

## 2017 Cask Beer Festival Beer List

<p><b>7 Seas Brewing</b> Gig Harbor</p>	<p><b>1) Cucumber &amp; Dill Hefeweizen</b> American style Hefeweizen conditioned on fresh cucumbers and dill. 5.6% ABV</p> <p><b>2) Brewers Choice - TBD</b></p>
<p><b>Anacortes Brewery</b> Anacortes</p>	<p><b>1) Blueberry Oatmeal Stout</b> Rolled oats in the mash produce full flavor and mouth feel while Columbus, Perle &amp; Cascade provide a delicate balance. Skagit Valley blueberries are added in the cask. 5.8% ABV / 18 IBU</p> <p><b>2) Scarlet Letter IPA with Simcoe</b> A copper colored IPA with a tropical fruit aroma, moderate malt character and balanced bitterness. Dry-hopped with Equinox and Bitter Gold hops with a Simcoe addition in the cask. "A pure hand needs no glove to cover it." 6.6% ABV / 85 IBU</p> <p><b>3) Day of the Dead Red Chili Ale</b> This light red ale is hopped for balance and flavored with Hatch chili in the cask. 4.2% ABV / 20 IBU</p>
<p><b>Bainbridge Brewing</b> Bainbridge Island</p>	<p><b>1) Grapefruit Kolsch</b> Kolsch is traditionally a cask beer, and we've added grapefruit to make it that much more special! 5% ABV</p> <p><b>2) Bainbridge Breakfast Stout</b> What happens when you take Battle Point Stout and walk around the parking lot to collaborate with your neighbors? The "Coppertop Special" that's what! You put the stout in a Bainbridge Organic Distillers Battle Point Wheat Whisky barrel (which just won its second World's Best Wheat Whisky award), add freshly roasted cacao nibs from Powell &amp; Jones Fine Chocolates, and cold brew from Storyville Coffee, then serve it directly out of the barrel. 6.5% ABV</p> <p><b>3) Blood Orange Downrigger IIPA</b> Double IPA brewed with Blood Oranges. Bliss. 8% ABV.</p>
<p><b>Bale Breaker Brewing</b> Yakima</p>	<p><b>1) Wood &amp; Wire Imperial Stout</b> Toasted Coconut &amp; Vanilla Bean. During the winter season, wood trellis and wire stand watch over the hop fields, awaiting the new vines of spring. Brewed during this quiet time in hop country, this first-ever batch of Wood &amp; Wire Imperial Stout is cask conditioned with toasted coconut and vanilla bean. 9.3% ABV / 80 IBU</p> <p><b>2) Raging Ditch Dry-Hopped Blonde</b> Honey Tangerines &amp; Blood Oranges. Dry-hopped with Ekuanot™ for bright citrus hop notes and HBC344 for tropical fruit character, this batch of Raging Ditch Dry-Hopped Blonde is cask conditioned on honey tangerines &amp; blood oranges. Named for the maze of irrigation ditches that flow throughout the Yakima Valley's rich farmland, Raging Ditch is sure to delight your palate. 5.2% ABV / 25 IBU</p>
<p><b>Black Raven Brewing</b> Redmond</p>	<p><b>1) Squawker IPA</b> Brewed with dried blueberries and Tasmanian peppercorns. 7.2% ABV</p> <p><b>2) Coco Jones</b> Brewed with extra coconut, vanilla beans, almonds and cocoa nibs. 5.6% ABV</p>

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	<p><b>3) Wisdom Seeker Double IPA</b> Double dry hopped. 8.9% ABV</p>
<p><b>Boundary Bay Brewery</b> Bellingham</p>	<p><b>1) Whiskey Oatmeal Stout</b> Released on December 21, 2016 as part of our Bootlegger Barrel Series! Notes of caramel-honey aromatics support complex vanilla creme. Balanced bitter roast flavors poke through with dark fruit and a touch of coffee parlaying for your palate with whiskey's heat. Slightly sweet, with a distinctly refreshing culmination. 9.5% ABV / 37 IBU</p> <p><b>2) Boundary Bay &amp; Gruff Brewing Collaboration</b> This Dry-Hopped Sour Pale Ale with Tropical Fruit Puree is brewed with local malts from Skagit Valley. Kettle-soured with a unique blend of bacteria including contributions from Gothberg Farm's greek yogurt and Breadfarm's sourdough. The bouquet of hops includes NZ Motueka, Mosaic and Citra hops. To finish it off: Ekuantot Lupulin powder. Get ready for a super tropical explosion of mango, passionfruit and pineapple! 