



Inland NW Craft Beer Festival  
September 21-22, 2018  
Tickets Available Now  
Beer list as of 9/6/18

## **7 Seas Brewing-Tacoma**

### **1) Rude Parrot Single IPA (ABV 5.9% / IBU 75)**

Loud, sassy, and relentless, the Rude Parrot has an insatiable appetite for hops! Brewed with Vienna, light Crystal, and a touch of Honey malt, this golden hued IPA is aggressively hopped with Simcoe and Citra hops. A big juicy, tropical fruit, citrusy hop aroma yields way to an off dry, pleasantly bitter finish

### **2) 7 Seas' Pilsner (ABV 5.2% / IBU 32)**

This NW Pilsner pays homage to those local brewers who came long before us, a shout-out to our home, the 253. Our NW spin on a classic pilsner-style lager. Brewed with NW Pale and Pilsner malt, hopped with Sterling and Cascade, this brew is 100% Washington. An extremely refreshing, dry, and crisp authentic Pilsner with that classic mineral, cracker like finish.

Executed with precision, patience, and care, yielding a truly premium Pilsner.

### **3) Never Say Die Nomadic IPA (ABV 6.3% / IBU 72)**

A simple malt base of pilsner and 2-row malts, this golden hued IPA delivers drifting hop aromas of fresh mango and tangerine. Softly bitter with a light/medium body, this IPA is lively, clean, and decidedly aromatic. This Nomadic IPA seeks to change path each year, traversing new territories, and never settling.

## **Bellweather Brewing Company-Spokane**

### **1) Old World Saison (ABV 9.2%)**

Imperial saison gruit... traditional Old World ingredients make up this strong saison. The grain mashed for 24 hours to get just a little funky, but not sour. Botanicals went into the mash and the boil. Botanicals come out even, no single dominant flavor. Belgian yeast esters drink as mild bubblegum, banana, and black pepper.

### **2) Det Norske (ABV 6.6%)**

Norwegian farmhouse red ale... traditional practices were upheld as much as possible to make this homage to Nordic brewing. Kveik (Norwegian farmhouse yeast) was sourced from a farmhouse brewery in Norway at Gjernes Farmstead. A grist of barley and oats finish slightly sweet to hold up modest additions of juniper, rosemary, caraway seed, hops, and gentian root.

### **3) Rotating Tap**

We'll be tapping small-batch and specialty beers throughout the festival. Viking spruce ale, raw ales, sour ales, Brett ales... anything goes. See the tap list and schedule at our tent! Abv will vary per beer and will be posted.

### **4) Garden Series**

Beers featuring produce grown in our own backyard! Cucumber with nepeta mint, hubbard squash with tomato greens, beets, raspberries with lavender, and honeycrisp apples with sage. See the tapping schedule at our tent! ABV will vary per beer and will be posted.



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### **Benniditos Brewery–Spokane**

**1) Simcoe Autumn IPA (ABV 7.2% / IBU 65)**

Dark crystal malts lay the malt foundation for Simcoe hops to shine !

**2) Clocktower Imperial IPA (ABV 8% / IBU 80)**

Barrel Aged in Dry Fly Wheat Whisky Barrels for 7 Months. Stunning, bursting with depth and complexity.

**3) Espresso Stout (ABV 6.5% / IBU 25)**

Dark roasted coffee from Gemelli pops in the nose and flavor of this delicious rich stout.

**4) Kolsch (ABV 5% / IBU 15)**

Clean and crisp.

### **Big Barn Brewing–Mead**

**1) HONEY SAGE (ABV 5.3% / IBU 22)**

This lager gives an herbal twist to our classic Mead Honey Lager. We take the standard honey lager and add a cup or two of dried, home-grown sage directly into the keg and let it do its work. Excellent when paired with sausage, steak, or other meats.

**2) GREENBLUFF STRAWBERRY BLONDE (ABV 6.0% / IBU 10)**

This strawberry summer ale is the first in our lineup of farm seasonals. Maybe not Strawberry Fields Forever as the Beatles claim, but with nearly 100 pounds of fresh berries per batch, we have just enough strawberry to make this blonde special.

**3) APRICOT WIT (ABV 4.6% / IBU 11)**

Join us as we celebrate the transition from summer to fall with the release of a farm favorite – Apricot Wit. This lightly hopped German wheat beer is greatly enhanced by mashed apricots added into the fermenter. With a light body, characteristic wheat-beer depth, and fruity overtones accentuated by subtle apricot notes, this farm brew is sure to deliver a refreshing and satisfying experience, especially on a beautiful sunny day!

**4) GOLDEN PUMPKIN ALE (ABV 6.3% / IBU 13)**

Few pumpkin ales can offer what ours does here at Big Barn Brewing. Our home-grown, freshly-harvested sugar pumpkins are roasted with seeds and all until caramelized then steeped with a hearty grain bill to make this brew truly golden. The carefully balanced 2-row barley, roasted pumpkins, cinnamon, molasses, ginger, clove, and real vanilla pair to make this a superb fall seasonal microbrew.

**5) RASPBERRY BRAGGOT (ABV 10.5% / IBU 15)**

This brand new release from Big Barn is a full-bodied honey beer with subtle raspberry notes. A malt-forward body harmonizes with the sweetness of farm fresh honey and finishes with lingering fruit notes from fresh-picked raspberries we grew here on the family farm.

**6) MISS MAGGIE'S LAVENDER IPA (ABV 6.1% / IBU 81)**

A surprisingly spectacular fusion of Middachten culinary lavender and Amarillo hops make this uniquely floral IPA something special. We collaborated with our neighbors at the



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beautiful Fleur de Provence lavender farm on Green Bluff to source the lavender for this delicious IPA. A prominent bitterness at 81 IBUs is balanced by the smooth and subtle floral notes of the lavender harmonizing with the equally floral and citrus aroma of a Northwest favorite—Amarillo hops.

