



Washington Brewers Guild's  
Cask Beer Festival  
March 24, 2018  
[Tickets Available Now](#)  
Beer list as of 3/15/18

## **Anacortes Brewery-Anacortes**

### **1) Sunrise IPA (6.2% ABV)**

This bright modern style IPA is augmented with Lupulin powder packing a juicy citrus aroma. Skagit Valley Alba malt, Vienna malt, wheat and rye combine for a medium mouth feel. Late addition Citra, Simcoe and Mosaic hops and Amarillo in the cask add a bold, crisp finish.

### **2) March Point Porter with tart cherry (4.6% ABV)**

A rich, dark ale named for the northeastern peninsula of our island, this beer features complex flavor from 4 malts and Perle & Cascade hops and tart red cherries in the cask.

### **3) Saison with Debittered Leaf Citra (5.4% ABV)**

A refreshing Saison to bring us into Spring! Our version is hopped with a specialty blend of Palisade, Simcoe, Lorel and Mosaic and was brewed by members of the Pink Boots Society for International Women's Day. Dry hopping with Citra debittered leaf brings a bright, fruity tang to this uplifting beer.

## **Bainbridge Brewing-Bainbridge Island**

### **1) One with Everything (8% ABV)**

Double IPA with Everything

### **2) Sandbox Series #6: Conspiracy Osprey IPA (6% ABV)**

### **3) 1<sup>st</sup> Session: Sandbox Series #5 (7.7% ABV):**

Vertical Ibx Zwickelbock

### **4) 2<sup>nd</sup> Session: Kommuter Kolsch (5% ABV)**

Traditional Casked Kolsch

## **Bale Breaker Brewing-Yakima**

### **1) Vieille 4 Quad w/ Brettanomyces and cherry (9.5% ABV)**

Traditional Belgian Quad finished on Brettanomyces, tart cherry, and cherry wood

### **2) Leota Mae IPA (6.2% ABV)**

West coast IPA, dry hopped with Mosaic and Ekuanot, conditioned on Yerba mate, mango, passionfruit, pineapple, and lime.

## **Black Raven Brewing-Redmond**

### **1) Just one S'more (6% ABV)**

Based on our Feather Weather Mocha Stout. Cask primed with marshmallow fluff and honey, an extra heap of cocoa nibs, touch of vanilla bean, and crushed graham crackers.

### **2) Thanks A Melon (5.5% ABV)**

Based on our Updraft pale ale with honeydew, cantaloupe, and watermelon. There is no way to be melan-choly after this melodic symphony dances across your palate.

### **3) The Wise Man said go West (8.9% ABV)**

Based on our Wisdom Seeker DIPA that visited with some Westland Whiskey barrels. Seek no more, you will be plenty wise.



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## **Boundary Bay Brewery-Bellingham**

### **1) Coping with the Dark Porter (6.3% ABV/25 IBU)**

Seemingly forgotten by the sun, the Northwest begins to settle into melancholy. Alas, from the shadows arrives a beacon to vanquish the doldrums: "Coping with the Dark Porter." This porter illuminates new 'Copeland Dark' proprietary malt from Skagit Valley Malting. Coping with the Dark Porter's deep, chestnut-brown color, persistent off-white head, along with chocolate and toffee characteristics reflect the new 'Copeland Dark' malt exquisitely. Coping with the Dark; it's a bit easier with a pint.

### **Apricot Passion Fruit Sour (4.3% ABV)**

This cask sour is simple in its complexities: distinctively, tart, fruity and effervescent. Heaps of fruit in this brew promise to excite your taste buds.

## **Clouburst Brewing-Seattle**

### **1) One of our IPAs**

We don't know the name, the malt bill, the hops, nothing. It's just whatever our current IPA will be around the time of the fest. It is what it is.

### **2) NOT one of our IPAs**

We make lots of IPAs. This is not one of them. And it might even have something extra cool in the cask in addition to the beer itself, which is already pretty cool.

### **3) Something Different than Beer #1 & #2**

This beer is different than beer #1. It's also different than beer #2. It is its own thing. Its Beer #3!

## **Crucible Brewing-Everett**

### **1) Vanilla and Cinnamon Figgy Stardust. (8.1% ABV)**

Belgian winter warmer with figs and spices

### **2) Chocolate Peanut Butter Gracefully Facedown. (3.9% ABV)**

Dry Irish Stout

### **3) Pineapple Flintlock IPA. (6.2% ABV)**

Hazy IPA

## **Diamond Knot Craft Brewing-Mukilteo**

### **1) Apple Cinnamon ESB (6% ABV/41 IBU)**

The addition of sweet apples and spicy cinnamon sticks melds nicely with the toasty caramel notes and balanced bitterness of this English pub classic. 6.0% ABV, 41 IBUs

### **2) Slane's Irish Style Red Ale (5.6% ABV/30 IBU)**

The roasty aroma and complex malt flavor are accentuated by the smooth mouthfeel and slightly creamy finish.



