

2016 Washington Beer Collaboration Festival Beer List
 Friday, April 22nd & Saturday, April 23rd

Table #1	<p>Cloudburst Brewing + Stoup Brewing</p> <p>Collaboration: Fist Bump The first rule of Fist Bump is: You do not talk about Fist Bump. OK, fine. Mutual respect and a shared fervor for delicious beer led to the creation of Fist Bump, a collaboration between Stoup and Cloudburst. Bittering with Warrior followed by generous additions of Simcoe, Mosaic and HBC 522 throughout the boil and in dry hopping create citrusy and tropical fruit aromas and flavors.</p> <p>Also: Stoup Bavarian Hefeweizen Cloudburst Umm an IPA?</p>
Table #2	<p>Aslan Brewing + The North Fork Brewery Collaboration: Nelson Sauvignon Dry Hopped Dark Sour Stop by for complete description and a taste.</p>
Table #3	<p>Bale Breaker Brewing + Reuben's Brews</p> <p>Collaboration: CollaBEERation IPL An India Pale Lager (IPL) is similar to an India Pale Ale (IPA) except that IPLs use lager yeast which adds a smooth crisp body to the beer, and produces less esters which allow the hops to shine through brightly. CollaBEERation pairs Reuben's Brews' house lager yeast strain with a light pilsner malt base and plenty of hops! The brew features Citra, Mosaic, and the experimental hop HBC344, which features berry notes that will work well with the Mosaic and lager character. It was dry hopped multiple times with Citra, Azacca and more Mosaic hops. In all, this beer contains more than 4 pounds of hops per barrel and exudes tropical fruit, citrus and pineapple notes.</p> <p>Also: Reuben's Gose Reuben's Pilsener 35 IBU, 5.5% ABV Bale Breaker Bottomcutter Imperial IPA 100 IBU, 8.2% ABV Bale Breaker Dormancy Imperial Stout 55 IBU, 7% ABV</p>

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Table #4	<p>Backwoods Brewing + Ashtown Brewing</p> <p>Collaboration: Ashwoods IPA 2.0 citrusy and crisp. A perfect Summer IPA. 60 IBU, 7.5% ABV</p> <p>Also: Backwoods Blueberry Wheat 20 IBU, 5.25 ABV</p>
Table #5	<p>Boundary Bay Brewery + Farmstrong Brewing</p> <p>Collaboration: Salvador Sour Saison A kettle-soured saison (w/ house Lactobacillus from Boundary Bay), 100% Skagit Valley Malts, Fr Tardiff du Bourgogne hops, and Imperial Organic "Citrus" Yeast- brewed at Farmstrong Brewing Co. 11 IBU, 6% ABV</p> <p>Also: Boundary Bay Cedar Dust IPA Farmstrong NW Farmhouse 32 IBU 5% ABV Farmstrong Stackin' Hay IPA 85 IBU, 6.8% ABV</p>
Table #6	<p>Brickyard Brewing + Spinnaker Bay Brewing</p> <p>Collaboration: Hibiscus Mistress This French style Saison by Brickyard Brewing and Spinnaker Bay brewing is extreme, it has upfront lemon flavor and finishes with ground pepper notes. Post fermentation was infused with Hibiscus which created elements of tart and sweet notes that complimented this beer to create a flavorful and enjoyable drink.</p> <p>Also: Brickyard Craft Lite Ale 4% ABV Brickyard Graham Cracker Brown Ale 6.8% ABV Spinnaker Bay A Little Dinghy Blode Ale 30 IBU, 5.5% ABV Spinnaker Bay Don't Panic Robust Porter 50 IBU, 7.6% ABV</p>
Table #7	<p>Cash Brewing + Valhöll Brewing</p>

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	<p>Collaboration: Kitsap Tangerine IPA Tangerine extract, Mandarina Bavaria Hops. This beer is hoppy with a tangerine taste. Valholl Brewery and Cash Brewery both believe we have a great spring beer that has a 6.5% ABV kick</p> <p>Also: Cash Nightgame Indian Brown Ale 72 IBU's, 6.3% ABV Cash Home Run Red Ale- 17 IBU's/5.3% ABV Valhöll Golden Warrior Ale 5.5% ABV Valhöll Crimson Cove Smoked Rye</p>
Table #8	<p>Chuckanut Brewery + Red Hook Brewery</p> <p>Collaboration: Rauch Helles Chuckanut and Redhook brewers have collaborated to create a smoky style Helles Lager. This beer captures the unique smoky flavors of the Rauch Lager with the gentle easy going nature of the Helles Lager. This interesting collaboration creates a golden beer with deep malty flavor spiked with mild smoky overtones due to the use of beech wood smoked malted barley. OG 11.5 Plato, 18 IBUs.4.7% ABV,</p> <p>Also: Chuckanut Marzen Lager 5.8% ABV, 25 IBU. Redhook Extra Special Lager 5% ABV Redhook Blackhook 36 IBU, 5.2% ABV</p>
Table #9	<p>Elysian Brewing + Bluebird Microcreamery & Brewery</p> <p>Collaboration: "Split Personality" Bourbon Banana-Chocolate-Vanilla Stout A hybrid between a German wheat and American stout. Liberal use of chocolate malt and roasted barley set the foundation for the classic banana flavors produced by the German yeast. Vanilla beans steeped in bourbon are the proverbial "cherry on top." Served with Bluebird Ice Cream as a float! 32 IBU 6.9 ABV</p>
Table #10	<p>Diamond Knot Craft Brewing + Scuttlebutt Craft Brewing Collaboration: Thai Me Up - A Thai inspired lager</p>

