's new beers
or an ale on cask! summitbrewing.com

THREE WAY PALE ALE: Style: American Pale Ale. IBU: 40.0. ABV: 5.2. SRM: 11.0. A sessionable pale ale with a deep golden hue and a flavor characterized by floral and citrus-like hops. The selection of three traditional and unique hops combined with three select malts creates a pleasing and balanced beer; described best by having a medium maltiness, a tropic hop character and a moderate fruitiness with hints of grapefruit, pear and a subtle spiciness.

JACK'D UP AUTUMN ALE: ABV: 5.4%, IBU: 38, SRM: 20. Jack'd Up is an autumn ale with a subtle blend of pumpkin pie spices.

THIRSTY PAGAN BREWING | 425

President: Steve Knauss Knauss | Brewer: Nate McAlpine

www.thirstypaganbrewery.com

1623 Broadway, Superior, WI, 54880 | 715-394-2500

Since establishing in 1996, Thirsty Pagan Brewing is the only micro brewery in Superior, WI. We are located in the Old Russel Creamery, on the corner of Broadway and Ogden, near downtown Superior. Our 2BBI system provides our customers with 9 different microbrew varieties on tap: four craft house ales, and four seasonals, including pours off of our famous beer engine. We are open at 3 P.M. every day. Our gourmet pizza is available from 3-10 P.M. all week long, with specials changing every two weeks. While having a pint of craft beer, you can enjoy live music six nights a week!

BURNTWOOD BLACK: Style: Schwarzbier. O.G.: 1.046. IBU: 19.0. ABV: 4.6. Brewed with seven varieties of malt and barley, this black ale has roasted coffee character and a sweet malty finish.

INDIA PAGAN ALE: Style: American IPA. O.G.: 1.065. IBU: 87.0. ABV: 7.0. The Pagan version of a west coast style IPA brings loads of hop aroma and flavor as well as a smooth malt backbone.

VÉLO SAISON: Style: Saison / Farmhouse Ale. O.G.: 1.05. IBU: 23.0. ABV: 5.4. A favorite summer beer. Tangy yeast profile and a floral hop aroma meet in this dry finishing easy drinking summer beer.

SPECIAL RELEASES

2:00 P.M. – COFFEE VANILLA BURNTWOOD BLACK: ABV: 4.6. Our house black ale tuned up with local cold press coffee and organic Vanilla bean.

3:30 P.M. – SPECIAL SOUR RELEASE: STYLE: . One of our single barrel aged sour ales TBD

THREE FLOYDS BREWING CO. | 415

Brewmaster: Nick Floyd

www.3floyds.com

9750 Indiana Pkwy., Munster, IN, 46321 | 219-922-3565

Established 1996. Three Floyds (Nick, Simon, and Mike) first opened in Hammond, Indiana, and originally produced only keg beer for the Chicago/Northwest Indiana market in its small, garage warehouse. Three Floyds moved to Munster, Indiana, in 2000 and produces multiple award-winning draught and bottled beers, which it sells predominantly in the midwest. Visit our newly renovated and expanded brewpub!

ALPHA KING PALE ALE: Style: American Pale Ale.

GUMBALL HEAD: Style: American Pale Wheat Ale. ABV: 5.6.

ZOMBIE DUST: Style: American Pale Ale. ABV: 6.4. Dry hopped American Pale Ale

EVIL POWER: Style: American Pale Lager. ABV: 6.5. Pilsner, brewed with Heavy Metal Warriors Lair of The Minotaur

BEHEMOTH: Style: American Barleywine. ABV: 11.0. World Beer Cup Gold '08, '10

OWDE ENGLISH BAHWEY WHINE: Style: English Barleywine. ABV: 10.5.

ARCTIC PANZER WOLF: IBU: 100.0. ABV: 9.0. A massive IPA that will leave your palate it's hapless victim. Scorched earth is our brewery policy.

DREADNAUGHT IPA: Style: American Double / Imperial IPA. IBU: 100.0.

TOXIC REVOLUTION: Style: American Stout. ABV: 8.5. Stout brewed with Municipal Waste

IN THE NAME OF SUFFERING: Style: American IPA. ABV: 7.1. New Orleans style black IPA brewed with our friends EYEHATEGOD

TIBERIAN INQUISITOR: Style: Belgian Strong Pale Ale. ABV: 9.5. This Belgian-style ale aged for one year in French oak

BLACKHEART: Style: English India Pale Ale. ABV: 9.0. Aged on Oak

APOCALYPSE COW: Style: American Double / Imperial IPA. ABV: 9.5. Brewed with lactose and oats

URINE TROUBLE: Style: American Double / Imperial IPA. ABV: 9.0. Imperial Brett IPA fermented with Brettanomyces Lambicus. Brewed in collaboration with MN's own Surly Brewing Co

2011 DARK LORD: Style: Russian Imperial Stout.

DEESKO: Style: Berliner Weissbier. ABV: 6.5. Munster Style Berliner Weiss

DARK LORD 2013: Style: Russian Imperial Stout. A demonic Russian Style Imperial Stout, brewed with Intelligensia coffee Mexican vanilla, and Indian sugar this beer defies description, available one day a year in April at the brewery, Dark Lord Day.