3% ABV / 15 IBU</p> <p><b>3) Cedar Dust IPA</b> This shining, copper glory is Cedar Dust IPA, a fresh Pacific Northwest brew from Boundary Bay Brewery! Inspiration for Cedar Dust IPA hails from Bellingham's iconic mountain bike trail on Galbraith Mountain. Brewed with four varieties of Washington-grown hops to encapsulate the spirit of the adventurous PNW. Be bold. Be balanced. Get dusty. 6.5% ABV / 66 IBU</p>
<p><b>Cash Brewing</b> Silverdale</p>	<p><b>1) Touchdown Brown Ale</b> An American Brown Ale that has a wonderful blend of two row, Munich, Vienna, Chocolate, and Black Patent. It is smooth and tasty. 5% ABV / 48 IBU</p> <p><b>2) Home Run Red Ale</b> A well balanced ale with great malt tastes. 5.3% ABV / 20 IBU</p>
<p><b>Cloudburst Brewing</b> Seattle</p>	<p><b>1) An IPA of course!</b> One of our IPAs that has even more hops in it than the regular version.</p> <p><b>2) Something DARK</b> This beer is dark and roasty and probably has some twist to it but we don't even know because we can't see into the future.</p> <p><b>3) NO IDEA</b> This beer is brought to you by Sarah McLaughlin's song titled "Building a Mystery" because your guess is as good as ours...</p>
<p><b>Crucible Brewing</b> Everett</p>	<p><b>1) Dry Hopped Pineapple Wootz IPA</b> 6.9% ABV / 72 IBU</p> <p><b>2) Wild Berry Big Booty Blonde</b> 4.8% ABV / 20 IBU</p> <p><b>3) Peanut Butter Bulat Brown Ale</b> 4.9% ABV / 30 IBU</p>
<p><b>Diamond Knot Craft Brewing</b> Mukilteo</p>	<p><b>1) Apple Cinnamon ESB</b> The addition of fresh apples and cinnamon sticks melds nicely with the toasty caramel notes and balanced bitterness of this English pub classic. 6.0% ABV / 41 IBU</p>

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	<p><b>2) Double Dry-Hopped Azacca IPA</b> With a second dry-hop right in the cask, this light bodied, single hop IPA gets even bigger flavors of tropical citrus to play with the smooth mouthfeel of a cask version. 6.7% ABV / 58 IBU</p>
<p><b>Elliott Bay Brewing</b> Seattle</p>	<p><b>1) Demolition Ale (Lake City Brewery)</b> Strong Pale Ale dry-hopped with Chinook, Amarillo, and Cascade. 7.25% ABV</p> <p><b>2) Riot Ale (Burien Brewery)</b> Strong Pale Ale dry-hopped with Amarillo and Simcoe. 7.25% ABV</p> <p><b>3) In Like A Lion (West Seattle Brewery)</b> Session IPA dry-hopped with Citra and Mosaic. 5.8% ABV</p>
<p><b>Elysian Brewing</b> Seattle</p>	<p><b>1) Dayglow on Cask</b> This is a beer with the insistent beat of hops, as driving and inevitable as a Full Moon party in Haad Rin. It drips with tropical, sunshiny Mosaic, and twinkles with touches of El Dorado and Centennial. A touch of wheat hazes the malt bill a bit around the edges. 7.4% ABV / 66 IBU</p> <p><b>2) Shawty Porter on Cask</b> Inspired by some of the flavors found in Thai Tea, Shawty was brewed with 10 lbs of Shotty Pekoe black tea steeped in the whirlpool, and conditioned on copious amounts of toasted coconut and vanilla beans. Go Shawty, we gon' porter like its ya birthday. 5.9% ABV / 22 IBU</p> <p><b>3) Sploosh Peach Kettle Sour on Cask</b> 6.0% ABV</p>
<p><b>Figurehead Brewing</b> Seattle</p>	<p><b>1) Captain Digby Mild</b> Traditional malt forward English dark mild with lots of chocolate, toast, and biscuit on the nose. Smooth, malty, and sessionable. 4.3% ABV</p> <p><b>2) Dry Hopped Captain Digby Mild - Session 1 Only</b> Captain Digby Mild dry "hopped" in the cask with Earl Grey tea. We only have one pin cask (5.4 gal) of this, so come by early.</p> <p><b>3) Smith Cove ESB</b> Malty English style ESB with lots of biscuit and caramel, but sufficiently hopped to give it a balanced and crisp finish. 5.8% ABV</p> <p><b>4) Dry Hopped Smith Cove ESB - Session 2 Only</b> Smith Cove ESB dry hopped in the cask with Sonnet Golding.</p>