**7) BLACKBERRY PORTER**

This porter does great justice to our brewery's farming roots. Our farm-fresh blackberries make their appearance via the addition of our homemade blackberry purée just at the end of the boil. A hint of blackberry on the nose is followed by a hearty porter body. As in most of our fruit beers, the blackberry undertones remain subtle yet just strong enough to make this an outstanding fall seasonal.

**8) "JUST FRESH" IPA**

As farmers who brew, or brewers who farm, we love to blend the two arts whenever we can. We boast Spokane County's 1st and only commercial hop farm. This new fresh hop IPA from this year's crop will be a surprise to us all....as it isn't even in brew tank. Cascade, Centennial and Chinook hops will reveal their secrets as we harvest.

**9) BARREL AGED BLACK DOG STOUT (ABV 10.5% / IBU 28)**

A Big Barn Classic) Dry Fly bourbon barrel yields oak, vanilla and bourbon flavor to mesh with dark chocolate, caramel, and hints of fine brewed coffee to put a smile on your face and a warmth over your whole body.

**10) BARREL AGED DIRT ROAD RYE IPA (ABV 6.3% / IBU 56)**

Dirt Road Rye is a nicely balanced Rye IPA with our classic rural roots making it an exceptional addition to your taps. The Rye gives a mellow spiciness to the traditional IPA hop character expected here in the northwest, and at 56 IBU this refreshing IPA drinks like a pale ale. All this and the charm of a Woodinville Rye Whiskey barrel!

**Black Label Brewing Company-Spokane**

**1) The Marz (ABV 6% / IBU 23)**

This is a delicious Marzen Lager (Oktoberfest Lager) made from a blend of locally grown and malted barley, and Yakima hops. We use a unique blend of Linc Malt's barley to give us some amazing notes of bread, rye, and dark caramel.

**2) Red Raspberry Sour (ABV 5% / IBU 13)**

This tasty Kettle sour is 100% made with Linc Malt's White Wheat, Pilsner, and English pale malts. We then mildly hop it and add organic Raspberry puree to the finished beer to taste.

**3) Freshie Main Ave IPA (ABV 7.8% / IBU 60)**

This is a fresh hopped take on our staple beer The Main Ave IPA, which is more of a balanced maltier IPA. With this version though we tamed the Caramel malt down a touch and dried it out a little further to help the hops shine. We used over 40 pounds of locally grown Cascade Fresh Hops throughout the whole process.

**4) Candyland Brute IPA (ABV 5.5% / IBU 69)**



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With this IPA we crushed, and oven toasted over 30 pounds of Hemp seeds, and threw them in the mash. We then fermented practically all the sugars out to leave a clean crisp IPA thats hopped with a blend of Summit, 007- Golden Hop, and LemonNaughty Hops. To finish this dank Hemp Brute IPA we then collaborated with a local Farmer and had the Terpenes stripped off of one of their strands "Candyland". After that all of us had a tasty blending session to complete the final beer. There is NO THC in this beer just smells like a tasty nugget.

### **Boundary Bay Brewery-Bellingham**

#### **1) Bellingham Blonde (ABV 5.1% / IBU 45)**

As a straightforward, lighter bodied ale, our blonde was brewed specially for summer-time, however, it compliments any meal nicely. A great beer for lunch or after work, its' well-rounded softness results from the generous amounts of German pilsner and vienna malts, balanced with a crisp and cleansing noble Saaz Hop finish.

#### **2) Cedar Dust (ABV 6.5% / IBU 66)**

Brewed with five varieties of big hops, all bred and grown in WA state, Cedar Dust IPA has a distinctive herbal pine, citrus aroma. The addition of Mosaic hops, provide subtle blueberry undertones followed by a spicy, earth mouthfeel. Smooth and naturally carbonated, it has a unique blend of malts (including a secret dark malts!) which provide just enough backbone to balance it's big hop character. Complex, delicious and refreshing! As they say, a bit of wood makes a big difference.

#### **3) Harvest Rye (ABV 7.2% / IBU 45)**

As summer fades this crisp, rye boogie helps prepare for the rapid arrival of autumn. Local specialty grains from Skagit Valley produce a complex, medium-bodied ale with beautiful, creamy off-white head. The enticing bright-copper Harvest Rye brings aromas and flavors of toasty caramel, earthy, pear and orchard fruitiness to complement the forthright rye spice.

#### **4) Fresh Hop Pale (ABV 6% / IBU 40)**

Boundary Bay's Fresh Hop Pale Ale is brewed with fresh, whole-cone wet Amarillo hops. The 250-mile journey to Vigil Gamache Farms in Toppenish garners exceptional Yakima-valley harvested hops. Epitomize the season and delight your senses with this easy-drinking farm-to-table experience.

### **Dru Bru-Snoqualmie Pass**

#### **1) Oktoberfest (ABV 4.7% / IBU 28)**

A light bodied, orange colored, session beer with soft, elegant German Malt flavors. Heaps of Vienna malt and German noble hops create a toasty, well balanced, and refined beer reminiscent of a German Style "fest" beer.

#### **2) Gonzaga Fresh Hop (ABV 7.0%)**

Dru Bru partnered with Cornerstone Ranches from Toppenish, WA to produce a Fresh Hop IPA intended to pay homage to our collective Gonzaga roots. This beer is crafted with freshly picked Centennial hops grown by Zag Alumni Graham Gamache and brewed by Zag Alumni



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Dru Ernst. A modest malt backbone and loads of fresh Centennial hops combine for an earthy, dank, and piney Fresh Hop experience.

