

South Sound Craft Beer Festival Beer List

Tacoma Dome Exhibition Hall, 10/28/17

Last Updated 10/20/17

<p>7 Seas Brewing Gig Harbor/ Tacoma Table #33</p>	<p>1) Autumn Ale (6.5% ABV/27 IBU) Brewed for early-mid. autumn consumption, Autumn Ale takes its inspiration from the venerable traditions of German Oktoberfest and Vienna Marzen style of beers. Employing a blend of German Munich and Vienna malts as a base, and German Hersbrucker and Czech Saaz hops, to create a moderately spicy, earthy flavor accent to this otherwise malty and smooth brew.</p> <p>2) Ballz Deep Double IPA (8.4% ABV/ 84 IBU) A mash tun packed with Pale Ale Malt, medium crystal malt, and cara-pils malt provide a firm, slightly sweet malt flavor while copious amounts of resinous Yakima Valley hops go berserk on bitterness, flavor and aroma. Truly a Big, Bold, and Balanced double IPA.</p> <p>3) Cascadian Dark Ale (7% ABV/ 65 IBU) Welcome to the dark side of India Pale Ales. Conceived here in the NW, we're proud to offer this intensely hoppy, black, yet velvety smooth unique ale. Brewed with de-husked black malt, caramel malt, and generously hopped with Columbus, Centennial and Amarillo. Our CDA achieves layers of hop character nicely balanced by a hint of roast and a smooth lingering finish. At 7% ABV, this ale offers both power and finesse, audacity and subtlety.</p>
<p>Aslan Brewing Bellingham Table #5</p>	<p>1) Batch 15 IPA (6.7% ABV) This hazy, juicy IPA is hopped heavily with Citra and Simcoe, then paired with choice American wheat and two-row barley. Intentionally unfiltered to spotlight the rawness of organic hops, this IPA is less bitter but more flavorful and balanced than most West Coast versions.</p> <p>2) Piranha Bath (Dry Hopped Sour) (4.5% ABV) If this was anything other than beer, it would be sun brewed tea. Overtones of hibiscus and rose both dominate the flavor and aroma, finishing quite tart and very dry. As a kettle soured ale, its tartness was formed quickly and in a controlled manner. It was then dry hopped with a massive charge of Idaho grown Cascade hops, adding a sharp floral character. The final product was then filtered, granting it a beautiful ruby hue.</p> <p>3) Pecan Porter (5.6% ABV) A rich and malty seasonal offering brewed with blackstrap molasses, dried orange peels and roasted pecans.</p>
<p>Bainbridge Brewing Bainbridge Island Table #8</p>	<p>1) Mossback Northwest Red Ale (6.0% ABV/ 40 IBU) Classic. Set in his ways. A bit cranky. A bit bitter. A 'Mossback'... Our Seasonal hop-forward Northwest Red Ale features the much beloved pair of Willamette and Cascade hops. Old School meets New, in the best of ways. Malt: NW Pale, Vienna, CaraRed, Crystal Light, Crystal Dark, Melanoidin and Black Malts. Hops: Apollo,</p>