<p><b>Fish Brewing</b> Olympia</p>	<p><b>1) Hodgsons IPA</b> A medium-bodied, very hoppy India Pale Ale, Hodgson's Bitter End takes the classic approach to bitterness and adds a full bouquet of piney and citrus aromas. 6.5% ABV / 60 IBU</p> <p><b>2) Fish Tale Scotch Ale</b> A recipe from the good old days of Fish Brewing. Its appearance is dark brown with deep ruby hues. It has strong malty/Caramel aroma. The flavor is rich and malty with hints of peat/smoke. Malty sweetness is produced from extended kettle boiling. With an ABV of 11% it will keep you warm on those cold Scottish nights! 11% ABV / 35 IBU</p>
<p><b>Flying Bike Cooperative Brewery</b> Seattle</p>	<p><b>1) "Kill or be Kilt" Scotch Ale</b> Aged four months in the cask. Designed by Co-op member Chris Rinauto. 8.5% ABV / 30 IBU</p>

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	<p><b>2) "Fuzzy Onsesie" White IPA</b>          Brewed with a large portion of wheat, Hallertau Blanc, Sorachi Ace, and Saaz hops and a traditional Belgian yeast. Casked with a smidge of our "ENDO" triple white IPA blended in. Strange and wonderful. 8% ABV / 60 IBU</p>
<p><b>Flying Lion Brewing</b>          Seattle</p>	<p><b>1) Mai Tai Golden Oat Pale</b>          A smooth, nutty Oat Pale brewed with vanilla, citrus, and almonds. Cask conditioned with cherry wood! 5.7% ABV</p> <p><b>2) Rye Stout</b>          This is a classic American Stout, full of flavor and character, but with the spicy, crisp addition of Rye. Not overly sweet and with a clean, roasted flavor, this Stout drinks well year-round. 3 casks: 1 with Cherries, 1 with Cocoa Nibs, 1 with Yellow Birch. 6.0% ABV</p> <p><b>3) Smoked Porter</b>          The Smoked Porter is full-bodied with a sharp bitterness. Brewed with barley malt smoked over cherrywood and finished on smoked hickory chips, the well-rounded, aromatic smoke and wood character fills your palate with a pleasant warming sensation! 5.4% ABV</p>
<p><b>Fremont Brewing</b>          Seattle</p>	<p><b>1) Chocolate Raspberry Mousse Bourbon Barrel Aged Dark Star</b>  <b>2) Sister Imperial IPA with White Grapefruit &amp; Thai Basil</b>  <b>3) Lush IPA with Guayusa Tea &amp; Ginger</b>          Made by Fremont's Pink Boots Intern, Laura Boada!  <b>4) Hazelnut-Chocolate Bourbon Barrel Aged Dark Star</b></p>
<p><b>Georgetown Brewing</b>          Seattle</p>	<p><b>1) Arco Etrusco</b>          We partnered up with Caffè Umbria again for a second coffee ale, this time brewing a stout using their dark roast, Arco Etrusco. The result is brew with intense fresh roasted coffee aroma, and full flavored coffee character, caramel sweetness and a rich malt finish. Using cold brew coffee gives the beer a smoother flavor and mouthfeel, avoiding any harshness and acidity. 6.6% ABV</p> <p><b>2) Brewers Choice - TBD</b></p>
<p><b>Hellbent Brewing</b>          Seattle</p>	<p><b>1) Vienna Lager</b>          A smooth well balanced copper lager that's cask aged with bourbon oak spirals and orange peel. Secondary fermentation with WA state honey. Brewed with Hallertau Mittelfruh hops. 6% ABV</p> <p><b>2) Gird Your Loins!</b>          This cask of DANG! Citra IPA has been double dry-hopped for all you lupulin lovers. An extra dry-hop addition of Ekuanot hops has been added to the cask to add a superfluous layer of bitter complexity to an already full-flavored IPA. Brewed with Citra, Mosaic, Amarillo, and Ekuanot hops. Get it while you can! This beer is sure to have you saying "DANG!" 6.8% ABV</p> <p><b>3) Bourbon Barrel Aged Moon Tower Stout</b>          Our year round stout aged in Oregon's Stein Distilling Bourbon Barrel, with the addition of Dark Muscovado and barrel aged maple syrup to sweeten it up a bit. Brewed with Bravo hops. 8% ABV</p>