### **Elysian Brewing Company-Seattle**

**1) Night Owl Pumpkin Ale (ABV 6.7% / IBU 25)**

Night owl is brewed with over 7 lbs of pumpkin per barrel and spiced with ginger, nutmeg, cinnamon, clove and allspice. Brewed with 7 malt varieties and bittered with Magnum hops

**2) Kappa IPA (ABV 6.4% / IBU 65)**

The Obsession is real. Pint, crisp, and a glimpse of honeydew. Idaho 7 pushes through with back up from Eureka, Denali and Galaxy hops.

### **English Setter Brewing-Spokane Valley**

**1) The Yard Scottish Ale (ABV 7.4% / IBU 34)**

Malty, rich and sweet. This traditional Scottish Ale has toffee, caramel and nutty flavor profile with a big bold flavor. Drinks like a 70 schilling and kicks like a wee-heavy.

**2) Golden Doodle Golden Ale (ABV 5.1% / IBU 14)**

Crisp and light, this seasonable Golden Ale ends with a clean, slightly dry snap. Make with 2 grains and a single hop, this SMASH-ish beer is great everyday."

**3) Guard Dog Northwest Style IPA (ABV 7.8% / IBU 76)**

An every so slight malt backing to complement the subtle blend of Summit, Cascade and Centennial hops for a true NW feel.

### **Four-Eyed Guys Brewing Co.-Spokane**

**1) Peach Don't Kill My Vibe**

IPA brewed with Warrior hops and fermented with peaches.

**2) Double Hubble**

Hazy Double IPA made with Comet and Galaxy hops. His thing is a pineapple in a glass!

**3) Watermelon Sour**

Our flagship beer! Classic gose style brewed with fresh Watermelon! Over 1 watermelon per 5 gallons!

**4) Afternoon De-Lite**

Light lager with a bonus kick of 6.8% ABV!

### **Fremont Brewing-Seattle**

**1) Field to Ferment – Centennial Fresh Hop Pale Ale (ABV 6.0% / IBU 50)**

We brew this fresh hop ale throughout the entire hop harvest in Yakima highlighting different hop varieties as they are harvested. Field to Ferment represents a colossal collaboration between the brewery and our hop farmers. We will make countless trips between the fields in Yakima and the brewery in Fremont, loaded with tens of thousands of pounds of fresh, juicy hops. Field to Ferment Centennial is the first of three different hop varieties in this series.

**2) Field to Ferment – Simcoe Fresh Hop Pale Ale (ABV 6.0% / IBU 50)**



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We brew this fresh hop ale throughout the entire hop harvest in Yakima highlighting different hop varieties as they are harvested. Field to Ferment represents a colossal collaboration between the brewery and our hop farmers. We will make countless trips between the fields in Yakima and the brewery in Fremont, loaded with tens of thousands of pounds of fresh, juicy hops. Field to Ferment Simcoe is the second of three different hop varieties in this series.

**3) Dark Star – Nitro Imperial Oatmeal Stout (ABV 8.0% / IBU 50)**

Served on Nitro (and now available year-round!), Dark Star is a dark, mysterious yet silky oatmeal stout of grand proportions balanced by a firm hop handshake...go ahead, enjoy the journey...Because Beer Journeys Matter!

**4) Head Full of Dynamite v5 Hazy India Pale Ale (ABV 6.8% / IBU ACT)**

Head Full of Dynamite (HFOD) is an ongoing series of hazy IPAs, each one different from the one before. This version is brewed with El Dorado, Mosaic, Sorachi Ace, Citra hops, and a touch of lactose.

**5) Lush India Pale Ale (ABV 7.0% ABV / IBU 80)**

We bring this tropical treat to you as a gift from the Pacific Northwest. Lush is brewed with a hand-selected blend of malts and lush, tropical hops reminiscent of lime, mango, and guava...Because Beer Matters!

**6) Wandering Wheat: Creamsicle Infusion American Wheat infused with Orange and Vanilla (ABV 4.5% / IBU 20)**

Wandering Wheat is an invigorating unfiltered ale with a sweet, breadly taste, subdued hoppiness, and trademark cloudy appearance. We've infused it with subtle orange and vanilla flavors to create Wandering Wheat Creamsicle, just for the Inland NW Craft Beer Fest.

**7) Boysenberry Sour Weisse Fruited Sour Weisse (ABV 4.3% / IBU 5)**

Dry, delicious, tart and refreshing kettle sour beer with Boysenberry!

**8) Brother Imperial IPA (ABV 8.5% / IBU 1 Billion)**

This Brother is appropriately big, intimidating, and unbalanced with unrestrained quantities of hops for a head slap of beery ferociousness.

**9) Barrel Aged Rotator**

Rotating selection of barrel aged beers including Bourbon Barrel Aged Dark Star: Coffee Edition, The Rusty Nail, Bourbon Barrel Aged Dark Star, Coffee Cinnamon B-Bomb, and Bourbon Barrel Aged Dark Star: Spice Wars. See Fremont booth for release times.

**Genus Brewing-Spokane Valley**

**1) Castor Muncher Coffee Kolsch (ABV 6.2%)**

This light beer is rounded out with a kiss of hazelnut caramel coffee!

**2) Mediocre IPA (ABV 7%)**

This mediocre beer is the epitome of perfection! Trust us, this IPA will meh its way to a fantastical beer experience!

**3) Count Chocula Imperial Cereal Stout (ABV 10%)**



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Yea we put cereal in beer. Big beer.

**4) Sasquatchis Brut IPA (ABV 7.2%)**

Have you heard of a brut IPA? Us neither... we should probably try one to see what their about...

**Georgetown Brewing Company-Seattle**

**1) OktoberFabbe (ABV 6.5%)**

While Oktoberfest beers have been trending lighter over the years, Tom brewed this beer to be closer to the original Oktoberfest style. A malt forward lager with caramel and toasted malt flavors, OktoberFabbe is highly carbonated and effervescent with sweet aroma but a dry finish. Light hop aroma and flavor add to the crispness of the beer without inhibiting the malt profile.