TIGHTHEAD BREWING CO. | 216

Head Brewer: Billy Oaks

www.tightheadbrewing.com | info@tightheadbrewing.com

161 North Archer Ave, Mundelein, IL, 60060 | 847-970-9174

Tighthead Brewing Company was founded by Owner/Brewer Bruce Dir, a long time homebrewer and Siebel Institute graduate, and began production in the fall of 2011. The production brewery and tap room are located adjacent to the Metra train station in Mundelein, Illinois and produce quality ales and lagers for all seasons. Our Comfortably Blonde Ale, Scarlet > Fire Red Ale and Irie IPA are currently being distributed throughout Lake County and the northern Chicago area in draught form only. Our Tap room typically features eight beers on tap, many of which are seasonal beers and are only available in the tap room by the pint or growler. Examples of our loyal followers favorite seasonal beers brewed so far are the Boxcar Porter, Hat Trick Tripel and Go-Go- Witbier, among others. Our approach is two-fold, to brew quality beer is a must, but we also want to turn as many people on to as many craft beer styles as we can. Brewmaster Billy Oaks handles the majority of the brewing and manages the brewing operations at Tighthead. Billy is a graduate of the American Brewers Guild program and spent time as a homebrewer and managed a local homebrew shop prior to joining Tighthead. Our 15 BBL brew house was fabricated new by Newlands Systems, Inc. and will produce about 3200 BBL a year at capacity. We hope to expand our year round offerings as we grow and are planning for a packaging line in year two of operations. We hope you come and see us in the tap room where you can view the brewery while enjoying a pint or two. We are open Wednesday through Sunday and tours are available on Saturdays and Sundays at 2:00pm and 4:00 pm.

SCARLET > FIRE: Style: Irish Red Ale. IBU: 30.0. ABV: 5.6. SRM: 15.0. Scarlet Fire is an Irish/American style Red Ale. The name is reference to the often played combination of Grateful Dead song's Scarlet Begonias and Fire on the Mountain. This beer features a great balance of malt sweetness from caramel malt and subtle toasty notes from roasted barley. Brewed with American Ale yeast, and East Kent Golding hops, it pays tribute to its heritage as an Irish Red Ale.

A microbrew hike over the **river** and through the **woods** — and **prairies** and **ponds** at Riveredge Nature Center!



October 5, 2013

2 - 5 pm

Riveredge Nature Center
4458 County Hwy Y
Saukville, WI 53080
262.375.2715
riveredenaturecenter.org

*Bringing **beer** and **nature** together!*

***Microbrews** and local **homegrown food** along the trails.*

Music** by Celtic, bluegrass, country-hipster band **Frog Water

*Get the inaugural Frothy Forage **4 oz. glass***

*There's only room for **500**, so register now!*

*Proceeds **support** environmental education and preservation of wild Wisconsin.*

COMFORTABLY BLONDE: Style: American Blonde Ale. IBU: 20.0. ABV: 4.8. SRM: 3.0. Easy drinking American Blonde Ale. Brewed with Crystal hops and American Ale yeast this is a perfect gateway beer for the mainstream American Lager beer drinker.

IRIE IPA: Style: American IPA. IBU: 134.0. ABV: 7.8. SRM: 5.0. A malty and complex IPA which support the generous amount of Chinook, Centennial and Columbus hops. American Ale yeast ferments this beer cleanly allowing the dank hop qualities to shine though... IRIE Mon!

CHILLY WATER PALE ALE: Style: American Pale Ale. IBU: 40.0. ABV: 4.8. SRM: 5.0. Wheat based Pale Ale that is fermented very clean with American ale yeast giving it a crisp, refreshing finish. The combination of Amarillo and Citra hops provide an aroma and flavor of mango, tangerine and other soft citrus fruit and may cause a widespread panic... hint at the name's origin!

BARREL-AGED OLD KAYA DOG: Style: American Barleywine. IBU: 92.0. ABV: 10.3. SRM: 9.0. An American Barleywine aged in Woodford Reserve Bourbon barrels for 4 months. The original hints of light fruit and alcohol warmth from the base beer are replaced by darker fruit, bourbon and oak character.

REAL ALE TENT

BOXCAR PORTER: Style: American Porter. IBU: 43.0. ABV: 6.9. SRM: 35.0. A Robust Porter with hints of roast coffee and mild chocolate. English Maris Otter pale malt, black patent, dark and light chocolate malt and traditional English East Kent Golding hops makes this a classic example of the style. Cheers!

TITLETOWN BREWING CO. | 111

Brewmaster: David Oldenburg

www.titletownbrewing.com

200 Dousman St, Green Bay, WI, 54303 | 920-437-BEER

Since 1996, Titletown Brewing Company has been serving fresh beer and great food in the renovated Chicago & Northwestern Railway depot in Green Bay's downtown historic district. Our brewers are committed to creating a variety of outstanding beers including 6 year-round beers, numerous season-als and one-offs, and ever-changing cask-conditioned ales. You may enjoy a few pints at our two bars, in our billiard room, or in our outdoor beer garden overlooking the Fox River. Our extra-large beer glasses accommodate a full pint of beer and a full inch of foam, giving you both quality and value.

PULLMAN PORTER: Style: American Porter. O.G.: 13.0. IBU: 30.0. ABV: 5.5. This dark, rich, robust porter balances aggressive roasted grain flavors with chocolate-like malty sweetness and a creamy smooth texture.

LOOSE CABOOSE: Style: American IPA. O.G.: 16.0. IBU: 40.0. ABV: 7.5. Nutty English malt, citrusy Mosaic hops, rich dark sugar, and complex Belgian yeast intermingle in this refreshing Belgo-American-style IPA.

JOHNNY "BLOOD" RED: Style: Irish Red Ale. O.G.: 13.0. IBU: 20.0. ABV: 5.5. Rich caramel malts and a touch of roasted barley create the distinctive flavor of this Irish Red Ale, the namesake of Packers great Johnny "Blood" McNally.