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<p><b>Hi-Fi Brewing</b> Redmond</p>	<p><b>1) Sex Bob-Omb / Sour</b> This sour brown ale has been barrel- aged for a year on Brown Turkey figs, Deglet Noor dates, molasses, and lactobacillus. If you like sour beers, you need to try this one. 8.4% ABV / 37 IBU</p> <p><b>2) Sitar IPA Reimagined / IPA</b> We've taken our west coast-style Sitar IPA and dry hopped it with Mandarin Bavaria hops and tangerine peel. Tasty! 6% ABV / 71 IBU</p>
<p><b>Hop Nation Brewing</b> Yakima</p>	<p><b>1) Gossman's Scottish Ale</b> Cask GSA: Bert's Original Recipe using updated yeast and hops. Otherwise, this beer is the same as the original. 4.5% ABV / 37 IBU</p> <p><b>2) BEGO IPA</b> Your standard IPA made with Belgian Yeast and aged for your pleasure. Caramel malty with enough hops to back up the sweetness. 5.2% ABV / 57 IBU</p>
<p><b>Jellyfish Brewing</b> Seattle</p>	<p><b>1) Colonel Jelly's Chutney</b> Rich amber ale with dried mangos, raisons, ginger, tamarind and curry spices. 7.5% ABV</p> <p><b>2) Prunus Lupulus</b> Bright plum colored IPA with plum puree and variety of PNW hops. 6% ABV</p>
<p><b>Mac and Jack's Brewery</b> Redmond</p>	<p><b>1) Megatherium / Double IPA</b> 7.8% ABV</p> <p><b>2) Maxx Stout</b> 5.5% ABV</p> <p><b>3) Ibis IPA</b> 6.4% ABV</p>
<p><b>Machine House Brewery</b> Seattle</p>	<p><b>1) Motueka Pale Ale</b> 4% ABV</p> <p><b>2) Porter</b> 5.4% ABV</p> <p><b>3) Cambridge Bitter</b> 3.8% ABV</p>
<p><b>Maritime Pacific Brewing</b> Seattle</p>	<p><b>1) Ship Faced IPA</b> The first in our Dinghy Class series of IPAs for 2017, Ship Faced is an American-style single-hop IPA, with continuous additions of over 30 pounds of Simcoe throughout the 90-minute boil. Double dry-hopping in the fermenter and then the firkin with Simcoe gives a deliciously well-rounded pine-and-citrus finish. 7.5% ABV / 80 IBU</p> <p><b>2) Ship For Brains IPA</b> Second in our Dingy Class series of IPAs for 2017, Ship for Brains is a British-style IPA, utilizing only New Zealand grown and developed Southern Cross hops. These hops lend a more mellow bitterness and a spicy pine finish. 7.5% ABV / 80 IBU</p> <p><b>3) Jolly Roger Christmas Ale</b> Our classic – and infamous- Christmas Ale aged with something special. Come see what it is! 9% ABV / 42 IBU</p>

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<p><b>McMenamins Breweries</b> Seattle</p>	<p><b>1) Tulip Red Ale</b> The Tulip Red Ale uses grain exclusively grown and malted by Skagit Valley Malting Company, which provides the rich caramel and toffee flavors layered in front of a slight hop edge that provides balance but allows the malt to shine. 6.5% ABV / 30 IBU</p> <p><b>2) Groundskeeper Willie</b> This is a malt-forward cask version of a typical Wee Heavy. Although mainly Pale Malt, a few handfuls of Roast and Black Malt bring some interesting malt character that's easy drinking. Scottish ale yeast inhibits a slight smokiness as well. 4.64% ABV / 21 IBU</p> <p><b>3) Everything Nice Porter</b> It's still cold outside. Get something to warm you up! A little cinnamon, a little spice and everything nice in a rich chocolaty Porter. Lactose, Blackprinz and Chocolate Malt round out a decadent body, while a touch of cinnamon and pepper give this beer a rich kick. Not a bad way to wait for the warmth. Special Ingredients: Cinnamon, Peppers, Lactose. 6.45 % ABV / 30 IBU</p>
<p><b>Mollusk</b> Seattle</p>	<p><b>1) Molé Mild</b> Dark mild with chilies, chocolate and traditional molé spices. 4.5% ABV</p> <p><b>2) Obnoxiously Hoppy</b> IPA with too much(!) hops. 6.5% ABV</p>
