

Brew for Good 2019 Tap List

9:36 Sunset Sour - Kettle soured wheat beer with Magnum hops (5.0%)	<i>Aaron Orwick</i>
Brut-iful IPA - Brut IPA w/ liberal Cascade and Amarillo hops in late additions and double dry hopped (5.0%)	<i>Aaron Orwick</i>
Mexican Pale Lager (5.0%)	<i>Aaron Orwick</i>
Sour Puss Scotty - bourbon barrel aged sour Scottish Ale (9.5%)	<i>Barry Salem</i>
Summer Crusher - Wheat Saison	<i>Bethany Gillam</i>
Auld Procrastinator - Irish Red Ale	<i>Chip Walton</i>
Shout at the Devil - Helles (5.0%)	<i>Chris Brand</i>
Tettnanger Pale Ale	<i>Chris Troutman</i>
KIPA - West coast style Kveik IPA fermented with a 400 year old Norwegian farmhouse culture (7.0%)	<i>Chuck Gosnell</i>
Pajama Jammy Jam - Black raspberry fruited sour (6.0%)	<i>Chuck Gosnell</i>
Ol' Troubador - American Brown Ale (6.1%)	<i>Josh Janos</i>
Meadow's Nectar - American IPA loaded with Centennial Hops. (5.8%)	<i>Paul Forgey</i>
Four-two-oh - New England IPA with Citra, Simcoe and Mosaic hops. (8.0%)	<i>Paul Forgey</i>
Leicht, So Basic - German Leichtbier (3.5%)	<i>Paul Illa</i>
The Dirt - Imperial Stout hopped w/ Amarillo, Simcoe, and Centennial (7.6%)	<i>Scott Sykes</i>
ESB - Served from a cask (5.4%)	<i>Scott Thurston</i>
All In Together Now - Coffee Chocolate Blonde (5.0%)	<i>Travis Lott</i>
Smoke House on Mitchell Ave - Smoked Porter with Beechwood and Cherrywood (7.0%)	<i>Travis Lott</i>
Phantom Samurai - Blonde ale with fresh mango (5.0%)	<i>Travis Lott</i>
Dr. FeelGood IPA - American IPA w/ Mosaic and Citra hops (6.0%)	<i>Troy Fenner</i>
Helter Seltzer - Black Cherry Hard Seltzer	<i>Troy Fenner</i>
KeepItSimple - Citra Pale Ale (6.0%)	<i>Wade McEwen</i>
Blonde Ale	<i>Bruce Schnabel</i>
Blonde Ale - Mosaic dry hopped	<i>Bruce Schnabel</i>
Ultimate Bar Graf - Graf: when a stout and a cider love each other very much & move in together (7.5%)	<i>Jon Hunter</i>
Pineapple Upside Down Blonde - Blonde Ale with Pineapple and Caramelized Pineapple (5.4%)	<i>Nathan Steigman</i>
Mind Stone Lemon Shandy - Wheat Beer with Eureka Lemons, Cane Sugar and Meyer Lemons (8.0%)	<i>Nathan Steigman</i>
Avarice - Mead made with Fireweed Honey (7.5%)	<i>Nathan Steigman</i>
Summertime - Wheat IPA with El Dorado and Citra hops	<i>Nick Notto</i>
The Bag Of Luck - American pale ale with Mosaic, Citra, Galaxy, and Loral hops	<i>Nick Notto</i>
Stomp Your Foot - Cream Ale	<i>Nick Notto</i>
Patersbier - a Trappist single, the daily brew of Belgian monks	<i>Paul Dienhart</i>
Lime Ginger Mead (6.0%)	<i>Paul Dienhart</i>
Mead - Various styles	<i>Al Boyce</i>
Keller Pils - Dry-hopped with German Saphir hops (5.5%)	<i>Aaron De Boer</i>
Minnambic - A blend of barrel-aged pale sours (6.0%)	<i>Aaron De Boer</i>
Peach Rye Saison - with Coriander and Peach-Ginger Tea (6.0%)	<i>Jason Berg</i>
Altbier - Copper German hybrid beer with prominent malt character (5.0%)	<i>Jason Berg</i>
Margarita Gose - Kettle sour with a Margarita flavor profile (Lime, Salt, Tequila, Light oak) (4.5%)	<i>Jim Ingebrigtsen</i>
Helles - Traditional lager w/German Saphir late hop (5.5%)	<i>Jim Ingebrigtsen</i>
Berry Cider	<i>Jim Ingebrigtsen</i>
Barrel-Aged Vanilla Stout - A barrel-aged stout with Madagascar Vanilla beans added (10.5%)	<i>Matt Johnson</i>
Vanilla Schwartzbier - Dark German lager fermented on vanilla beans (6.0%)	<i>Nick McLawhorn</i>
Belgian Chocolate Stout on Nitro - Dry stout with Belgian stout yeast, dark Belgian sugar, chocolate & cacao nibs (5.5%)	<i>Paul Mollema</i>
New Zealand Pilsner - Pilsner with a twist of limey New Zealand hops (6.25%)	<i>Trevor Prater</i>
Citrosity - Non-alcoholic citrus-heavy sparkling beverage (N/A - 0.0%)	<i>Tyler Bye</i>
Door County Cherry Weizen - German-style wheat beer with cherries from Door County, Wisconsin (4.6%)	<i>William Huston</i>
Red Wine Barrel Aged Flanders Red	<i>Beau Hammel</i>
Dark Helmet - Double Coffee Milk Stout with cold press coffee (9.0%)	<i>Beau Hammel</i>
German Pilsner - with Loral and Hallertau hops (4.8%)	<i>Garrett Dahl</i>
Karate Kid - Macchiato Stout with Caramel, Roast, Lactose and Cold Press Espresso (7.5%)	<i>Kevin Meintsma</i>
Sunburn Tropical IPA	<i>Kevin Meintsma</i>
Frostbite - Lingonberry Mead	<i>Kevin Meintsma</i>
May The Schwar(t)z Be With You - Schwarzbier	<i>Shaun Bader</i>
Breakfast - Oatmeal Stout with Coffee & Maple	<i>Shaun Bader</i>
Tupi - Pineapple Berliner Weisse	<i>Shaun Bader</i>
CVC - Oatmeal Stout with Coffee, Vanilla & Cinnamon	<i>Shaun Bader</i>
Rubus Vaccinium - Raspberry, Blackberry and Blueberry Berliner Weisse	<i>Shaun Bader</i>
Little Red Rooster - Classic American amber ale (4.9%)	<i>Aric Daul</i>
Pride of Woodbury - Australian Sparkling Ale	<i>Dave Bance</i>
Super Strength Saison (9.5%)	<i>Guillermo Marques</i>
Brut IPA - whirlpool hops blend of Centennial, Chinook, Azacca. DDH w/ Galaxy (6.0%)	<i>Jessica Haverly</i>
CA Common	<i>Jim Cotner</i>
Hoppy Helles - Munich Helles (5.0%)	<i>Paul Fowler</i>
1952 Lees Best Mild - Dark Mild (3.5%)	<i>Ross Winberg</i>
Mead - Various styles	<i>Steve Fletty</i>
Cuppajoe - Cold-press Coffee & Cream Stout	<i>Mike Milne</i>
Sweet Stout (6.5%)	<i>Mike Milne</i>
Chowda - NEIPA (6.3%)	<i>Jess Lott</i>
Pass the Bone - German Style Rauchbeir (6.0%)	<i>Ryan Regan</i>