South Sound Craft Beer Festival Beer List

Tacoma Dome Exhibition Hall, 10/28/17

Last Updated 10/20/17

	<p>Cascade and Willamette.</p> <p>2) Washington SMaSH! Fresh Hop (6.2% ABV/ 100+ IBU) Single Malt, Single Hop and Single State. A much anticipated, once-a-year release, this unique ale is brewed using all WA State malt and hops. A true Washington Beer! Malt: Skagit Valley Matling's unique NZ151 Single Malt. Hops: We use over 200 pounds of fresh, whole-cone Amarillo hops, picked just the day before at Virgil Gamache Farms in Toppenish, Yakima Valley. The result is the essence of a time and place: the aroma of Washington's hop yards during the late summer harvest. Amarillo's distinctive grapefruit character shines through.</p> <p>3) Sol Patch Fresh Pumpkin Ale (6.0% ABV/24 IBU) Brewed once a year using only locally grown fresh pumpkins, Sol Patch Fresh Pumpkin Ale is an Autumn staple. Amber colored with hints of ginger, nutmeg, cinnamon, caramel and pumpkin. Malt: Maris Otter, Special Aromatic, C-75, Special Roast and Extra Special Roast. Hops: Apollo and Willamette. Additions: Roasted pumpkin and spices.</p> <p>4) Kömmuter Kölsch (5.0% ABV/20 IBU) Brewed in honor of the rain-huddled masses whose daily commute revolves around the Washington State Ferries, Kömmuter Kölsch is a light, malty German-style ale brewed like a lager for maximum clarity and a bright, clean, refreshing taste. Victory to the Ferrytariat! Malt: German Pilsner, Vienna, Carahell, Saurermalz and Wheat. Hops: Sterling.</p>
<p>Cash Brewing Silverdale Table #3</p>	<p>1) Butter Beer (Harry Potter) (9% ABV/22 IBU) Scottish style. Lots of oats. Butterscotch at the finish. Hm, Hm Good</p> <p>2) Night Game India Brown Ale (6.3 % ABV/72 IBU) 5 different malts, 6 different hops, a great brown that's hoppy finishes with citrus</p> <p>3) Top Spin Double IPA (9.1 % ABV/92 IBU) An American Style Double IPA that reaches 9.1% ABV. It's smooth and flavorful. There is an abundance of hops, lots of Mosaic's which delivers a citrus flavor and Amarillo hops which are fruitier.</p>
<p>Counterbalance Brewing Seattle Table #17</p>	<p>1) Counterbalance IPA (6.1% ABV/72 IBU) Grapefruit, passionfruit, slightly dank hop character, medium malt body, spruce on the finish. - Grains: Pale, Crystal, Cara-Pils; Hops: Columbus, Falconer's Flight, Citra.</p> <p>2) Multipass IPA (7.3% ABV/ 72 IBU) Light, crisp malt bill with notes of pear, tropical fruit, and spicy black pepper. Grains: Pale, Munich, Wheat; - Hops: Columbus, Simcoe, Loral, Mosaic.</p> <p>3) Bad Wolf Dark Ale (7.3% ABV/61 IBU)</p>

South Sound Craft Beer Festival Beer List

Tacoma Dome Exhibition Hall, 10/28/17

Last Updated 10/20/17

	<p>Dark caramel malts balanced by classic northwest hops with a smooth mouthfeel and toffee notes. - Grains: Pale, Crystal, Oats, Carafa, Roasted Barley; - Hops: Chinook, Cascade.</p> <p>4) Kushetka Russian Imperial Stout (8.9% ABV/65 IBU) A big, bold beer with lots of roasted malts and just the right hop balance. Grains: Pale, Munich, Flaked Barley, Black Patent, Roasted Barley, Chocolate. Hops: Columbus, Willamette</p>
<p>Dick's Brewing Centralia Table #21</p>	<p>1) Double Diamond Winter Ale (7.5% ABV/65 IBU) Dick's Double Diamond Winter Ale combines Northwest premium 2-row malted barley and ample rich Munich malt. We add a full bag of sweet caramel malt and lots of malted white wheat, with a touch of highly roasted black barley to give complexity to this ale. To give this beer it's backbone we add plenty of Northwest hops in the brew kettle. If you like your ales with a balanced bitterness and a nice finish try this beer to keep you toasty warm on a cold night.</p> <p>2) Working Man's Brown Ale (5.5% ABV/15 IBU) A combination of two types of sweet caramel malt, lightly roasted biscuit malt, and victory malt lend depth, richness and flavor. We also add highly roasted chocolate malt giving the beer its wonderful reddish-brown color. Magnum hops give the Working Man's Brown Ale a clean and balanced bitterness. Mt. Hood hops are added at the end of the boil for excellent flavor and aroma.</p> <p>3) TBA</p>
<p>Dog Days Brewery Port Orchard Table #23</p>	<p>1) itCITRAp! Citra Wet Hop IPA</p> <p>2) Basic Bitch Salted Caramel Brown</p> <p>3) Hunt for Red Oktoberfest Lager</p> <p>4) Rotating Seasonal</p>
<p>Doghaus Brewery Leavenworth Table #30</p>	<p>1) Double Dog Dare U (8.1% ABV)</p> <p>2) Wee Terrier Scotch (7% ABV)</p> <p>3) Ullr's Smoked Porter (6.5% ABV)</p>
<p>Dystopian State Tacoma Table #1</p>	<p>1) Galactic Moobs (6.5% ABV/50 IBU) A double dry hopped Juicy IPA! Hopped with Galaxy, Azzaca, Calypso, and Belma hops. This one is silky smooth with complex tropical flavors and aroma that changes as it warms up.</p> <p>2) Menatrous Squaz-The Sleepwalker-(5.3% ABV/ 22 IBU) A traditional Dunkleweizen, 5.3% 22IBU. Best way to describe this beer is Chewy, with aroma of banana bread.</p>
<p>Everybody's Brewing</p>	<p>1) Cryo-Chronic IPA</p>