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## **Elysian Brewing Company-Seattle**

### **1) Superfuzz Blood Orange Ale**

Superfuzz is a beer you can get behind, with Pale, Munich and Dextri-Pils malts and German Northern Brewer and Cascade hops to bitter and flavor. But it's Citra, Amarillo and blood orange peel and puree that'll really get you on your feet. Never dance? We'll see about that. With a starting gravity of 14°P/1.056, 6.4% ABV and layer on layer of mystical complexity, Superfuzz is shining, streaming, gleaming, flaxen, waxen. 45 IBU.

### **2) Space Dust IPA**

Great Western premium two-row, combined with c-15 and Dextra-Pils, give this beer a bright and galactic Milky Way hue. The hopping is pure starglow energy, with Chinook to bitter and late and dry additions of Citra and Amarillo. 8.2% ABV 73 IBU

### **3) Fuzz Duster!**

Put SuperFuzz and Space Dust together and this is what you get!

## **Figurehead Brewing Company-Seattle**

### **1) English IPA w/ Earl Grey Tea (5.8% ABV)**

Late addition English hops are complemented by malty, floral, and citrusy notes from Earl Grey tea added directly to the cask. The malt bill for this beer includes Munich, Crystal, and Victory malts, giving it lots of bready and biscuity notes and keeping it extremely balanced.

### **2) Fort Lawton Ale (4.7% ABV)**

Traditional English Best Bitter dry hopped in the cask with Bramling Cross and Savinjski Golding hops. This beer was made for cask conditioning and is the perfect balance of rich malty notes, medium bitterness, and floral and fruity hop aromas. Finishes dry and crisp making it an all-day drinker.

### **3) Foxy Throw Down Brown w/ Coffee (6.3% ABV)**

English style brown with whole coffee beans added directly to the cask. This is a big, smooth, malty, and roasty English brown complemented by light roast coffee from our neighbors at Cafe Appassionato.

## **Flying Bike Cooperative Brewery-Seattle**

### **1) Mocha (7.4% ABV)**

Chocolate Coffee Milk Stout. 142 International Happiness Units

### **2) Gentle Ben (7.1 % ABV/17 IBU)**

Barrel-aged Scottish Red. 17 Insignificant Bitterness Units

### **3) Pale New Englandy Thing (6.3% ABV/86 IBU)**

New England-Style Pale. Yea, not a thing--until now. 86 Tropical Beverage Units



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Cask Beer Festival  
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Beer list as of 3/15/18

## **Flying Lion Brewing-Seattle**

### **1) Seattle Rye Stout (6.0%)**

This is a classic American Stout, full of flavor and character, but with the spicy, crisp addition of Rye. The clean, roasted, flavor finishes dry and drinks well year-round.

### **2) Apricot Belgian Dark Strong (11.0%)**

Rich and hearty and aged with apricots, this Belgian-style Dark Strong Ale is smooth and tastes of dried fruit. Finishes with a faint tartness.

### **3) Sassafras Blonde Bock (7.2%)**

A strong German-inspired spring beer. Even though this Bock is malty and strong, we used a highly attenuating lager yeast to give it a dry crisp (but still full-bodied!) finish. Then we aged a cask on Sassafras spirals for an extra breadly, vanilla bite!

## **Fremont Brewing-Seattle**

### **1) B-Bomb Bourbon Barrel Aged Winter Ale (13.0% ABV/65 IBU)**

This year's release of B-Bomb is aged in 12-year-old American Oak bourbon barrels and is a blend of 9, 12, and 24-month old barrel strength Winter Ale. B-Bomb achieves distinct bourbon, oak, cacao, leather, and dark coffee notes from its extended barrel aging and barrel blending.

### **2) BS, Too: Belmont Station 21<sup>st</sup> Anniversary Hazy IPA (6.8% ABV, ACT (a crap ton) IBU)**

This is BS, Too. Last year we brewed BS to celebrate the 20th Anniversary of Belmont Station in Portland. We had too much fun to stop at one and done, so we're back again with BS, Too. The Holy Triumvirate of Citra, Mosaic, and El Dorado hops crown the head of BS, Too offering you a juicy, tropical trip.