BERLINER WEISSE: Style: Berliner Weissbier. O.G.: 9.0. IBU: 10.0. ABV: 3.5. Pale, light-bodied, and pleasantly sour, Berliner Weisse is among the world's most purely refreshing beer styles. Grainy malts meet ample lactic tartness, while champagne-like dryness and effervescence lend a lively and elegant character to this rare German-style ale.

TOPPLING GOLIATH BREWING CO. | 515

Brewmaster: Mike Saboe

www.tgbrews.com | info@tgbrews.com

310 College Dr, Decorah, IA, 52101 | 563-382-6198

Established 2009. Starting with brewing 1/2 bbl batches, TG's mantra has always been "Big Beers Brewed in Small Batches"; a tradition that continues in our 10 bbl brewhouse. Throughout the year, expect to see a wide selection of beers including different IPA's and barrel aged beers. Our tap room is open 7 days a week and is located at 310 College Dr. in Decorah, IA. Check out our website at www.tgbrews.com for more information on availability and beer releases.

DOROTHY'S NEW WORLD LAGER: Style: California Common / Steam Beer. IBU: 11.0. ABV: 5.5. Our flagship beer was named after our founder's grandmother and crafted to please her purely classic tastes. Mildly hopped, light in color and body, and clean to the taste, this California Common style lager drinks easy. Each sip charms the senses with distinct flavor and refreshing simplicity, delivering a smooth finish.

GOLDEN NUGGET IPA: Style: American IPA. IBU: 56.0. ABV: 6.3. Fall in love with the big hop aroma of our Golden Nugget as it mingles with fragrances of citrus and evergreen, followed by a floral sweetness. Tropical fruit flavors entice your taste buds before immediately captivating you with a bold, hop forward taste and a pleasant bitterness that lingers in the finish.

PSEUDO SUE : Style: American Pale Ale. IBU: 50.0. ABV: 5.8. This Citra hopped Pale Ale is loaded with tropical fruit flavors and has bright aromas of passion fruit, mango, and papaya. If you're seeking a refreshing, hoppy drink, seek no further.

ZEELANDER: Style: American IPA. IBU: 60.0. ABV: 5.8. This zeelicious single hop IPA showcases the rare Nelson Sauvin hop from New Zealand. Delightfully confusing aromas of citrus and mandarin oranges give way to an incredibly complex body of earth tones and marigolds. This is truly unlike any hop you've ever tasted.

SPECIAL RELEASES

1:00 P.M. - MORNIN' DELIGHT: STYLE: American Double / Imperial Stout. A huge Imperial Stout with an explosive espresso aroma followed by strong notes of maple syrup and vanilla.

TWO BROTHERS BREWING CO. | 301

Brewmaster: Jason Ebel

www.twobrosbrew.com | BeerGuys@TwoBrosBrew.Com

30W315 Calumet Ave West, Warrenville, IL, 60555 | 630-393-2337

Established 1996. After living in France, brothers Jim and Jason Ebel developed a passion for flavorful specialty beer. After returning to the states, they had trouble finding that type of beer in Chicago so they opened Two Brothers Brewing Company in 1996. To get them started, the Ebel brothers' grandfather, a retired dairy farmer, donated his bulk milk tanks, which were quickly converted to fermenters. In addition to our traditional style beers, we have some of the coolest, most kick ass brewers and awesomest and best looking salespeople ever! We have some of the most delicious and mouth watering fabuloso beers on the planet Earth! If people come visit the Two Brothers Brewery or Two Brothers Roundhouse we will make all their dreams come true.

DOMAINE DUPAGE: Style: American Amber / Red Ale. IBU: 24.0. ABV: 5.9. Inspired by the brothers time living in France, this food-friendly ale is deep amber in color, with a toasty and sweet caramel start. It finishes with just enough hops to clean off the palate. Bon Appetite!

EBEL'S WEISS: Style: Hefeweizen. With nice malty sweetness and a soft aroma of clove, vanilla, and banana, this German style hefe weizen is unfiltered for a glowing orange haze.

OUTLAW: Style: American IPA. As bold as the name suggests but as friendly as the masked man, comes our first adventure into the world of cans. This IPA is full of citrus and pine hop character and aroma. The hop flavors play off the pleasant malt complexity like a good sidekick. Giddy-up.

SIDEKICK: Style: American Pale Ale. Extra Pale Ale

DOG DAYS: Style: Dortmunder / Export Lager. Dortmunder Lager

SPECIAL RELEASES

1:00 P.M. - 16TH ANNIVERSARY: STYLE: Belgian Strong Pale Ale. Belgian Golden Ale

1:00 P.M. - HOP CENTRIC: STYLE: American Double / Imperial IPA. Double IPA

TYRANENA BREWING CO. | 115

Brewer/Founder: Rob Larson | **Brewer:** Nick Van Court | **Manager:** Stacey McGinnis | **Brewer:** Craig Tump

www.tyranena.com | info@tyranena.com

PO Box 736 1025 Owen St, Lake Mills, WI, 53551 | 920-648-8699

Established 1999. Our facility produces six year-round beers in addition to six seasonal varieties and multiple specialty brews. In 2006, Tyranena began bottling a line of big, bold, ballsy beers especially for full-flavor aficionados, aptly called the Brewers Gone Wild! series. Tyranena's brews are available both in bottles and select draft accounts in Wisconsin, Minnesota, Indiana and Illinois. The beautiful smoke-free Tasting Room and Beer Garden at the brewery are open Wednesday through Saturday evenings, year-round. Enjoy live music performances every Saturday night with no cover charge. Check the website for additional hours and added musical performances during the summer season. Growlers available. 7 FLAVORS ON TAP FOR THE DURATION

Three Beaches Honey Blonde Ale: ABV 5.25%, IBU 10. Our Wisconsin version of the American Blonde Ale. This beer is light-bodied with a sweet touch of honey and a mild citrus accent. * Nothing beats a day at the beach... the sun, the sand and, of course, the scenery. Here in Lake Mills, the three beaches of Rock Lake have drawn young and old for generations... to laugh, to play, to frolic, to just escape stresses of life for a time. Three Beaches Honey Blonde is like a day at the beach... light, bleached blonde, gleefully effervescent, free from bitterness and sure to improve your attitude. When you need a little attitude adjustment, spend a day at the beach with Three Beaches Honey Blonde... and you won't even have to wash the sand out of your suit!