South Sound Craft Beer Festival Beer List

Tacoma Dome Exhibition Hall, 10/28/17

Last Updated 10/20/17

<p>White Salmon Table #25</p>	<p>This award-winning IPA is brewed with Cryo Hops from Yakima Chief Hop Union. Using an innovative cryogenic process, lupulin glands are separated from the hop cone, leaving behind a “hop powder” containing all the flavor and aroma oils. Enjoy the huge aroma and juicy flavor from the pounds of Mosaic in this experimental IPA.</p> <p>2) Imaginary Friends Winter Ale Big, piny, earthy flavors from Simcoe and Citra hops, balanced with subtle toffee notes coming from the caramel and crystal malts. Pouring a deep red color, this hoppy winter warmer has a nice fruity aroma and clean aftertaste. Best shared with your imaginary friends.</p> <p>3) Sprinkles Hibiscus Sour Red Ale An American Sour Red Ale brewed with Hibiscus Flowers. Dark pink to red in color, this beer is clean and crisp with a balanced acidity that accentuates aromas of honey, roses, and Riesling grapes.</p>
<p>Fish Brewing Olympia Table #28</p>	<p>1) Cotton candy Gose (4.5% ABV) 2) Dry Hop Kolsch (5% ABV) It was dry hopped with citra. The style originated in Cologne, germany and is now brewed all over the world! It is pale yellow in color. It has a light, crisp body, and a malt sweetness which does not linger. Hints of pear and citrus dance on the pallet.</p> <p>3) Winter Warmer Cider (5% ABV) Beautiful Cider with Pumpkin graham cracker Flavors.</p>
<p>Fremont Brewing Seattle Table #18</p>	<p>1) Butterfinger Bonfire Brown Ale A Halloween infusion made specially for the South Sound Craft Beer Fest—our Fall Seasonal, Bonfire Brown Ale, infused with that crispety, crunchety, peanut-buttery flavor!</p> <p>2) Lush India Pale Ale (7% ABV/80 IBU) Lush is brewed with a hand-selected blend of malts and lush, tropical hops reminiscent of lime, mango, and guava...Because Beer Matters!</p> <p>3) Brother Imperial IPA (8.5% ABV) This Brother is appropriately big, intimidating, and unbalanced with unrestrained quantities of hops for a slap of beery ferociousness.</p> <p>4) Coffee Porter (5% ABV/20 IBU) A robust, roasty porter taken to the next level with the addition of cold brew coffee from the fine folks at Tony’s coffee.</p> <p>5) Head Full of Dy-no-mite Hazy IPA (7% ABV/50 IBU) Hazy IPA concoction has a medium body, is bursting with citrus and tropical notes, and is resinous and bitter but smooooth on the finish.</p> <p>6) Festbier German-Style Lager (6.3% ABV/30 IBU) Our take on a Festbier—bright, deep gold in color with bready, herbal, honeysuckle, and sweet malt flavors.</p> <p>Interurban India Pale Ale (6.2% ABV, 80 IBU)</p>