**2) Bodhizafa IPA (6.9%)**

This IPA gets its light silky texture from rolled oats. The flavor and aroma both express mandarin and citrus all around. Over five pounds of hops per barrel makes this IPA truly Bodhilicious. Gold medal winner in the American Style IPA category at the Great American Beer Festival in 2016!

**3) Fresh Hop Lucille IPA (ABV 7.0% / IBU 65)**

Fresh hops in the hop back. Centennial Hops from CLS Farms

**Ghostfish Brewing Company-Seattle**

**1) Passionmilk (ABV 5.0% / IBU 5)**

A kettle soured ale brewed with malted millet, buckwheat, rice and flaked quinoa. Milk sugar added post-souring and fermented with passionfruit puree and dry-hopped with Mosaic hops

**2) Centennial Fresh Hop IPA (ABV 7.0% / IBU 75)**

One hundred forty pounds of fresh whole-cone Centennial hops, harvested on brew day and used to achieve the wild and vibrant hop character on this limited single-batch IPA. Backed with a light and clean malt bill that lets the hops shine. It's like a walk through the hop fields during harvest time, in liquid form!

**3) Dark Sour Ale (ABV 5.5% / IBU 5)**

A dark red sour ale brewed with brown rice, millet, buckwheat, and quinoa and hopped with Cascade hops featuring nice, roasty/caramel flavors underpinning the sourness.

**4) Vanishing Blues Pale Ale (ABV 5.3% / IBU 45)**

40 lbs of hand-picked organic blueberries from Blue Dog Farm in Carnation, WA gives this beer a subtle sweetness and beautiful mahogany hue. Biscuit rice malt and caramel red millet malts provide a luscious malt body, while a mix of Cascade, Palisade, and Chinook hops contribute flavors of apricot and lime.

**Hopped Up Brewing Co.-Spokane Valley**

**1) Peaches -n- Cream Ale (ABV 5% / IBU 13)**

A light ale with a great aroma and a light refreshing taste of peach.

**2) Bloody Mary Pickled Jalapeno (ABV 5% / IBU 13)**



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A light warm ale with Bloody Mary spice and a big dose of Pickled Jalapeno.

**3) Gear Grabber IPA (ABV 6.3% / IBU 68)**

A nice hoppy balanced IPA brewed with Mosaic Cryo LupuLN2 Hop Powder.

**4) Mad Hopper IPA (ABV 7.7% / IBU 85)**

A traditional style IPA brewed with Magnum, Cascade, and Centennial hops.

**5) Rocky Road Ale (ABV 5.5% / IBU 24)**

A smooth brown ale fermented with chocolate and roasted caramelized marshmallow.

**6) Washington Nut Imperial Stout (ABV 10.5% / IBU 35)**

A limited release stout very complex and tasty strong stout finished with Washington nut (pecan pie style). Will be released Fri. at 6:00pm and Sat. at 4:00pm

**Icicle Brewing Company-Leavenworth**

**1) Bootjack IPA (ABV 6.5% / IBU 64)**

This Northwest Classic is a harmonious blend of our pride and our passion inspired by the rugged and gentle terrain of the Cascade Mountains. Starting with the pristine waters of Icicle Creek, we add the intense flavors and aromas of our locally grown Yakima hops, pairing the citrusy floral hop notes with a sweet-malty undertone. It's an IPA that's breaking the barrier between bitter and bold.

**2) Dark Persuasion German Chocolate Cake Ale (ABV 6.5% / IBU 22)**

Delicate dark chocolate with a whisper of coconut... You know you want it, go ahead and indulge. You can finally have German Chocolate Cake and drink it too. There's no need to be nervous, it's just wickedly deep and full of flavor and desire. With its provocative aroma and smooth body, this is certainly the darkest of fifty shades of risqué.

**3) Kickstand Citra Hop Pale (ABV 4.8% / IBU 50)**

You can't deny the value of a cruiser bike's kickstand. We put that same undeniable value into our newest beer, Kickstand Citra Pale. It's a highly drinkable Pale Ale packed with citrus flavors and aromas. The beer stands firmly on a foundation of Warrior Hops for a pleasantly bitter base and then cruises to its destination on the cone-tails of the NW favorite Citra hop.

**Iron Goat Brewing Co.-Spokane**

**1) Gin Citrus**

Golden IPA with fresh fruit and citrus-like flavors from New Zealand Motueka hops, as well as orange and grapefruit added while aging in Dryfly Gin barrels.

**2) Goatoberfest**

Golden-pale, medium-light Marzen-style beer with flavors of crisp, clean malt, herbal hops and a hint of honey.

**3) Dark Sour**

A dark beer aged in Townshend red wine barrels. Mixed culture fermentation creates a nice tartness rounded out with juiciness from additions of Hidden Acres cherries.

**4) Triticale Stout**

Sweet-dry oatmeal stout aged in Dry Fly Triticale Whiskey barrels.



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**5) Goatnik**

A deep, dark, roasty Russian Imperial Stout with hints of coffee and chocolate matched with generous late kettle hop additions.

**6) Barrel Aged Scotch Ale**

Our popular coppery brown, rich and malty Cap'n Kidd Wee Heavy, aged in whiskey barrels.

**7) Buzzsaw McThunder Juicy IPA**

Pale golden ale with aromas of grapefruit and pineapple with hints of mango, papaya and citrus pith.

**Iron Horse Brewery-Ellensburg**

**1) Mocha Death (ABV 7.0% / IBU 11)**

A dark beer with a huge espresso nose so big you can taste it. Pure cocoa and all the complexity of our Irish Death rolled together with the aforementioned coffee notes to dole out a highly enjoyable slap in the face. Irish death + cocoa + espresso.