Bitter Woman IPA: ABV 5.75%, IBU 68. Our Wisconsin variation of an India Pale Ale. This beer is intensely bitter with a mighty hop flavor and aroma. * Lest we forget Aunt Cal, an early resident of Lake Mills. Local history remembers her for blindly running into a hitching post and saying, "Excuse me Mr. Dodge!" It was said that she was an old sweetheart of the famous American poet, Henry Wadsworth Longfellow.

And she still had the love letters to prove it! Sadly Aunt Cal never wed. We brewed our Bitter Woman IPA the way we imagine Aunt Cal may have been, very fruity and intensely bitter. So lift up a pint of Bitter Woman IPA and toast Aunt Cal and the bitter woman you know. Cheers!

Headless Man Amber Alt: ABV 5.25%, IBU 35. Düsseldorf-style Altbier * The ancient peoples that inhabited Wisconsin are known for building numerous celestial stone monuments and earthen effigy mounds to serve as symbols of their culture and beliefs. Unfortunately, most of these structures have fallen victim to the farmer's plow over the past 150 years. Not far from the brewery, lying preserved on the floor of Rock Lake, are two effigy mounds - a Headless Man and a Turtle. Legend tells us, as the Turtle can survive on both land and in water, its spirit helped guide the Headless Man into the afterlife. May the Turtle's spirit guide you to happiness with a Headless Man Amber Alt.

HopWhore Imperial IPA: ABV 7.5%, IBU 100. Imperial IPA * Overpowering perfume. Dripping with luscious hop flavor. And, oh what a body. You're in for one helluva experience!

Rocky's Revenge: ABV 5.75% (before barrel-aging), IBU 30. An American brown ale with a portion aged in bourbon barrels. Each bourbon barrel will contribute its own unique character to this rich, satisfying ale. * Deep in the darkest depths of Rock Lake prowls a great saurian known today as Rocky. The legend of Rocky is old. The ancient inhabitants of Aztalan warned of the beast by building a giant serpent mound at the lake's edge. The early residents of Lake Mills were forewarned of a guardian placed in the lake to protect its sacred stone tepees. And history tells of numerous encounters with Rocky, who became a source of great worry and fear. Although not seen for over a century, divers still experience a feeling of dread and being watched. Enjoy Rocky's Revenge, our offering to this legendary protector of Tyrannena.

The Devil Made Me Do It!: ABV 7.5%, IBU 37. Imperial Oatmeal Porter Brewed with Coffee Beans * A big ol' black beer with oatmeal silkiness. Aged with coffee beans from Sumatra and Costa Ric Devilishly delicious.

Dirty Old Man: ABV 7.5% (before barrel-aging), IBU 37. Imperial Rye Porter Aged in Rye Whiskey Barrels * Dark black with a cappuccino head. Full-bodied with modest carbonation. Spicy rye, chocolaty malt and balanced oak barrel flavors.

SIXTH BARRELS/ROTATING TAP

SPECIAL RELEASES

200 P.M. - BENJI'S: ABV 7.5% (before barrel-aging), IBU 37. Smoked Imperial Porter brewed with Chipotle Peppers *An imperial porter. Big, black and smoky. Rich full-bodied with a silky chocolate crown. Dark roasted flavors host the smoky character of wood-fired malt while chipotle peppers add a smoldering tickle of heat.

300 P.M. - Who's Your Daddy?: ABV 7.5% (before barrel-aging), IBU 37. Bourbon Barrel-aged Imperial Porter * Midnight black. Big, rich and semi-sweet. Dark malts yield coffee, caramel and toffee flavors. Barrel aging adds vanilla, toasted oak and hazelnut. Mmmm... satisfying. So... Who's your daddy now?

400 P.M. - Shaggin' in the Wood: ABV 9% (before barrel-aging), IBU unknown. Bourbon Barrel-aged Scotch Ale * A complex blend of flavors. The rich caramel and toffee flavors of Sheep Shagger Scotch Ale symphonize with the oak, bourbon and vanilla flavors bestowed by the barrel.

UPLAND BREWING CO. | 312

Brewmaster: Caleb Staton

www.uplandbeer.com | upland@uplandbeer.com

350 West 11th St, Bloomington, IN, 47404

We've been brewing ales, lagers, and sours in Bloomington, IN since 1998. We named ourselves after the Norman and Crawford Uplands of southern Indiana because we share the independence, strong will, and connection to the land that characterized the early settlers of this rugged region. We brew traditional styles, always with our own unique twists, alongside radical new creations. What ties all of our diverse beers together is the philosophy behind them: fresh, flavorful beer brewed locally and sustainably.

DRAGONFLY IPA: Style: American IPA. IBU: 50.0. ABV: 6.5. Malty balanced IPA with seven hop additions to give floral nose.

OKTOBERFEST: Style: Märzen / Oktoberfest. IBU: 15.0. ABV: 6.5. Traditional Bavarian style lager. A rich and malty body are in balance with a crisp finish to make this Silver Medal winner at the World Beer Cup our best selling seasonal offering.