### **3) Sister infused with Lime & Thai Basil Imperial IPA (8.5% ABV, MYOB IBU)**

Sister is the most imperious of our Imperial Series and is inspired by our desire to thank Sisters everywhere. Without our Sisters, we would have never learned the finer points of emotional warfare, or the art of huffing and puffing, or snide remarking, how long to carry a grudge, or the true meaning of loyalty when one of us is hurt. This Sister is fittingly bitter and a little sweet but she will always be there for you...Because Sisters Matter.

### **4) Bourbon Barrel Aged Dark Star Imperial Oatmeal Stout (14.0% ABV, 50 IBU)**

This year's release is a blend of 18, 12, and 8-month Bourbon Barrel-Aged Dark Star in 12-year old Kentucky bourbon barrels. The roasted and chocolate malts complement the smooth oats to bring you a stout delight wrapped in the gentle embrace of bourbon barrel-aged warmth.



Washington Brewers Guild's  
Cask Beer Festival  
March 24, 2018  
[Tickets Available Now](#)  
Beer list as of 3/15/18

### **Georgetown Brewing-Seattle**

**1) Josie cask with El dorado Hops (6.3% ABV)**

If a giant pineapple was pushing a wheel barrel full of oranges and berries and crashed full speed into the side of a mini van sized cantaloupe it would taste just like this IPA.

**2) Cask 18# with Vanilla Beans and Peanut Butter (9% ABV)**

We short-filled the kettle to brew this imperial version of our Georgetown Porter. More roasty, more chocolately, higher ABV, then we added peanut butter powder and vanilla beans to make it more delicious (if that's even possible). Contains Peanuts.

### **Hales Ales-Seattle**

**1) Leary Way Limited**

Juicy IPA. Mosaic, citra and Columbus  
light body, orange peel, pine and peach with medium to low bitterness

**2) Andale IPA**

Supergoose and Jalapeno. Big favorite last year

**3) Threes company**

Hazelnut, coffee and El Dazzle stout

### **Hellbent Brewing Company-Seattle**

**1) Haze Rider IPA w/ Tropical Juice (6.2% ABV/50 IBU)**

This New England style IPA is hopped with Mosaic, Denali, Citra, Ekuanot, and Simcoe creating a tropical citrus hop aroma with mild pine notes. The result is an IPA that's a delightful departure from the Northwest that takes you straight to the tropics.

**2) PB & J Stout (6.4 % ABV/ 28 IBU)**

I mean, it's Peanut Butter and Jelly in a Stout. Need we say more?

**3) Coffee At The Moon Tower Stout (6.4 % ABV/28 IBU)**

Our Moon Tower Stout is a nod to Dazed and Confused and the large light structures still upright in Austin, Texas. The addition of coffee perfectly complements the caramel notes in this medium-bodied, dry, and smooth stout.

**4) Orange and Grapefruit DANG! IPA (7.1% ABV/60 IBU)**

Our Dang! Citra IPA is already packed with smack-in-the-face hoppiness, citrus, and pine aroma but we figured we'd kick it up a notch. We've made sure to jam pack this IPA with so much Vitamin C that you can feel good about drinking this one.

### **Hop Nation Brewing Company-Yakima**

**1) Orange Cream**

Our traditional Oatmeal Pale Ale (Cream On!) with a twist of zest! A strong, yet not overpowering orange aroma will remind you of warmer days while that added orange flavor plays



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along with the creamy mouthfeel. Orange creamsicle may come to mind! Dry hopped with Cascade and Sterling to compliment the floral and citrusy notes already found in Cream On.

**2) "Enchilada" Weiss:**

German Hefeweizen is a versatile beer that compliments many foods, so why not combine them? This rendition uses a variety of spices commonly found in enchiladas! Banana-bread notes from the beer paired with the slight spice and earthy notes reminiscent of enchiladas (minus the tomatoes) past.

**Jellyfish Brewing Company-Seattle**

**1) Paradise (5.8% ABV)**

A dark saison with Pineapple, orange & Coconut.

IPA

**2) Dryhopped IPA (7.0% ABV)**

**Mac & Jack's Brewing Company-Redmond**

**1) Resolution IPA (6.8% ABV)**

This IPA is aggressively hopped with additions of Citra, Eureka! and Chinook hops. Hops are added throughout the boil and whirlpool stages to create an intense Pine and Citrus hop flavor experience. The bitterness is balanced with an intense aroma with notes of sweet orange peel, grapefruit and pungent hop aromas. Its straw color and caramel malt character compliment the incredible hop bouquet that finishes clean on your palate.

**2) Experimental IPA #2 (7% ABV)**

This experimental series is a journey through the world of IPAs. Each batch number is unique to itself featuring new, classic and experimental hop varieties grown in the Pacific Northwest. Each IPA release will be a limited, single batch run available on draft only.