<p><b>North Sound Brewing</b> Mt Vernon</p>	<p><b>1) Cheeky Monkey</b> Imperial Brown Ale with Coconut and Hazelnut. 12.5% ABV</p> <p><b>2) Baffing Spoon Imperial Scottish Ale</b> Imperial Scottish ale with Scotch soaked oak spirals. 9.0% ABV</p>
<p><b>NW Peaks Brewery</b> Seattle</p>	<p><b>1) Challenger IPA</b> Well balanced west coast IPA featuring a combination of stone fruit and citrus. 6.5% ABV</p> <p><b>2) Marzipan Dark Ale</b> Rich, creamy dark ale characterized as a very robust porter. Nice body and sweetness to complement the almond character. 8.0% ABV</p> <p><b>3) Ingalls Ginger</b> A light, ginger pale ale brewed with fresh ginger. Every cask will be infused with a different concoction (i.e. jalapeno lime).</p>
<p><b>Odin Brewing</b> Tukwila</p>	<p><b>1) OG Kush- Hoppy Amber – Session 1 Only</b> Our Odin's Gift Amber Ale dry hopped with dank hops Citra and Mosaic. Enjoy the trip as the bready caramel malt from the amber blends itself with the citrus-fruit from the stickiest of hops. 5.5% ABV</p> <p><b>2) Thor's Bougie Lounge</b> Dark Belgian on Whiskey chips and Vanilla Beans. Our Thor's Equinox Dark Belgian-style ale conditioned on Whiskey soaked oak chips and Vanilla Beans is sure to put you in the Bougie mood. 9% ABV</p> <p><b>3) Jungle Decay Brett IPA – Session 2 Only</b> "A 100% wild yeast fermented IPA; this Brett IPA brings on the sweet heavy scent only found in the deepest of Jungles. Rotten Pineapple and mango explode in your face while a balanced bitterness and faint funk from the brett keeps you wanting more. 6.9% ABV</p>

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<p><b>Old Stove Brewing</b> Seattle</p>	<p><b>1) Herbert's Legendary Cask Fest Ale</b>  <b>2) Galaxy Smash Pale Ale</b>          Pale Malt and Galaxy Hops. This simple recipe showcases the deliciously tropical Australian hop variety. Well balanced, floral, and flavorful, with citrus aromas wafting of fresh passionfruit, apricot, and mango. 6.5% ABV / 39 IBU  <b>3) Wynona's Big Brown Beer</b>          Our Big Brown Beer we like to show off to all our friends. We aged this decadently dark ale over bourbon-soaked cacao nibs roasted by our pals at Indi Chocolates in the Market, and tossed in some vanilla beans for added controversy. Smarter than your average beer. 5.9% ABV / 28 IBU</p>
<p><b>Pike Brewing</b> Seattle</p>	<p><b>1) Pike Double Hopulus IPA</b>          Double IPA with smooth, biscuit, earthy malt flavors, dry hopped to enhance hop character and aroma.  <b>2) Pike XXXXX Stout</b>          Named National Grand Champion in USBTC Winter Competition 2017. Full bodied, velvety malt, hints of chocolate, licorice and espresso.</p>
<p><b>Postdoc Brewing</b> Redmond</p>	<p><b>1) Brett Alpha Factor IPA</b>          Alpha Factor IPA aged in barrels inoculated with our house Brettanomyces culture. Dry-hopped with Denali and Eureka. Zesty citrus and ripe tropical fruit with spicy herbal notes and a dry finish. 7.3% ABV  <b>2) Mojito Blonde</b>          If you like a traditional Mojito, you will love this version of our Blonde Ale. Lots of lime juice and fresh mint makes this a very refreshing must have! 4.6% ABV  <b>3) Mexican Chocolate Porter</b>          Our robust Postdoc Porter infused with cocoa nibs, chili peppers, vanilla bean, and cinnamon. Expect a little heat in the finish and a lot of flavor throughout. 5.8% ABV  <b>4) Coffee Prereq Pale Ale</b>          Prereq Pale Ale blended with cold brewed Café Lusso Gran Miscela Carmo® espresso blend. 5.5% ABV</p>