HELIOS PALE ALE: Style: American Pale Ale. IBU: 22.0. ABV: 4.9. A refreshingly crisp, citrusy slightly bitter pale ale. Lightly golden in color and brewed true to style.

CHAMPAGNE VELVET: Style: Euro Pale Lager. IBU: 29.0. ABV: 5.2. A pre-Prohibition style german lager brewed from 1902 recipe from the original Terre Haute Brewing co. in Southern IN. Refreshingly light pilsner body with some sweet complexities given off by the corn malt used in this recipe, make this the perfect summer lager.

INFINITE WISDOM TRIPEL: Style: Tripel. IBU: 33.0. ABV: 9.25. A strong classic belgian style ale brewed with two different belgian yeast strands to compliment both sweet and fruity notes.

ARD RI IMPERIAL RED: IBU: 83.0. ABV: 9.3. Imperial Style amber ale. Big malty body from special roasted barley created a big backbone for this complex bitter finish.

BAD ELMER'S PORTER: Style: American Porter. IBU: 20.0. ABV: 4.4. Medium bodied porter with smooth hints of chocolate and coffee make this one of our most balance beers produced. Flavorful to drink year-round, yet not too heavy to drink in the summer.

UPSTREAM BREWING CO. | 427

Head Brewer: Dallas Archer 17070 Wright Plaza, Omaha, NE, 68130

Since opening in 1996, Upstream Brewing Company has been all about fresh; from our house brewed beers born from the tap to our fresh-from-scratch food to our lively atmosphere. Upstream's extensive beer variety includes seven house beers, four rotating seasonal selections and a rotating cask selection to satisfy the pallet of any beer enthusiast no matter what style they may be seeking.

JOHNNY DORTMUNDER LAGER: Style: Dortmunder / Export Lager. O.G.: 13.3.

IBU: 28.0. ABV: 5.9. Upstream's Dortmund Lager is named in memory of Johnny Rosenblatt Stadium; home to the NCAA Men's College World Series for sixty years before the new ballpark was opened in 2010. Our Dortmund is medium-bodied and well balanced. This crisp brew has a lingering hop bitterness in the finish.

IN BLOOM BELGIAN ALE: Style: Belgian Pale Ale. In Bloom was inspired by a springtime dessert perfected in Belgium consisting of wine poached figs served with lemon sorbet. This ale is a drinkable rendition of this concoction aged on Dates rather than figs to provide a light, soft and sweet fruit note. This mild yet crisp beer begins with an aroma full of complex Belgian character. Flaked oats and barley provide a smooth body and a discernible lemon flavor is available from additions to the kettle.

FLAGSHIP INDIA PALE ALE: Style: American IPA. O.G.: 14.9. IBU: 60.0. ABV: 6.4. Do we really need to explain this one? Our American IPA has a big hop presence with a supportive malty backbone. Hopheads rejoice; all others shy away.

CASTAWAY COCONUT PORTER: Style: American Porter. O.G.: 13.3. IBU: 11.0. ABV: 5.3.

Our Castaway Coconut Porter is a brown porter by style. All natural, unsweetened coconut was toasted in house and added to the kettle to impart its character. The aroma and flavor are malty with notes of chocolate. Toasted coconut makes a brief appearance up front and returns prevalent in the finish. Who says you can't drink dark beer in the summer?

REAL ALE TENT

DUNDEE SCOTCH ALE: COCO NIBS AND SIRACHA

URBAN CHESTNUT BREWING CO. | 205

Brewmaster: Florian Kuplent

www.urbanchestnut.com | info@urbanchestnut.com

3229 Washington Ave, St. Louis, MO, 63103 | 314-222-0143

Urban Chestnut Brewing Company, located in Midtown St. Louis, is an unconventional-minded yet tradition -oriented brewer of craft beer. We like to call our unique brewing philosophy Beer Divergency—a 'new world meets old word' brewing approach wherein UCBC contributes to the 'revolution' of craft beer with artisanal creations of modern American beers, and pays 'reverence' to the heritage of beer with classically-crafted offerings of timeless European beer styles.

ZWICKEL: Style: Keller Bier / Zwickel Bier. O.G.: 12.1. IBU: 20.0. ABV: 5.2. Bavarian Style Unfiltered Helles. The Flagship of our Reverence series, this unfiltered, unpasteurized German lager, is a smooth drinking, vitamin rich (from the yeast), naturally cloudy beer. Brewed using barley malt from Franconia, hops from Hallertau, and fermented with a classic Bavarian lager yeast strain.

WINGED NUT: Style: Herbed / Spiced Beer. O.G.: 13.1. IBU: 22.0. ABV: 5.4. Chestnut Ale. The Flagship of our Revolution Series, this 'nutty' beer defies conventions and is brewed with Munich malt from Wisconsin, chestnuts, hops from the Willamette Valley in Oregon, and fermented with a Bavarian wheat beer yeast.

SCHNICKELFRITZ: Style: Hefeweizen. O.G.: 11.6. IBU: 12.0. ABV: 4.8. Bavarian Weissbier. The unmistakable characteristics of this German wheat beer are achieved with a yeast strain that is decidedly fruity and phenolic. You may note clove, nutmeg, vanilla, and banana-like aromas and flavors.

STLIPA: Style: American Double / Imperial IPA. O.G.: 18.0. IBU: 55.0. ABV: 8.0. Double IPA. We pronounce it 'sta-leep-ah', you pronounce it how you like. STLIPA, an acronym for St. Louis India Pale Ale, is a well-balanced DIPa that uses Sterling, Cascade, Mt. Hood, Willamette, and Chinook hops.