**2) Send It (ABV 5.25% / IBU 45)**

This citra pale ale knows how to crank. It's a highly drinkable, middle-tier abv beer with moderate hop intensity but full sendability.

**Laht Neppur Brewing Co.-Waitsburg**

**1) Whiskey Creek Wild Hop Ale (ABV 7.9% / IBU 58)** Only brewed once a year when the Wild Hops of Whiskey Creek are ready for harvest. This year we went all out and made an American IPA. Premium 2-Row and Superior Pilsen are the only malts we used to highlight this ales unique hop profile.

**2) Piper Canyon Scotch Ale Wee Heavy (ABV 8.8% / IBU 20)**

This is like the Anti-IPA. Slightly sweet malt flavors and a low hop profile make this a favorite for those that don't crave hops.

**3) Black Matt (ABV 8.5% / IBU 30)**

A strong dark Belgian Abbey Ale with layered flavors, malt sweetness, and subtle Belgian Abbey yeast characteristics. Three separate Tettnanger Hop additions plus US Goldings add balance to this dark knight.

**4) Peach Hefeweizen (ABV 5.5% / IBU 17)**

An American Hefeweizen made with a generous addition of concentrated peach juice and lactose for a little added sweetness. Very low in hops.

**5) Chipotle Pepper Ale (ABV 4.9% / IBU 20)**

Pale Ale with Jalapenos, Smoked Chipotle Peppers, and just a few Cayenne Peppers for a little extra heat.



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### **Little Spokane Brewing Company-Spokane**

**1) Barrel Aged Cuddle Puddle (ABV 9.3%)**

A melange of styles accenting a robust base blended and aged on American Bourbon and French Oak. Complex and bold with notes of Raisin, Molasses, Vanilla, Tobacco, and Oak.

**2) Cucumber Cream Ale (ABV 5.5%)**

A light cream ale base with copious amounts of fresh cucumber steeped for a refreshing treat.

### **Mac and Jack's Brewery-Redmond**

**1) Summerstay IPA**

**2) Jitterbug Coffee Porter**

**3) African Amber**

### **Millwood Brewing Company-Spokane**

**1) Millbilly Mule IPA (ABV 7.1% / IBU 66)**

Millbilly has quickly become a local favorite IPA. A traditional West Coast IPA with an aim at a lower ABV. We play with your taste buds by providing a garnish of lime and candied ginger to give it a mule kick. Take a bite and a drink and this may be your new thing.

**2) Frog Skin Porter (ABV 5.1% / IBU 30)**

Roasty with a dry after taste. Easily a popular choice with any dark beer aficionado and the beer of choice of our Head Brewer.

**3) 3/4 Ton Scotch Ale (ABV 5.0% / IBU 26)**

A Scottish version of our Irish Red. A bit heavier with a great aroma and after taste. If reds or amber's are your taste of choice you will enjoy our version of this timeless craft beer.

### **Mountain Lakes Brewing Company-Spokane**

**1) RIVERSIDE BROWNE Porter/Brown Hybrid (ABV 6.2% / IBU 35)**

It's not just our address! This porter/brown hybrid has traditional English character with a PNW flair... a bit hoppy, with notes of chocolate and sweet toasted malt. Chinook and Centennial hops finish off this "roasty-toasty" ale.

**2) OKTOBERFEST Marzen Festbier (ABV 5.2% / IBU 35)**

This is a festbier in every sense of the style — one to have if you're having more than one, this malty marzen is brewed with the intention that we celebrate beer and community, and continue celebrating well into the night. Once again, we've procured local Light Munich malts from LINC MALT in Spokane Valley, and blended them with traditional German Hallertauer Mittelfrueh hops for an Oktoberfest classic!

**3) NUTTY SPACEMAN Cold Brew Golden (ABV 4.5% / IBU 44)**

Our "Great Cockney" English Golden with the addition of deliciously sweet cold brew coffee from our downtown neighbors, SPACEMAN COFFEE... a bit of lactose and almond round out this perfect latte with a golden ale finish.



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**4) THE R.V. Raspberry Vanilla Cream (ABV 6.0% / IBU 25)**

Sweet and refreshing with just enough hops to balance the vanilla and fresh raspberry goodness, this is an ale to enjoy all weekend — at the lake, or even just doing yard work. This one never lasts long, and we anticipate it being a hit at the Beer Festival as well... we brought backup, but stop by before it's all gone!

**5) WORD TO YOUR MOTHER Vanilla Cream (ABV 6.0% / IBU 24)**

Yep! Dave & Tim are back with a brand new invention... Reminiscent of a cream soda, but don't let the sweetness fool you — this is a beer's beer! British style Pilsner malts and strong Centennial hops, plus a generous addition of lactose and natural vanilla... because, well, "Anything less than the best is a felony!"

**6) SAINT HELEN'S IPA Inland Northwest IPA (ABV 7.2% / IBU 105)**

Full bodied and brimming with NW hops, this IPA is a tamer version of it's original Imperial recipe... a little lower ABV, and just a smidge less bitter, it's tasty and surprisingly approachable for ANY craft beer lover with a bountiful bouquet of Columbus, Chinook, Equinot, Amarillo & Cascade hops.

**7) JALAPENO-LIME-CUCUMBER (JLC) Blonde (ABV 5.3% / IBU 22)**

A delicious Blonde Ale brewed with LINC MALT "Spokane Pilsner" and a special blend of specialty malts to best bring out the flavor of fresh jalapenos, lime zest and organic cucumbers from our garden. This is a perfect blend of sweet and spicy that will leave you wanting more! Celebrate Summer's splendor, and say farewell to the heat!

**No-Li Brewhouse-Spokane**

**1) Big Juicy Unfiltered**

Bright citrus and tropical fruit hop aromas lead the way. A light malt foundation provides a platform for Citra, El Dorado, Belma and Azacca tropical and citrus flavors to shine. Mellow bitterness just balances the fruity notes in this hop forward, golden-colored unfiltered IPA.