<p><b>Rainy Daze Brewing</b> Poulsbo</p>	<p><b>1) Goat Boater IPA</b>          Our newest member of the family. Juicy, huge aromas of ripe fruit, tropical and a little dank. Usually Double Dry Hopped, this got the Hat Trick. 7% ABV / 57 IBU  <b>2) Pourhouse IPA</b>          Our Flagship beer. Light golden hue, Big Dank, Citrus aroma. Lots of Hop flavor, slight residual bitterness. 6.7% ABV / 75 IBU  <b>3) Resin Ball Imperial Stout</b>          Thick, Sticky and Dank! 9% ABV / 44 IBU</p>
<p><b>RAM Brewery</b> Seattle</p>	<p><b>1) Vitamin C</b>          Blood Orange and Grapefruit puree infused IPA with plenty of juicy hop character.  <b>2) Ramification</b>          The delicious '71 Pale Ale dry-hopped with Centennials.</p>

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	<p><b>3) Udder Chaos</b> Imperial Milk Stout Strong, sweet, smooth and delicious.</p>
<p><b>Rooftop Brewing</b> Seattle</p>	<p><b><u>First Session Until It's Gone</u></b></p> <p><b>1) Rye Barrel Aged Hoppin' Honey Braggot</b> Wow. Our Hoppin' Honey Braggot is already a complex but delicious beer, infused with local organic honey from Artie's Harvest. Aged in a Rye Whiskey barrel brings out caramel and nougat flavor that compliments the honey and makes for a smooth and potent kind of delicious. This beer is special. 11.2% ABV / 18 IBU</p> <p><b>2) Gateway Creamsicle</b> Remember the creamsicle you got from the Ice Cream Truck on a hot summer day when you were a kid? Well, our version is better! because it is beer, of course. Our Gateway Dry-Hopped Pale is infused with fresh orange pulp and a vanilla bean! 5.8% ABV / 20 IBU</p> <p><b>3) C-Monster Imperial IPA</b> Big and Hoppy with a Citrus aroma and finish, the C-Monster is named for its hops – Citra, Centennial, Cascade, Chinook and Columbus. 8.5% ABV / 78 IBU</p> <p><b>4) Hoppy Mistake IPA</b> Welp. We went and did it. Brewed a 100+ IBU IPA, and man are we happy about it. Packed with Summit and Amarillo hops, it starts with a big aroma and finishes with a bite! 7.4% ABV / 101 IBU</p>
<p><b>Schooner Exact Brewing</b> Seattle</p>	<p><b>1) Barrel #3 Sour</b> Barrel-Aged Sour Wheat Ale with Blackberries. Sometimes good things just happen naturally. This sour wheat-ale has additions of blackberries into the kettle and has been aged in white-wine barrels with brettanomyces for over a year. The result is one of the reasons why sour beers are a great crossover beer for wine drinkers. Complex fruity and funky notes are balanced by earthy wood with a pleasant burst of flavor. 5% ABV / 6 IBU</p> <p><b>2) Sour Citra Hop IPA</b> 6.3% ABV / 63 IBU</p> <p><b>3) Experimental Sour IPA</b></p>
<p><b>Silver City Brewery</b> Bremerton</p>	<p><b><u>Both Sessions</u></b></p> <p><b>1) Nice Day IPA</b> Have a Nice Day... Enjoy this vibrant citrus &amp; fruit juicy India Pale Ale that finishes crisp &amp; dry for super smashability. Brewed with Bravo, Citra, and Cascade hops. 5.5% ABV / 45 IBU</p> <p><b>2) Tropic Haze</b> A seemingly magical reaction between a specialized yeast strain, oats, wheat, and an experimental hop variety results in a blossom of wondrous, tropical fruit flavor that is a feast for the eyes, with a silky-smooth texture and a remarkably clean finish. 6.4% ABV / 50 IBU</p> <p><b><u>1st Session Until Gone!</u></b></p> <p><b>3) Bourbon Barrel Aged Time Traveler Imperial Stout</b> Raw and uncut, Imperial Stout is aged in single use Kentucky Bourbon barrels. The charred oak interior of the barrels mellows the sinister</p>