**3) 2018 Edition of Herbert's Legendary Cask Fest Ale (6.2% ABV/35 IBU)**

A full flavored American Style Bitter. Notes of caramel, biscuit and bread come through on the nose. Mild toasted malt and caramel that finishes clean with a light bitterness from local Yakima Valley hops. The base of this beer is Washington State's Skagit Valley Malting Copeland Pale with small additions of Caramel malt, Flaked Wheat, Midnight Wheat and Special Roast Malts. Nobel hops round out the finish.

**Machine House Brewery-Seattle**

**1) Cambridge Bitter (3.8% ABV)**

Traditional Ordinary Bitter brewed with Golden Promise Malt from Norfolk, UK, and Progress hops for a refreshing herbal hop aroma.

**2) Oyster Stout (5% ABV)**

Easy drinking stout brewed with Hood Canal oysters.

**3) Barleywine (10.5% ABV)**



Washington Brewers Guild's  
Cask Beer Festival  
March 24, 2018  
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Beer list as of 3/15/18

English-style Barleywine, brewed with British Floor-Malted Maris Otter.

### **Maritime Pacific Brewing-Seattle**

#### **1) Chocolate-Vanilla Bosun's Black Porter (5.5% ABV/ 23 IBU)**

Our rich, dark, roasty/toasty porter cellared on cocoa nibs and vanilla bean. Great for breakfast, or any other time.

#### **2) Ship Out of Luck I.P.A. (6.8% ABV/70 IBU)**

Our most recent offering in the Rotten Dinghy Series. Hazy Northeast style, single-hopped throughout with Idaho 7.

### **McMenamins Breweries-Bothell & Queen Anne**

#### **1) Drop Pass Double IPA (7.74% ABV/54 IBU)**

Brewed by McMenamins Queen Anne Brewery. Easy-drinking liquid goodness, made with Pilsen and Pale Malts and the perfect hop selection to impart flavors and aromas of citrus and tropical fruit. Malts: Northwest Pale, Pilsen, Vienna Hops: Centennial, Mosaic, Citra.

#### **2) Road Warrior Red (7.1 ABV/72 IBU)**

Brewed by McMenamins Anderson School Brewery. Drawing inspiration from the best of the worst action movies of our generation, this American-style Red Ale boasts a big body with toasted malt and chocolate notes. Heavy additions of citrusy, floral hops lend to a better drinkability and layers of pleasant flavor. Malts: Premium 2-Row, Aromatic, Crystal 60, British Chocolate Malt Hops: Nugget, Citra, Crystal, Centennial

### **Mollusk Brewing-Seattle**

#### **1) Icy Cool" (5.5% ABV/20 IBU).**

Stout with fresh mint and cocoa nibs. "Like a liquid thin mint, hearty and refreshing."

#### **2) Smoky Spice (5.5% ABV/20 IBU)**

Stout with smoked Serrano chilies and cocoa nibs. "Smoky with fruity undertones and a subtle heat."

### **North Sound Brewing-Mount Vernon**

#### **1) Double Nut Cheeky Monkey (12.5% ABV)**

Imperial Brown Ale infused with hazelnut and coconut.

#### **2) Mango 101 IPA (10.1% ABV)**

Imperial IPA infused with real mango.

### **NW Peaks Brewery-Seattle**

#### **1) Dry Hopped IPA (6.2% ABV)**

Peakbagger IPA (our one-off IPA series) dry hopped (variety tbd) in the cask.

#### **2) Marzipan Strong Dark Ale (8% ABV)**

A rich dark ale with nice chocolate undertones and a great almond finish.



Washington Brewers Guild's  
Cask Beer Festival  
March 24, 2018  
[Tickets Available Now](#)  
Beer list as of 3/15/18

**3) Chocolate Orange (6.6% ABV)**

Our hoppy dark winter ale casked with chocolate and bitter orange inspired by the traditional children's treat.

**Old Stove Brewing-Seattle**

- 1) Wynona's Big Brown Beer Special Edition
- 2) Two Prong Crown IPA Special Edition

**Pike Brewing-Seattle**

**1) Pike Pils**

A zesty, bright and refreshing Pilsner with German malts and lemony hop flavors of whole leaf Mosaic hops.

**2. Pike IPA**

Citra and Mosaic hop flavors shine in this expertly balanced IPA

**Postdoc Brewing-Redmond**

**1) Pineapple Mojito Blonde Ale (4.2% ABV)**

If you like a traditional Mojito, you will love this version of our Blonde Ale. Pineapple and lime juice and lots of fresh mint makes this a very refreshing must have!