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	<p>Wanting to represent the light and delicate flavors of Thailand, this beer was brewed with jasmine rice and infused with lemon grass, galangal root, and kaffir lime leaves. Late addition hops of Sorachi Ace, Mosaic, and Citra, impart a bright and welcoming aroma. 15 IBUs, 5.0% ABV</p> <p>Also: Diamond Knot Binnacle Summer Ale 20 IBU, 5.5% ABV</p>
Table #11	<p>Anacortes Brewery + Menace Brewing</p> <p>Collaboration: Who Is Sheila Tantorino? She has a delicate body, a crisp and bitter character and a scent of pineapple, nectarine and peaches. She's a SMASH (single malt and single hop) birthed in collaboration with Bellingham Beer Lab / Menace Brewing and the Anacortes Brewery from Skagit Valley Copeland malt and experimental hop HBC-438. 4.2% ABV</p> <p>Also: Anacortes Whistle Lake Weizen 18 IBU, 4.6% ABV Anacortes1516: This Year in Beer Series Marzen 22 IBU, 6.4% ABV</p>
Table #12	<p>Fish Brewing + Top Rung Brewing</p> <p>Collaboration: The India Red Lager A collaboration between five South Sound Breweries: Fish Brewing Company, Top Rung, Three Magnets, Harmon Brewing, and Pacific Brewing. The South Sound IRL is 40 IBU, 6.5% ABV.</p> <p>Also: Top Rung Prying Irons IPA 60 IBU, 6.7% ABV Top Rung Lacey Dark Lager 27 IBU, 5.8% ABV</p>
Table #13	<p>Flying Bike Coop + Lantern Brewing</p> <p>Collaboration: Creature from the Bog: Greenwood Gruit Brewed with the kinds of growing things that might have been</p>

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	<p>gathered from the giant bog that Greenwood once was and at times still is, including peat, juniper branches, dandelions, rose hips, and perhaps other undisclosed, plant-derived material. 20 IBU, 4.5% ABV</p> <p>Also: Flying Bike Pale Hoppy Thing-NW Pale Ale 50 IBU, 6% ABV Lantern Brewing Alpenglow Triple IPA (collaboration brew with NW Peaks Brewery) 77 IBU, 10.4% ABV</p>
Table #14	<p>Ghostfish Brewing + Seattle Cider</p> <p>Collaboration: Gluten Free Graff (Beer-Cider Hybrid) Gluten-free rice malt ale fermented with apple juice) Pale in color, with a light body and a crisp refreshing flavor somewhere between a blonde ale and a dry cider. Crystal rice malt adds body and a unique sweet grain flavor to balance the dryness of the cider. Dry-hopped with Caliente hops for a juicy stone-fruit aroma, accentuated by subtle fruity esters from a British ale yeast. IBU: 25 ABV: 5.7%</p>
Table #15	<p>Whitewall Brewing + Skookum Brewery</p> <p>Rollin' Down Rodeo Wit a Sasquatch A White IPA brewed with Galaxy, Citra, and Mosaic hops. Conditioned on whole Mango and pink peppercorn.</p> <p>Also: Skookum Hoppy Lager Whitewall Firetrail Smoked Strong Ale</p>
Table #16	<p>Hilliard's Beer + Wander Brewing</p> <p>Collaboration: Pongal Kölsch German-style Kölsch brewed with Jasmine rice. Crisp, clean, nutty flavors with sensations of fresh popped corn. 4.5% ABV</p> <p>Also:</p>