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	<p>alcohol and roasted malts into a chocolate, coffee, bourbon, wood and vanilla masterpiece. 9.9% ABV / 60 IBU</p> <p><b>4) Charming Disarmer Peach Sour</b> She's wild. Under her enchantment, you'd transcend all horizons, desperate for one more taste. Aged for two years in a barrel that once housed chardonnay; peaches, wheat, and the vanilla traits of the oak are brought together by brettanomyces, lending a subtle tartness. 5.4% ABV / 30 IBU</p> <p><b>2nd Session Until Gone!</b></p> <p><b>5) Bourbon Barrel Aged Old Scrooge Christmas Ale</b> Of any character, none would benefit more from the smooth mellowing kiss of bourbon than Old Scrooge. A long slumber in single use Kentucky Bourbon barrels marries fruity esters and rich malt body with cherry, wood and vanilla. 9% ABV / 26 IBU</p> <p><b>6) Le Fat Belgian Sour Hybrid</b> Our renowned Scotch Ale gains Belgian influence from a host of micro-organisms that sour the once sweet ale. Hints of fig, plum, and cherries occur naturally as a result. Over time the beer softens and mellows through extended aging in oak barrels once used for winemaking. 9.9% ABV / 30 IBU</p>
<p><b>Slaughter County Brewing</b> Port Orchard</p>	<p><b>1) Bondsman's ESB</b> Traditional English style Extra Special Bitter -- a wonderful beer on cask, served through our antique English beer engines. A rich malty background contrasts with a full but not overpowering hop profile. Brewed with floor malted maris otter, caramel malts, and 4 hop editions utilizing Nugget, Fuggles, &amp; Goldings. 7% ABV</p> <p><b>2) O'Ciardubhain's Irish Stout</b> Traditional Dry Irish Stout served on our antique English beer engines. This beer shows what a lighter style stout can be; how complex the flavor profile can be in a "sessionable," refreshing, all-day beer. Flavors of espresso and cocoa come forward from roasted barley and are punctuated with a tiny bit of lactic tanginess from acidulated malt. The hop profile is barely perceptible and comes from a single, early additional of Goldings. 4.8% ABV</p>
<p><b>Sound To Summit Brewing</b> Snohomish</p>	<p><b>1) Ubergrippen Stout</b> This ale has a deep color with a frothy brown head. Dark chocolate aroma pleases the nose and the smooth malt backbone is balanced perfectly by the roasted aftertaste. The complexity makes every sip a new experience. 6.4% ABV / 42 IBU</p> <p><b>2) ESB</b> An amber colored beer with low hop aroma and a balanced malt profile for easy drinking. Biscuit and bready notes combine for a full-flavored brew. 5.3% ABV / 38 IBU</p> <p><b>3) 6 Gill IPA</b> This is a big beer with a little bite. Aromatic American hops lend a citrus abs tropical fruit character to the nose while the malt backbone is balanced by a lingering bitterness on the back of the tongue. 6.7% ABV 46 IBU</p>

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<p><b>Stoup Brewing</b> Seattle</p>	<p><b>1) Experimental IPA</b> 2 Firkins of a special hop infused IPA.</p> <p><b>2) Robust Porter</b> Rich in color and character, our robust porter conjures up memories of decadent chocolate treats dipped in coffee. Hints of dark chocolate, roasted coffee and light malty sweetness are the result of a complex malt profile including chocolate malt, roasted wheat and chocolate rye. 6.2% ABV / 45 IBU</p> <p><b>3) Centaur's Gift</b> This big, bold, roasty stout was brewed with copious amounts of English crystal malt and roasted barley then hopped to 90 IBUs . After 3 month in Stein Distilling Bourbon barrels strong notes of whiskey blend beautifully with subtle wood. 10.2% ABV / 90 IBU</p>
<p><b>Triplehorn Brewing</b> Woodinville</p>	<p><b>1) Strawberry Basil Saison</b> Belgian Farmhouse Ale infused with strawberries and a hint of basil for the right balance of sweet and spicy.</p> <p><b>2) Lapow</b> Amarillo leaf dry hopped IPA</p>
<p><b>Two Beers Brewing</b> Seattle</p>	<p><b>1) Sodo Brown</b> Infused with mint and Theo cacao nibs. 6.5% ABV</p> <p><b>2) Cold Brew Cider</b> Infused with vanilla bean and coconut. 6.9% ABV</p>