**2) Double Dry Hopped Lager Rhythmic (5.5% ABV)**

A crisp, clean, and approachable lager, dry-hopped extensively with Azacca and Centennial. And then dry-hopped again!

**3) Pear Picking Porky Pop Quiz (6.2% ABV)**

A special pear version of our Pop Quiz Experimental IPA. Nothing to do with bacon!

**4) Mexican Cake Porter (5.8% ABV)**

Our robust Postdoc Porter infused with cocoa nibs, chili peppers, vanilla bean, and cinnamon.

**Rainy Daze Brewing-Poulsbo**

**1) Chocolate Raspberry Truffle (6.5% ABV/20 IBU)**

Built for Comfort Oatmeal Stout with Raspberries, Chocolate and Vanilla Beans

**2) Goat Boater IPA (7% ABV/50 IBU)**

We took our already Citrus and Tropical Fruit Forward IPA and Dry Hopped it with Galaxy, Citra and Mosaic Hops.

**3)Winter's Pearl Oyster Stout (6.5% ABV/15 IBU)**

Oatmeal Stout that is Chocolate and Coffee forward. Oyster Shells in the boil with a touch of Oyster Brine too.

**4) Brewer's Choice**

**Ram Restaurant & Brewery-Seattle**

**1) Pineapple Habanero Hefe (5.2% ABV)**

Hazy, fruity, spicy, wheat beer





Washington Brewers Guild's  
Cask Beer Festival  
March 24, 2018  
[Tickets Available Now](#)  
Beer list as of 3/15/18

**2) Coffee Chaos (9.5% ABV)**

Imperial milk stout infused with fresh roasted coffee

**3) Something Hoppy**

Obligatory hoppy offering

**Rooftop Brewing Company-Seattle**

**1) American Mosaic IPA (6.5% ABV/45 IBU)**

Our American Mosaic IPA showcases the Mosaic hop, and has been dry hopped in the cask with Mosaic and Azacca hops.

**2) Oatmeal Stout (5.8% ABV)**

A dry stout made with oats. Dark and refreshing!

**3) Gateway Pale Ale (5.8% ABV/38 IBU)**

Our Gateway dry hopped pale ale is a hoppy beer for people who don't like hoppy beers. It's all floral and citrus flavor and aroma.

**Silver City Brewery-Bremerton**

**1) Tropic Haze IPA (6.4% ABV)**

A seemingly magical reaction between a specialized yeast strain, oats, wheat, and Citra, Idaho 7 and Strata hops.

**2) Ripe & Juicy Double IPA (8% ABV)**

Brand new Double IPA featuring Citra, Amarillo and Azacca Hops.

**3) XOXO Belgian Black Ale (6.5% ABV)**

Barrel Fermented Black Saison on orange peel.

**4) Sasquatch American Stout (7% ABV)**

Part of our Legacy Series (We have not brewed this beer in 6 years) this American Stout has additional Centennial hops added.

**5) Blackberry Tart (4% ABV)**

Part of our Innovation series, Blackberry Tart is a light refreshing subtly sweet and tart ale infused with Blackberry.

**6) Fat Woody Oak Aged Scotch Ale (9.2% ABV)**

Fat Woody is our award-winning Scotch aged for weeks on toasted oak.

**Sound to Summit Brewing-Snohomish**

**1) Poseidon's Trident Pale Ale (6.0% ABV)**

A light copper pale ale with a mild citrus aroma and a complex flavor. Bready and fruity notes are up front and it finishes with a crisp hop bite.

Will be poured on beer engine

**2) Ubergrippen Stout (6.4% ABV)**

This ale has a deep color with a frothy brown head. Dark chocolate aroma pleases the nose



Washington Brewers Guild's  
Cask Beer Festival  
March 24, 2018  
[Tickets Available Now](#)  
Beer list as of 3/15/18

and the smooth malt backbone is balanced perfectly by the roasty aftertaste. The complexity makes every sip a new experience. Gravity poured from firkin.

**3) Black Sail CDA (7% ABV)**

It's a full flavor Cascadian dark ale, sometimes called a black IPA. This beer has a dark color and a delicate balance between its light roast and big hop flavor. Bring out your inner pirate with a pint of our black sail. Gravity pour from firkin

**Stoup Brewing-Seattle**

**1) Keller Beer**

A hoppy pilsner in a German Cask.

**2) Robust Porter**

Porter in a wooden Cask

**3) Super Star IPA**

Firkin of IPA made with Northern Hemisphere local hops, European Hops and Southern Hemisphere hops