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	<p>Wander Sour Cherry Millie 4.4% ABV Hillard's Picard Session IPA infused w/ Earl Grey Tea</p>
Table #17	<p>Iron Goat Brewing + Everybody's Brewing</p> <p>Collaboration: Everybody's Iron Goat Gose. Gose finished with fresh lemon peel. 1 IBU, 4.5% ABV</p> <p>Also: Iron Goat Irish Kate Imperial Red 62 IBU, 9.2% ABV</p>
Table #18	<p>Lazy Boy Brewing + Naked City Brewing</p> <p>Collaboration: Tapioca Tart Berliner Weisse Style Beer brewed with 65% Pale Malt and 35% Wheat. We added 16.5 lbs of Tapioca Pearls to the mash and Tapioca Malto Dextrin was added to the boil. This beer was kettle soured for 48 hours with Lactobacillus. The result is a beer that is bracingly tart and extremely refreshing. 4% ABV</p>
Table #19	<p>Maritime Pacific Brewing + Roslyn Brewing</p> <p>Collaboration: Boom Town Pre Prohibition Lager Collaboration with Maritime Pacific Brewing Company Old style lager.</p> <p>Also: Rosylyn Dark Lager 4.8% ABV</p>
Table #20	<p>Postdoc Brewing + Resonate Brewery</p> <p>Collaboration: Gose Brewed at Postdoc Brewing in collaboration with Resonate Brewery + Pizzeria, this distinctive beer incorporates blackberries, sea salt, and coriander into a crushably tart wheat beer. It pours a beautifully vibrant purple and welcomes you with aromas of fresh berry, citrus, and salinity. With a sessionable ABV and a refreshingly bright acidity, feel free to thoroughly research this one over a few glasses in an effort to fully understand this unique style. 42 IBU 4.7% ABV</p>

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	<p>Also: Postdoc Hogus Maximus Barriclus Tripe IPA 11.1% ABV Postdoc Kilty By Association Wee Heavy Pro Am 29 IBU 7.65 ABV</p>
Table #21	<p>Seapine Brewing + Standard Brewing</p> <p>Collaboration: Basil Saison Farmhouse-style Saison brewed with fresh Basil. Enticing basil aroma, clean malt body, delicately spiced lemony citrus flavor. A uniquely refreshing and drinkable Summer beverage. ABV 5.5% IBU 20</p>
Table #22	<p>Silver City Brewery + Sound Brewery</p> <p>Collaboration Sound City Wheatfist This Collaboration is a blend of Silver City Hopfist Imperial IPA & Sound Brewery's Wheat Wine. Description of each below: Sound Brewery's 88 100% Wheat wine. A big wheatwine made from 100% malted wheat. A pure 100 % wheatwine is a rare treat, because they are notoriously difficult to brew without the right equipment. The clean bready flavors are accentuated with Amarillo and Motueka hops for a wonderful apricot/melon aroma, and clean balanced finish for an 11.7% ABV beer. Hopfist Imperial IPA Something kinda MAD about the way that IPA's have come to be. Desensitized to balanced beers. What's become of subtlety? 8 Hop Varieties Are Not Enough. We Need More. Nothing Seems To Satisfy. Rakau – Idaho 7 – Manderina – El Dorado – Melon – Wai Iti – Melon – Matueka. 82 IBU, 9% ABV Also: Sound Brewery's Wheat Wine. 40 IBU, 11.7% Silver City Liquid Sunshine Belgian Tripel 30 IBU's 9% ABV Silver City Bourbon Barrel Aged Fat Scotch Ale 30 IBU, 9.9% ABV</p>
Table #23	<p>Rooftop Brewing + Lowercase Brewing</p> <p>Collaboration Beer: Valley Girl Kolsch (5.2% ABV, 18 IBU) - You will, like, totally be so hoppy about drinking this bier! From the</p>

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	<p>brewers at Lowercase Brewing and Rooftop Brew Co comes a modern Seattle take on an old style German kolsch. A little bit darker and hoppier than you would expect from a kolsch, this bier was brewed exclusively from ingredients grown in Washington's fertile valleys. Skagit Valley Malting's Copeland base and Alba dark malts are complimented with only a single hop, Yakima Valley's "Goldeneye" hops. 18 IBU, 5.2% ABV</p>
Table #24	<p>Three Magnets Brewing + Triceratops Brewing</p> <p>Collaboration Beer: Big Dumb Face Session Triple IPA This is the Session Triple IPA you've been waiting for! Made in collaboration with the "up and coming" Triceratops Brewing Co. Loads of Lemon Drop, Chinook and Mosaic bellow huge fruity, dank, lemon cake and resin aroma and flavor; loosely anchored by a blend of pilsner, 2-row and rye malts for a big bitter and dry finish. #sodumbipa 8.5% ABV</p> <p>Also: Three Magnets Dry Hopped Brett Belgian Pale 5.4% ABV Three Magnets Eastside Club Pale 5.6% ABV Three Magnets 2014 Tart Helsing Junction Farmhouse Ale 6.8% ABV</p>
Table #25	<p>Georgetown Brewing + Two Beers Brewing</p> <p>Collaboration: Juicy Hop Bomb Double IPA Brewed from a blend of big single-hop-doubles from Two Beers and Georgetown Brewing. Equinox and Citra hops are combined with a simple malt bill to make a citrusy and fruity 8.5% brew.</p>