South Sound Craft Beer Festival Beer List

Tacoma Dome Exhibition Hall, 10/28/17

Last Updated 10/20/17

	<p>Northwest Pale malt swirled with a hand-selected blend of Chinook, Centennial, and Amarillo hops.</p> <p>7) Bourbon Barrel Aged Dark Star: SPICE WARS (14% ABV/50 IBU) Bourbon Barrel Aged Imperial Oatmeal Stout with Spices 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. This special edition adds cinnamon, nutmeg, allspice, ginger, vanilla, and clove!</p> <p>8) Gose (4% ABV/10 IBU) Sour Weisse with Coriander, & Sea Salt. Our take on the traditional German style—tart, yet refreshing!</p>
<p>Georgetown Brewing Seattle Table #13</p>	<p>1) The Gourdstastic Voyage (6.5% ABV) A sour, barrel aged red ale, awash in the spice and aroma of the season. It's seasonally delicious!</p> <p>2) Bodhizafa IPA (6.9% ABV) 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!</p>
<p>Ghostfish Brewing Seattle Table #9</p>	<p>1) Watchstander Winter Stout (6.5% ABV/ 30 IBU) Retooled version of our award-winning Watchstander Stout featuring malted buckwheat, dark candi syrup and smoother roasts of millet and rice malt. Bigger body and a sweeter chocolate flavor.</p> <p>2) Lunar Harvest Pumpkin Ale (8.0% ABV/ 20 IBU) Brewed with pumpkins and a traditional mix of spices in the Belgian Abbey Tripel style. A crisp malt flavor and subtle bitterness balances the spicy Belgian yeast character.</p> <p>3) Kick Step IPA (5.6% ABV/ 60 IBU) A project to benefit Washington-based nonprofit The Mountaineers. Kick Step is brewed with a richly-flavored base of malted red and white proso millet and hopped with an avalanche of Washington-grown Simcoe, Denali, Comet, and Columbus hops.</p>
<p>Gig Harbor Brewing Tacoma Table #26</p>	<p>1) Gig Harbor Imperial Stout (8% ABV/ 26 IBU) Robust liquid meal with heavy additions of caramel and chocolate malt. Rolled oats contribute a smooth and silky middle with a touch of roasted barley offering hints of coffee and subtle oak flavors.</p> <p>2) Sturdy Gertie® Double IPA (7% ABV/68 IBU) Four distinct hops, all beautifully balanced by seven malts providing an intense sensory experience. Aroma of citrus, pine and grapefruit.</p> <p>3) Gig Harbor Strong Autumn Ale (8% ABV/24 IBU)</p>

South Sound Craft Beer Festival Beer List

Tacoma Dome Exhibition Hall, 10/28/17

Last Updated 10/20/17

	<p>Deep golden-colored ale with a solid malt backbone. American hops balance out the sweetness. A malt-forward, well-rounded beer.</p>
<p>Half Lion Brewing Sumner Table #6</p>	<p>1) Elk Camp Kolsch (4.2% ABV/12 IBU) This light bodied, clean and crisp Kolsch is perfect for a Spooky Fall day. Or when the ghosts finally appear and you head up to the mountains to do a little vampire hunting, bring this guy along with you. We kept things really simple on this one, by using a touch of Vienna malt, to give this easy drinker a subtle biscuit flavor. 2) Pacific 2) Crest CDA (6.4 % ABV) This Cascadian Dark Ale mixes chocolate and dark munich Malts, with a touch of roasted barley, to create a deep roasted flavor. We countered this Deep, Dark and Scary flavor with the bright and floral flavors from Magnum, Warrior and Cascade hops. Like our CDA's namesake Trail, your taste buds will meander through the flavors, reminiscent of the Eerie and Ominous volcanoes and Ghastly deep forests of the West Coast. 3) Peckenpaugh Pale Ale (6.2% ABV) This is not your typical pale ale and not for your typical Ghouls and Goblins. The Peckenpaugh drinks more like a mild IPA, by using over 6 pounds of Citra® hops. Which compliments a subtle grain bill with just a touch of caramel malt and flaked rye. The final result, a smooth and very citrusy pale. Go for a Murderously enjoyable wild ride!</p>
<p>Harmon Brewing Tacoma Table #15</p>	<p>1) Fall Ball Harvest Red 2) Vladivostok RIS 3) Pumpkin Porter 4) 5 – Liter Farm Hand Saison 5) WIPA White IPA</p>
<p>Island Hoppin' Brewery Eastsound Table #19</p>	<p>1) Old Madrona Imperial Red (8.3% ABV/80 IBU) Undefined by style guidelines, this exceptionally smooth strong ale has a full malt and hop body. It's ruby red color is reminiscent of the Madrona tree's bark. Dried fruit aromas lead the way to a palate of a strong, sweet, and malty beer that is dangerously drinkable. A full, and very round mouthfeel is brightened up by the Zythos hops 2) Dockside Schwarzbier Black Lager (5% ABV/15 IBU) With very little hop presence, this classic German style beer is designed to showcase the malts. Toasted, robust malts on the palette give way to a surprisingly light body with an off-dry finish; leaving you ready for another sip! This deceptively drinkable beer will delight your taste buds with its fullness of flavor, lager body, and it's crisp clean finish 3) Ferry Ride Mosaic Fresh Hop Pale Ale) (5.3% ABV) As soon as these Mosaic hops are ready we head down to Yakima to</p>