SPECIAL RELEASES

1:00 P.M. - 2012 BOURBON BARREL AGED WOLPERTINGER: STYLE: . O.G.: 17.8.

IBU: 11.0. ABV: 9.9. Bourbon Barrel Aged Imperial Chestnut Ale. Never heard of the rarely seen, Bavarian-indigenous mammal the Wolpertinger? Well much like the original Wolpertinger, our "Wolpie" is a little Bavarian in nature, scarcely seen and definitely difficult to define...taxonomically speaking. We define "Wolpie" (beer-style

wise) as Winged Nut on Acid - A high ABV, chestnut beer fermented with a Bavarian Weissbier yeast strain. Brewed once a year in celebration of UCBC's anniversary, this particular beer makes a short appearance at the beginning of the year and then hibernates in bourbon barrels until it reappears at the next year's celebration.

1:00 P.M. - ERLKÖNIG: STYLE: Doppelbock. O.G.: 18.3. IBU: 20.0. ABV: 8.3. Pale Wheat Doppelbock. This Maifest special is sweet, soothing, and a deceptive delight. So much so that it may deceive thy sight. Should you start to see visions of Elf King fame, heed the warnings from where this beer gets its name. Spelled out clearly in the Goethe poem...Hold on tight to a loved one, and head for home.

REAL ALE TENT

SINGLE HOP CENTENNIAL IPA: Style: American IPA. O.G.: 14.2. IBU: 50.0. ABV: 6.0.

VINTAGE BREWING COMPANY | 306

Brewmaster: Scott Manning
vintagebrewingcompany.com

674 S. Whitney Way, Madison, 53711 | 608-204-2739

At Vintage Brewing Company, we're dedicated to bringing you world-class beer: fresh, flavorful, varied, & distinctive. We champion the craft of beer brewing as a harmony of art and science, where hard work and precision are guided by vision and passion. Cheers to great beer!

SISTER GOLDEN: Style: Kölsch. O.G.: 1.045. IBU: 19.0. ABV: 4.9. Light, crisp German Kölsch. In a world gone mad...behold! "Normal" beer flavor.

WHIPPOORWILL: Style: Witbier. O.G.: 1.044. IBU: 11.0. ABV: 4.7. Belgian Wit, mild citrus and spice, soft as fluffy clouds on a summer day.

VELOURIA: Style: Witbier. O.G.: 1.058. IBU: 16.0. ABV: 6.2. Peachy abbey wheat beer, the perfect antidote to the summer doldrums

SCAREDY CAT: Style: Oatmeal Stout. O.G.: 1.065. IBU: 30.0. ABV: 6.0. Hearty and full-bodied oatmeal stout. Judged "Best of the Midwest" at US Beer Tasting Championships.

DEDICATION: Style: Dubbel. O.G.: 1.084. IBU: 18.0. ABV: 9.2. Overstuffed abbey dubbel with classic Trappist fruit/spice character and disarming strength.

HIBISCUS SAISON: Style: Saison / Farmhouse Ale. O.G.: 1.05. IBU: 24.0. ABV: 6.1. Inspired farmhouse ale made with hibiscus flower petals; crisp, dry, champagne-like, pink!

MCLOVIN: Style: Irish Red Ale. O.G.: 1.049. IBU: 19.0. ABV: 5.1. Irish-style red with exceptionally smooth character. Reigning World Beer Cup medalist- Irish Red category

SQUARE PIG: Style: Rye Beer. O.G.: 1.052. IBU: 67.0. ABV: 5.8. Hop-heavy golden rye ale, light-bodied celebration of PacNW hops!

MIROIR NOIR: Style: Belgian Strong Dark Ale. O.G.: 1.076. IBU: 75.0. ABV: 8.2. This is some serious flavor! Our Belgo-double-black-IPA is not to be trifled with.

COMMON THREAD 2013: Style: Bière de Garde. O.G.: 1.065. IBU: 28.0. ABV: 6.2. Last known keg of collaboration brew Biere de Garde, featuring 10 S. Wisconsin breweries and made with all local ingredients!

COMMON THREAD 2012: Style: California Common / Steam Beer. O.G.: 1.056. IBU: 38.0. ABV: 5.5. Re-creation of the inaugural collaboration brew by 6 S. Wisconsin brewers, a California Common (steam beer) amber lager made with all local ingredients!

SPECIAL RELEASES

01:23 - JOULUPUKKI: STYLE: Sahti. IBU: 15.0. ABV: 8.5. Finnish sahti/ winter warmer, mildly spiced juniper/rye strong ale, archived since January 2013

02:34 - HONEY CRISP DEDICATION: STYLE: Dubbel. ABV: 11.0. jumbo abbey dubbel, aged 7 months in apple brandy barrel from Yahara Bay Distillers

03:21 - BRETT-SHED: STYLE: American IPA. ABV: 6.7. Version of our ubiquitous "Woodshed IPA" fermented with Brett Brux for jarring yet agreeable tart/hoppy/dry profile

04:32 - DUBBLOON: STYLE: Dubbel. ABV: 11.0. Jumbo abbey dubbel, aged 7 months in rum barrel from Madison's Yahara Bay Distillers

REAL ALE TENT

SAGE WISDOM: Style: American IPA. ABV: 6.5. Oaked IPA aged on culinary sage

ELDER SKELTER: Style: English Brown Ale. ABV: 5.4. English brown ale fermented with muddled elderberries

OTTER EVEN: Style: American Pale Ale. ABV: 6.1. Our classic American Pale Ale "Palindrome" dryhopped with Mosaic leaf hops.