**2) Chai Porter**

A full-bodied porter made with flaked oats and CTZ hops. This smooth malt-forward beer features notes of dried fruits, oatmeal and chocolate.

**3) Barrel Aged Gin Sour**

Kettle soured ale, aged in a barrel for 8 months. The barrel previously featured dry fly's gin, which was aged for 2 years in a barrel that previously had wheat whiskey in it. It's called inception. The beer has a light gin and barrel characteristics, such as juniper and coriander.

**4) Salted Caramel Brown Ale**

Nutty, malty brown ale with notes of salted caramel creating a sweet and delicious, drinkable ale.

**Paradise Creek Brewery–Pullman**

**1) Huckleberry Pucker (ABV 4.6% / IBU 3)**

Our signature sour beer remains a treat all year round. Once you try it, you'll be hooked for life!



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**2) Tangerine Dream (ABV 4.6% ABV / IBU 3)**

A farmhouse style ale with all the esters and flavors you'd expect with a ton of added Tangerine Puree. High carbonation makes this a real one of a kind treat.

**3) Humulonimbus Hazy IPA (ABV 7.1% / IBU 44)**

Brewed to be Hazy with so many late addition hops that hop lovers can't stay away from it. Finished with Amarillo, Citra, Galaxy, and Falconers Flight.

**4) MooJoe Coffee Milk Stout (ABV 5% / IBU 31)**

Rich creamy Milk Stout with locally roasted coffee cold brewed right in the conditioning tank.

**5) Alpha Madness Fresh Hop IPA (ABV 7.5% / IBU 50)**

This year we used 10 lbs. per barrel of Simcoe early harvest Fresh Hops at the end of boil. We also used Simcoe for mild bittering and Dry Hopping. Yep Simcoe all the way. A little hazy too.

**6) Surprise Beer**

We haven't decided what this will be yet but stop by and find out. Might be a new one, might be an old favorite!

**Pike Brewing Company—Seattle**

**1) Pike IPA (ABV 6.0% / IBU 45)**

Bright, citrusy IPA featuring Skagit Valley Pilsner malt and Yakima Valley Citra, Mosaic and Cascade hops. Light on the palate, with flavors of tropical fruit and citrus.

**2) Harlot's Harvest (ABV 8.5% / IBU 30)**

A Belgian dubbel perfect for fall, featuring organic malt, organic pumpkin, and organic natural spices. Flavors of caramel and brown sugar, with a finish of cinnamon, nutmeg and ginger.

**Republic Brewing Company—Republic**

**1) Wildfire**

Brewed in the German tradition of rauchbier, Wildfire combines beech-wood smoked barley and subtle hop flavor, creating a warm, fall sipper. Best paired with the smoke-filled skies of an Inland Northwest September.

**2) Cascaison**

Dry-hopped with Cascade hops for a flavor that is both lightly tart and bitter.

**3) Big Mischief Porter**

An award-winning robust porter, we brought this beer for those of you drowning in the sea of IPA's.

**4) Grinning Mugshot IPA**

Simcoe and Cascade hops combine for a fruity, juicy and easy to drink IPA.

**River City Brewing—Spokane**

**1) Fresh Hop Centennial IPA (ABV 5.5%)**

**2) Experience Pale Track 3 Juicy Style w/Mosaic+Cent (ABV 5.8%)**

Rotating series exploring pale ale concept.

**3) Orange Mango Guava Kettle Sour Berliner Weisse (ABV 5.8%)**



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**4) Salsa Girlfriend Golden (lime cilantro and jalapeño) (ABV 5%)**

Mild spice, bright fruit, very refreshing.

**5) Baltic Porter (ABV 9%)**

**6) Midnight Cognac Crusher (blend) (ABV 9.9%)**

**7) Whiskey and Wine Barrel versions of Colonel Crusher Barley Wine (ABV 8%)**

British style, caramel, dried fruit and biscuit notes.

**8) Whiskey and Wine Barrel versions of Midnight Marmot Imperial Stout (ABV 9.9%)**

British style, super smooth and complex.

**Riverport Brewing Co.-Clarkston**

**1) 5/5 Pepper Beer (ABV 5.0% / IBU 27)**

Pale ale infused with Jalapeno and Serrano peppers. Flavor and aroma

Without the extreme heat.

**2) Bullseye P.A. (ABV 5.0% / IBU 68)**

A Northwest Style I.P.A. concentrating more on aromatics and flavor than bitterness

**3) Magruder's Porter (ABV 4.5% / IBU 24)**

British Style Porter. Dark and chocolate malts make this porter smooth and rich.

**4) River Rat Red (ABV 4.3% / IBU 21)**

American Amber Ale with a nice malty finish and low hop profile

**Single Hill Brewing Company–Yakima**

**1) Eastside IPA (ABV 7.0% / IBU 40)**

EASTERN WASHINGTON IPA. Showcasing all we know about making amazing IPA, we hope this beer does our region proud. Brewed with Yakima and Treasure valley hops, Idaho pilsner and Palouse munich malt. Layered, fruity, citrus, not bitter.

**2) Cerveza (ABV 5.5% / IBU 25)**

REFRESHING BEACH VACATION. Cerveza is hopped to promote balanced, fresh and fruity hop flavors without the bitterness. Great as a break from hoppy beers or to enjoy with a few tacos.

**3) Fresh Hop**

**Steam Plant Brewing Company-Spokane**

**1) Oktoberfest (ABV 6.0% / IBU 12)**

German style lager brewed with Munich malt and noble hop varieties, this malty amber lager is medium bodied, full of toasted malt flavor with the slightest hop bitterness and a clean lager finish.