South Sound Craft Beer Festival Beer List

Tacoma Dome Exhibition Hall, 10/28/17

Last Updated 10/20/17

	<p>pick them up. We then drive as quick as we can back to catch the ferry to Orcas with our fresh harvest. The complex notes of blueberry, tropical and stone fruits from the Mosaic hops create a very aromatic pale; exactly how a fresh hop should taste like.</p>
<p>Jellyfish Brewing Seattle Table #31</p>	<p>1) Cerveza de los Muertos (8.3% ABV/ 50 IBU) This English strong ale is an ode to Pan de los Muertos, which is a sweet corn bread with the essence of orange zest and anise served during the festivities of Dia de los Muertos. We've added Mexican chocolate, orange peel and anise seed to add complexity to this deceptively strong brew. ABV 8.3% IBU 50</p> <p>2) Medusa (5.8% ABV/40 IBU) This Octoberfest is a Marzen-style lager with notes of caramel and subtle maltiness.</p> <p>3) Planktonic (6% ABV/57 IBU) Our flagship NW Red is bursting with juicy hop flavors. Eight hop varieties and a whisper of hibiscus add to a vibrantly clean finish.</p>
<p>Mac & Jack's Brewing Redmond Table #2</p>	<p>1) African Amber The Northwest's original, unfiltered and dry hopped amber ale. This beer erupts with a floral, hoppy taste, followed by a well-rounded malty middle, finishing with a nicely organic hop flavor. Locally sourced two row grains and a blend of specialty malts give our amber its rich taste. Further complexity is achieved by leaving the beer unfiltered, providing exceptional flavor, as well as giving our amber its unique "cloudy" look. Lastly, we dry hop with locally grown, Yakima valley hops creating what has become the original, cult classic, northwest amber ale.</p> <p>2) Maxx Stout Our Stout features six different varieties of malt creating a rich and complex malt character. Coffee and roasted barley notes are imparted from additions of Midnight Wheat and Dark Crystal Malt. Flaked oats provide the beer a smooth and creamy mouthfeel. Kent Golding's hops are added with restraint, allowing the well-developed malt body to shine through. Maxx Stout finishes clean, crisp and semi dry on the palate.</p> <p>3) Peach Blackcat Porter A peach version of our Blackcat Porter</p>