WATER STREET BREWERY | 410

Brewmaster: George Blugas
www.waterstreetbrewery.com

1101 North Water St, Milwaukee, WI, 53202 | 414-272-1195

Now with three locations Milwaukee, Delafield and Grafton Wisconsin, we are celebrating our 25th anniversary. In the year we incorporated 1987, there were 16 brewpubs in the country, by year's end there were 44, and we were one of those first brewpubs.

BLACK IPA: A balanced IPA with just enough Midnight wheat to darken it up. Wheat and Caramel malts under 60 IBU of Centennial and Cluster hops.

RASBERRY WEISS: Style: Fruit / Vegetable Beer. Multiple GABF and NABA medal winner 200 lbs of raspberries added to 10 barrels of American style wheat beer.

BAVARIAN WEISS: Hefeweizen style Southern German wheat beer brewed with Weiherstephan's famous yeast.

WHISKEY STOUT: Our Irish Stout that has been aged in a whiskey barrel.

MEAD: Style: Mead. Our 25th anniversary mead, now almost 3 years old.

WHITE WINTER WINERY/ MEADERY | 514

Meadmaker: Jon Hamilton

www.whitewinter.com | goodmead@cheqnet.net

68323 A Lea Street, Iron River, WI, 54847 | 715-372-5656

Established 1996. White Winter Winery produces high quality hand crafted meads, or honey wine, using locally produced pure Wisconsin honey and fruit. Mead is the oldest fermented beverage in the world but relatively unknown in modern times. We believe strongly in using what is in our own back yard and have built our business on this sustainable practice. We are truly a regional winery using ingredients grown within approximately 100 miles of the cellar. We use what our neighbors produce to make a great product. It helps them, it helps us, it's environmentally and ethically sound, and you, the consumer, know exactly what you are drinking, where it comes from, how it's made, and that every purchase stays in the community and supports a family farm (and winery!).

This year we bring several new products to the Great Taste, some mead some not. For un-mead try our Kwench series of light deliciously sparkling and refreshing beverages.

For mead we have brought a little new Mischief, to go with an old favorite served up two ways; sweet mead (rumored to be one of the most potent aphrodisiacs in the world for 8000 years). As well as several others

Dry Mead: Off dry, delicate traditional mead, just honey and water. Pairs well with poultry, seafood, or a green salad. Dryness of a Chardonnay with a light honey finish.

Cyser: Semi-Sweet made with fresh apple cider and honey. Excellent with sharp cheeses, pork and spicy foods. 11.5% abv. //

Mischief: A sparkling cranberry mead, app 5% RS, 11.5% abv. The name says it all!

Sweet Mead: Refreshing sweet honey and water fermented to the traditional drink of Kings and Queens. A "Honeymoon" Tradition! Nicely balanced acidity with sweetness. Refreshing with a twist or warmed and spiced

Meadjito: A lovely summer cocktail made up just for the great taste, sweet mead, twist of lime and crushed mint over ice. Very refreshing on a hot Madison afternoon. Limited quantity, while it lasts.

Kwench: A series of fun fruity bevs great for a night on the town or hanging at the beach. All 6.5% abv: What flavor are you?

Big & Juicy* Blueberry, Tart & Tasty*- Raspberry, Bold & Snappy* Black Currant

WILD ONION BREWING CO. | 424

Owner: Mike Kainz | **Brewmaster:** Pete Janusas

www.onionbrewery.com | breweryinfo@onionpub.com

22221 North Pepper Rd, Lake Barrington, IL, 60010 | 847-381-7308

Established 1997. If you're ever in Great Barrington IL go to the Onion Pub & Brewery.

HOP SLAYER: Style: American Double / Imperial IPA. ABV: 8.0. Hops are the story here, and the story is big! Five different hop varieties accent this smooth IP Bitterness hits you up front, and then the citrus character follows along with slight earthiness. Malt was not forgotten to balance this beast with just the right amount of sweetness.

DRAGO: Style: Russian Imperial Stout. Russian Imperial Stout

BACK CZECH BOCK: Style: American Amber / Red Lager. Amber Lager

HEFTY-WEISS: Style: Hefeweizen. Hefeweizen

FAUX PAS: Style: Belgian IPA. Belgian IPA

KAINZ BRAU: Style: Czech Pilsener. ABV: 4.4. This Bohemian-style pilsner has a nice floral aroma followed by a crisp and clean flavor with a dry finish.

WISCONSIN DELLS BREWING CO. | 107

Brewmaster: Jamie Baertsch

www.dellsmoosejaw.com

110 Wisconsin Dells Parkway South, Wisconsin Dells, WI, 53965

2012 is an important year for us, we celebrated our 10th anniversary of opening & started to bottle the 1st of our beers Rustic Red! Rustic Red is the 1st bottled microbrew in the Dells & is available for purchase at either Moosejaw Pizza or our sister restaurant Buffalo Phil's. Dells Brewing Co.'s Brewmaster Jamie Baertsch & her assistant Mike Balda use our 15 barrel Bohemian brewing system to brew & serve 10 different styles of hand-crafted beers & 3 gourmet sodas. 6 of those beers (Honey Ale, Golden Ale, Rustic Red, Raspberry Cream Ale, Dells Pilsner & Kilbourn Hop Ale) are available year-round. We then have 4 more taps that rotate between selected seasonal & specialty beers such as the Apple Ale, Weissbier, English Brown Ale, Sweet Cherry Ale, Oktoberfest, Oak Barrel Aged Porter, Stand Rock Bock, IPA, Milk Stout & Winter Warmer. Within the first year of brewing, the Dunkel Lager attained a silver medal in the European-Style Dark/Munchner Dunkel category at the 2002 Great American Beer Festival. This was followed up in 2003 with another silver medal this time in the Bock beer-style category for Blonde Bock. We returned to the GABF in 2008 & brought home another silver medal in the Scottish-Style Ale category for our Rustic Red!. Dells Brewing Co. is housed on the third level of Moosejaw Pizza which is centrally located between Chicago & Minneapolis in the heart of Wisconsin Dells, Wisconsin. Moosejaw seats 500+ patrons within the three levels of the full-service restaurant which specializes in fresh, piping hot pizza! Each level has its own unique appeal. The Brewery Bar overlooks just that, the brewery! The main floor has numerous game mounts, a massive fireplace & old-fashioned photos of its namesake, Moose Jaw, Saskatchewan. The Rathskellar, Moosejaw's lower level, bar is complete with premium sports viewing, pool table, dart board, arcade games & a large party room available for private celebrations! Stop in for a sample, stay for a pint & take home a Dells Brewing Co. growler!