**2) Huckleberry Harvest Ale (ABV 4.5%)**

This light golden ale has been dosed with loads real northwest huckleberries. Slightly sweet malt and mild berry flavor, an easy drinking ale everyone can enjoy.

**3) Boiler 5 : Red IPA (ABV 5% / IBU 68)**



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Brewed with barley grown in Colfax and malted in Spokane by LINC Malting, with multiple Yakima grown hop varieties, this red IPA is truly Inland Northwest. Full of hop complexity balanced by a blend of caramel and Munich malt. So there's a bit of a malt backbone, however, this light bodied ale drinks like a session IPA.

**4) Honeymoon Hefeweizen (ABV 5.4%)**

A traditional hefeweizen brewed with several gallons of local honey from Highland Honey Farm. A refreshing and bright flavor with a touch on honey sweetness. Enjoy with or without a lemon.

**Sumerian Brewing Co.–Woodinville**

**1) Holy Water Citra IPA (ABV 5.5 % / IBU 45)**

2016 Silver Award winner at WA Beer Awards. A must try that is very well balanced. This beer is showcasing one of the Northwest's favorite hop, CITRA! A clean and crisp malt body boasts a delicate balance with our signature heavy handed late hopping addition.

**2) Hopruption Double IPA (ABV 8.0% / IBU 95)**

Multi-award winning Double IPA: 2016 Silver Winner at WA Beer Awards, Double Gold Winner in 2017 from SIP Magazine, and a 2018 Bronze Winner at WA Beer Awards. This beer is hop loaded from start to finish with a base of Cascade and Centennial. Then we double dry hop it with Mosaic and Citra which creates a rich mouthfeel and clean balance.

**Ten Pin Brewing–Moses Lake**

**1) Groove Pineapple Wheat (ABV 5.8%)**

This ale is the result of our collaboration with the Moses Lake band, Dimestore Prophets. The beer takes the easy drinking smoothness of an American wheat ale, adds just enough Mosaic hops to brighten it up with tropical fruit aromas, and takes it home with a fresh pineapple squeezed into every case.

**2) Gutterball Hazy Pale (ABV 5.5%)**

We threw a lot of gutterballs to get this perfect strike of a Pale Ale. Juicy, smooth and hazy with a hoppy floral bouquet. Citra and Ekuanot hops give flavors of starfruit and lemon zest.

**3) Head Pin IPA (ABV 7.1%)**

This gold medal winning American IPA is a strong, pleasantly bitter ale showcasing the mango and earthy pine flavors of Mosaic hops blended with the citrus and dense fruit flavors of Centennial and Citra hops.

**Top Frog Brewery-Newport**

- 1) Espresso Red
- 2) Whistling Frog IPA
- 3) Nitro Stout
- 4) Tangerine Cream

**TT's Old Iron Brewery-Spokane**

- 1) Big Headlights Blonde Ale (ABV 5.8% / IBU 17)



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This easy drinking beer gets its flavor from Vienna & Wheat malt along with a hint of Ekuant hops for hint of citrus.

**2) Coil Box Brown Ale (ABV 5.6% / IBU 36)**

This Brown Ale is smooth and easy with a nice Carmel & Biscuity taste with the spicy & pine character from Chinook hops.

**3) Magneto IPA batch 5 (ABV 6.69% / IBU 69)**

CTZ, El Dorado & Mosaic hops give this smooth easy IPA its great flavor and aroma.

**4) Ruckstell Rye IPA (ABV 6.9% / IBU 69)**

NW style IPA gets its great flavor from Chinook, Centennial & Ekuant hops with the nice spicyness from the rye.

**Twelve String Brewing Co.-Spokane Valley**

**1) Mango Mambo (ABV 4.3% / IBU 17)**

Mango infused Hefewiezen. Delicious and refreshing.

**2) Pumpkin Spiced Latte (ABV 5.1%)**

A special Firkin of our soon to be famous pumpkin beer. One keg only, while it lasts.

**3) Loco Loco Hazy Session IPA (ABV 4.5% / IBU 49)**

Full of flavor and aromas from Simcoe, Citra and Amarillo. Just plain good!

**4) Fresh Hop Simcoe Pale Ale (ABV 4.6%)**

Made using a massive amount of Fresh Simcoe hops. We can only brew this once a year.

**5) Fresh Hop Centennial IPA (ABV 6.1%)**

Made with over 100# of locally grown Centennial Hops. As fresh as fresh gets.

**6) Sweet and Sour Porter (ABV 5.5%)**

Whiskey barrel aged Tart Porter with Sweet Cherries. What will we think of next?

**7) Tequila Barrel aged Mango Mambo (ABV 8.3%)**

Imperial Mango Mambo aged in Tequila barrels. Our most popular beer ever.

**8) Tequila Barrel Aged Double Drop DD Stout (ABV 9.5%)**

Volume 6 is our Sixth Anniversary Beer. You gotta try it.

**9) BDCDD (ABV 9.5%)**

Bourbon Barrel aged Double Chocolate Double Stout. Nuff said.

**Two Beers Brewing Company-Seattle**

**1) Evo Rotator Series - Pineapple (ABV 6.2%)**

Fresh pineapple offers an exciting new take on a Two Beers Brewing classic. A tropical aroma is complemented by a slightly sweet hoppy bite on the finish.

**2) Lima Loca (ABV 3.8%)**

Like a day on the beach, this craft Mexican-style lager is infused with lime and sunshine. Easy drinking, and refreshing, Lima Loca pairs perfectly with sunny patios, outdoor activities or your favorite Mexican dish

**3) Fresh Hop IPA (ABV 6.5%)**



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Brewed once a year, this award-winning Fresh Hop IPA features first of the season hops from the Yakima Valley. Bright and juicy with an enticing aroma of fresh hops, this limited edition beer is a Two Beers Brewing tradition available only for a short time.