South Sound Craft Beer Festival Beer List

Tacoma Dome Exhibition Hall, 10/28/17

Last Updated 10/20/17

<p>Matchless Brewing Tumwater Table #10</p>	<p>1) Matchless IPA Our flagship, IPA has a nose leading to aromas of peaches and tangerines. Its pours a golden orange with moderate haziness. The body is moderate and pillowy leading to notes of ripe fruit on the palate including nectarines, apricots and navel oranges. The finishes is semi dry with a light bitterness that complements the fruit notes throughout.</p> <p>2) Matchless Porter Low bitterness, toasted malt, slight sweetness, balanced and well rounded porter.</p>
<p>North 47 Brewing Tacoma Table #29</p>	<p>1) Browns Point – Porter (4.7% ABV/ 32 IBU) Medium bodied Porter with notes of dark chocolate.</p> <p>2) Nightmare 21- IPA (6.5% ABV/110 IBU) Malt forward IPA with a little chocolate malt to balance out the 110 IBU's.</p> <p>3) Bavarian Breakfast Coffee Cream Ale (5% ABV/27 IBU) Cream Ale base with just enough cold brew added to give your taste buds a wake up call.</p>
<p>Odd Otter Brewing Tacoma Table #27</p>	<p>1) Oddtoberfest (5.9% ABV/20 IBU) Märzen style. Orange/amber in color with good clarity. Lager. Malt forward with heavy biscuit notes. Low hop bitterness and aroma.</p> <p>2) Ottermelon (5.5% ABV) Light golden color. Crisp watermelon and subtle lemon aromas. Light body with fruity palate up front easing into citrus and wheat finish. Perfectly balanced, subtle sweetness.</p> <p>3) Ottzel Quatzel Pale Ale (5.5% ABV) Golden color with a slight purple hue. Prominent citrus and passion fruit hop aromas. Light body with full grapefruit notes and bright bitterness.</p>
<p>Postdoc Brewing Redmond Table #32</p>	<p>1) Alpha Factor IPA (6.8% ABV) This beer is stuffed full of hops, just the way we like it. Alpha factor is a yeast mating pheromone, and without yeast, we wouldn't have beer! Clean fermentation characteristics and light malt flavor help the hops shine their brightest, with a clean, lasting bitterness to finish.</p> <p>2) Kilty MacPumpkin Spiced Scottish Ale (5.7% ABV) This beer starts as our Kilty MacSporran Scottish Ale and is dosed with a homemade blend of seasonal spices. [Gold Medal for Pumpkin Spice Beer at Best of Craft Beer Awards]</p> <p>3) Cram Session Coffee Porter (5.2% ABV) A robust porter with a coldpress of delicious Espresso Blend from our neighbors at Café Lusso. You'll never think of coffee the same again.</p>

South Sound Craft Beer Festival Beer List

Tacoma Dome Exhibition Hall, 10/28/17

Last Updated 10/20/17

	<p>4) BA Demon Star Imperial Stout Aged in freshly emptied Bourbon barrels, Demon Star boasts a complex palate of rich dark chocolate, vanilla, roasted coffee, char, smoke, and plenty of whiskey, all under a warming blanket of viscous malt. (AT 2PM)</p> <p>5) For Chuck's Sake IPA (6.2% ABV/ 40 IBU) New England Style IPA</p>
<p>Rainy Daze Brewing Poulsbo Table #14</p>	<p>1) El Dorado Fresh Hop (6.8% ABV) Lots of fruity notes</p> <p>2) Built For Comfort Stout (6% ABV) Trick or Treat versions! Look for two rotating versions</p> <p>3) Goat Boater IPA (7% ABV) Big in Tropical fruit notes</p>
<p>Silver City Brewery Bremerton Table #16</p>	<p>1) Tropic Haze IPA (6.4% ABV) 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 as well as the palate, with a silky-smooth texture and a remarkably clean finish.</p> <p>2) Sesh Appeal Classic Lager (4.8% ABV) Light, crisp classic lager that balances its bready malt character with the spice of the German Hersbrucker hop variety.</p> <p>3) Ridgetop Red Ale (6% ABV) 2017 Great American Beer Festival Gold Medal Winner Full-bodied and smooth with a sweet caramel flavor balanced with Northwest Liberty hops for a refreshing finish. 6% ABV</p>
<p>Sound Brewery Poulsbo Table #24</p>	<p>1) Soundburst IPA (6% ABV) A crazy blast of citra, mosaic and Kohatu hops on a light clear refreshing beer. Hopped with 6lbs/bbl in the whirlpool and dry hopped with citra this experimental is unapologetically clear and intensely hoppy.</p> <p>2) Baltic Porter (7.5% ABV) Smooth and rich, this classic black lager drinks easy with a balanced finish with notes of dark chocolate and coffee.</p> <p>3) Cave Bear (10% ABV) Our belgian style imperial stout aged with Vanilla beans and chipotle.</p> <p>50/50 Rye Lager (5.5% ABV) A full 50% Rye made up the grist for this unique hoppy amber lager.</p>
<p>Sumerian Brewing</p>	<p>1) Hopruption (8% ABV/95 IBU) This hop loaded double IPA has a base of Cascade and Centennial. Then we double dry hopped it with Mosaic and Citra. The result, a</p>