BLONDE BOCK: Style: Maibock / Helles Bock. O.G.: 18.0. IBU: 20.0. ABV: 7.7. German-Style Heller Bock/Maibock; Made with Vienna, Cara Hell, Hallertau MTF and German Lager Yeast. Medium bodied golden lager that is very malty with delicate finishing hops. Winner of Silver Medal at the Great American Beer Festival!

APRICOT ALE: Style: Fruit / Vegetable Beer. O.G.: 10.5. IBU: 10.0. ABV: 4.5. Fruit Beer; Made with Pilsen Malt, Red Wheat, Glacier, Honey, Apricot and Dry English Ale Yeast. A light bodied ale, pale golden in color with light sweetness and a tart/ tangy fruit/ apricot flavor.

MILK STOUT: Style: Milk / Sweet Stout. O.G.: 18.7. IBU: 15.0. ABV: 5.8. Sweet Stout; Made with Pale Ale Malt, Cara-Vienna, Cara-Munich, Chocolate Malt, Roasted Barley, Victory, Special Roast Malt, Special B, Lactose, Perle, Fuggle and Dry English Ale Yeast. This is a full bodied black ale. It is very sweet with the flavors of chocolate milk, fudge and toasted marshmallow.

KILBOURN HOP ALE: Style: American Amber / Red Ale. O.G.: 13.0. IBU: 35.0. ABV: 5.5. American Red/Amber Ale; Made with Pale Ale Malt, Aromatic, Caramel 40, Nugget, Cascade, Galena, hops grown in Wisconsin Dells, Dry English Ale Yeast. This is a medium bodied ale that had a very malty backbone balanced with a strong American hop character.

RASPBERRY CREME ALE: Style: Fruit / Vegetable Beer. O.G.: 10.0. IBU: 9.0. ABV: 4.0. Fruit Beer; Made with Pilsen Malt, Red Wheat, Caramel 10, Galena, Dry English Ale Yeast and raspberries. This is a very light ale that has a bright and tangy raspberry flavor.

WOODMAN BREWERY | 220

Brewmaster: Dennis Erb

www.woodmanwi.com/brewerybeer.html

401 Main St, Woodman, WI, 53827 | 608-553-2200

At Woodman Brewery, our motto is "Variety is the Spice of Life". We are Wisconsin's smallest brewery with the largest selection of hand crafted one-of-a-kind micro brews. Every beer is unique, from its grain and hop selection to its own yeast strain. We feature our custom brews on tap at the whistle Stop in Woodman, WI. Started as a basic country bar in 1994, the current owner acquired the operation in 2008 and has grown it into a fully operational brewpub, with a huge menu including fresh steaks and seafood. we are proud to serve these custom, hand crafted creations here for you to enjoy!

REAL ALE TENT

SCOTCH ALE: Style: Scottish Ale.



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ZwanzigZ Brewing is a year and a half old addition to our independently owned pizzeria that opened in 2002. Located 40 minutes South of Indianapolis in Columbus Indiana. Enjoy one of our 15 beers on tap including 4 barrel aged beers. In our family friendly dining room, also enjoy any of our four craft sodas.

BOURBON BARREL IMPERIAL STOUT ON GHOST PEPPER: Style: American Double / Imperial Stout. ABV: 13.0. Imperial Stout that aged in a Heaven Hill barrel for 150 days. A Ghost Pepper, the second hottest pepper on the planet, was added for heat and flavor. The goal is to find the perfect fulcrum of balance with respect to heat and drinkability.

FASTENBIER RAUCHBIER: Style: Smoked Beer. O.G.: 14.4. IBU: 16.0. ABV: 4.9. Authentic German smoked beer brewed to commemorate the Monks of Germany who fasted and remained from eating meat during lent. Church law said nothing about liquid, so the monks smoked their malt, creating a very tasty beverage that reminded them of food. Brewed with 55% smoked malt.

RYE BARREL AGED SCOTCH ALE: Style: Scotch Ale / Wee Heavy. ABV: 12.0. Our peated Scotch Ale has been sitting in a Rye barrel for 175 days. Come taste what the wood has done.

CHOCOLATE BEER: Style: American Blonde Ale. O.G.: 14.2. IBU: 12.0. ABV: 5.9. A golden ale that will first surprise the sense of sight. Positively chocolate aroma and taste. Cocoa Puffs the cereal was the inspiration but not an ingredient.

BLUEBERRY BEER: Style: Fruit / Vegetable Beer. O.G.: 14.1. IBU: 11.0. ABV: 5.8. A great summer refresher that will remind you of blueberry muffins. Garnished with organic blueberries that sink and float on the CO₂ bubbles.

NON-ALCOHOLIC ROOTBEER: Style: Root beer. Made with pure cane sugar and no caffeine. A great intermezzo to all this great beer here today.



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