**4) Semi Sweet Cider (ABV 6.9%)**

A light, crisp cider with just a touch of sweetness. Honey in color with notes of bergamot, lemon and apple, this refreshing cider reveals hints of citrus and cinnamon on the palate.

**V Twin Brewing Company-Spokane Valley**

**1) Hella Jalapeño (ABV 4.7% / IBU 17)**

This is a Pilsner based beer made with Saaz hops, which have an Earthy, Herbal, and Spicy aroma. It originates from the Czech Republic. During second fermentation we add eight pounds of Jalapenos and leave them for 7-10 days, making this a Hella good beer.

**2) Suicide Shifter (ABV 7.5% / IBU 135)**

Our flagship and most popular beer on tap. We use 180 pounds of grain and six different hops from start to finish. The last ten minutes of the boil we use raw local honey to smooth out the bitterness. Even non-IPA fans enjoy this great tasting IPA.

**3) Mama's Mosaic IPA (ABV 6.7% / IBU 70)**

Our newest beer in the lineup. This is an IPA using 40 ounces of Mosaic Cryo Hops. This is for the true IPA Lover! In this beer you will find hints of Berry, Fruity, Herbal, Citrus and Pine. The aroma is amazing and the taste is even better. Enjoy this new beer as we sure do.

**4) SMaSH and Grab (ABV 5.7% / IBU 20)**

Single malt, single hop is what a SMaSH beer is. You will find a bit of sweetness along with a light easy drinkability for those long hot summer days. Using only Maris Otter grains and Chinook hops, you can see why this is a great light beer.

**5) Crash Bar Cream Ale (ABV 7% / IBU 16)**

A Cream Ale is related to a pale lager. They are generally brewed to be light and refreshing with a straw to pale golden color. The hop and malt flavor is usually subdued but like all beer styles it is open to individual interpretation. We use 62 pounds of flaked corn thus giving a creamy body and great flavor.

**6) Hop on Let's Ride IPA (ABV 6.5% / IBU 60)**

Great floral and not bitter IPA from our list. Although the grain build is small, the four different hops will put a surprise in your mouth. This beer also gets dry hopped with Cryo Simcoe Hops for seven days. This is a great after-work IPA.

**7) I Pee Ale (ABV 7.5% / IBU 30)**

We all pee ale at one time or another. Our Amber Ale need we say more?

**8) Brake Line Brown (ABV 5.7% / IBU 28)**

Inspired by my love of brown ales back in the home brew days. This full body brown is been said to be one of the best in Spokane. People who love a good brown will be back for more. Using a Thames Valley Ale yeast just puts it on top.



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### **Waddell's Brewing Co-Spokane**

**1) Barrel aged Imperial Stout (ABV 11.5%)**

Russian imperial stout aged for 8 months and Dry Fly whiskey barrels.

**2) Barrel aged Scottish ale**

Our Scottish ale aged in Dry Fly whiskey barrels for 8 months.

**3) 5 Mile IPA**

Juicy fruity IPA brewed with Simcoe, mosaic, Citra, and Chinook Hops.

**4) French Oak Red Wine Barrel-aged Blackberry Sour**

Wine barrel aged Blackberry sour aged in freshly emptied T3 barrels from Townsend.

### **Wenatchee Valley Brewing Company-Wenatchee**

**1) Poe Ridge IPA (ABV 6.5% / IBU 66)**

Our IPA is an aggressively hopped west coast style balanced by a strong malt backbone. It is hop forward without being overly bitter. Fresh hop notes of citrus, light pine, and a hint of spice combine with a light malt sweetness and a slightly dry finish.

**2) Amber Festbier**

### **White Bluffs Brewing-Richland**

**1) NOG IPA (ABV 7.0%)**

**2) Biere De Garde (ABV 7.2%)**

French Farm House Ale

**3) Bluffdiver IPA (ABV 7.1%)**

### **Young Buck Brewing-Spokane**

**1) Farmhouse Funk 4.1 (ABV 6.5% / IBU 5)**

Sourced straight from our favorite in-house sour barrel: a French oak Chardonnay solera project. This blend is 30% young soured Saison with 70% two year-old base sour, aged on a metric shit-ton of apricots.

**2) Mimosa Gose (ABV 4.0% / IBU 0)**

Our uber-popular base Gose, infused with fresh orange zest and juice. It tastes and smells just like a Sunday morning Mimosa, perfect for sipping on the patio.

**3) Hyperdrive Imperial IPA (ABV 8.6% / IBU 90)**

Dry-hopped to Tatoonie and back with Amarillo and Chinook. Aromas of pine resin, lemon zest, and white peppercorn. Medium-bodied, firm bitterness, with flavors of citrus peel and grains of paradise. So awesome, it makes Princess Leia look like a scruffy Nerf-herder.

**4) Event Horizon Imperial Stout (ABV 9.99% / IBU 99.9)**

A beer which exists at the very edge of the point-of-no return. A unique blend of seven different malts come together in this incredibly rich, complex beer. Chocolately, roasty, oatmealy goodness paired with Chinook hops for subtle accents of pine & savory spices.

**5) Buck'toberfest Festbier (ABV 5.5% / IBU 12)**

Buck'toberfest is back! 'Tis that time of year again, my Polka-dancing, bratwurst-eating,



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merry-making friends - Oktoberfest season is upon us. This tradition German lager is two months in the making and is now ready for celebrating. Fresh aromas of German noble hops with hints of lemon zest, wrapped up in a velvety-smooth body that finishes dry enough for chugging out of a boot. Prost!

## **WABL BEER**

### **No-Li Bourbon barrel Red, White, & No-Li**

A bright pale ale, aged in a Dry Fly Bourbon Barrel for 6 months. Features a strong bourbon flavor, with notes of vanilla and caramel. We finished this ale, by blending it with a fresh batch to polish it with a subtle hop flavor and aroma.