South Sound Craft Beer Festival Beer List

Tacoma Dome Exhibition Hall, 10/28/17

Last Updated 10/20/17

<p>Woodinville Table #22</p>	<p>beer that erupts with fresh aromatics, and balanced hop flavors, while at the same time has a great mouthfeel and clean finish. 2) Scotch Ale: (7.0% ABV/ 25 IBU) Classic, Malty, Caramel notes. Rich, sweet finish.</p>
<p>The RAM Tacoma Table #20</p>	<p>1)Pumpkin Stout 2)Critical Hit DIPA Entering this creamy New England Style IPA, cloudy yet crisp and refined, you taste Pineapple, Oranges, and Mangoes. Contained in the glass is a Colossal IPA. Upon further investigation, you find the flavor is derived from heavy dry hopping with Galaxy and Nelson Sauvin hops. If ever you find yourself in a close encounter, don't hesitate, grab a Critical Hit!</p>
<p>Two Beers Brewing Seattle Table #4</p>	<p>1) Wonderland Trail IPA (7.1% ABV/84 IBU) Inspired by the Wonderland Trail, an exhilarating 93-mile trek around Mount Rainier, this beer was developed to honor the treasures of the Pacific Northwest. Featuring a seamless blend of Washington-grown Amarillo, Citra, Mosaic and Cascade hops, a slightly sweet aroma of tangerine is followed by a wave of citrus and passion fruit. 2) Topsy Toboggan (6.8% ABV/62 IBU) Dark and toasty, this winter ale offers notes of chocolate, date, plum and orange with a dash of hops. The deep, dark color and full-flavored finish pair perfectly with winter nights, outdoor adventures and holiday celebrations. 3)Pilchuck Pilsner (4.7% ABV/20 IBU) One of our most traditional beers, Pilchuck is a Czech-style pilsner, hopped with Saaz and Perle hops. With a lightly sweet aroma and mild hop spiciness on the tongue, this is a refreshing take on an old style.</p>
<p>Valholl Brewing Poulsbo Table #11</p>	<p>1) Poulsbo Abbey Golden Strong Ale (9% ABV) 2) Mother In Law Double IPA (8% ABV/ 78 IBU) 3) Poulsbo Pale Ale (5% ABV/52 IBU)</p>
<p>Wet Coast Brewing Port Orchard Table #12</p>	<p>1) Scofflaw CDA (7.1% ABV/65 IBU) As its name implies, Scofflaw CDA takes pleasure in defying styles. Columbus, Falconers Flight, Amarillo and Simcoe hops provide a hit of citrus, resin and smooth bitterness. While dark wheat malt gives the beer it's black color and just a hint of roast character. The beer leaves your palate slightly dry, accentuating it's hop character. 2) Pie Eyed Pumpkin Ale (7.1% ABV/18 IBU) Pumpkin beers should taste like pumpkin and that is exactly what you get with this beer! Pie-Eyed Pumpkin Ale features a grain bill full</p>

South Sound Craft Beer Festival Beer List

Tacoma Dome Exhibition Hall, 10/28/17

Last Updated 10/20/17

	<p>of Crystal malts and is packed with over 11 pounds of pumpkin per barrel. Spices are then added to create an ale worthy of the season!</p> <p>3) Moving Day IPA (6.4% ABV/55 IBU) Moving Day IPA is packed with resinous/citrus/tropical flavors and aromas thanks to 4 different hop varieties and is balanced by its solid malt bill featuring Munich and Crystal malts.</p> <p>4) Wet Coast Cream Ale (5.0% ABV/28 IBU) Light, Crisp and Refreshing; Our cream ale is smooth on the palate thanks to a malt bill featuring Flaked Corn and Honey Malt. This extremely quaffable ale is then finished with Willamette hops.</p>
<p>Wingman Brewers Tacoma Table #34</p>	<p>1) Guavamint Conspiracy (6% ABV) Sour style beer made with guava and mint.</p> <p>2) Crump Juice (7% ABV) A collaboration Hazey IPA made with Dystopian State Brewing</p> <p>3) Imperial Harvest Lager (8% ABV) A big delicious fall lager.</p>
<p>Yakima Craft Brewing Yakima Table #7</p>	<p>1) Wizard IPA (6% ABV/ 93 IBU) A malt medium presence with a blast of bittering from Galena and the aroma and flavor of Mosaic.</p> <p>2) 1982 Amber Ale (5.5% ABV/30 IBU) 1982 is our homage to the brewing history of Yakima. A mid-hopped amber ale that is clean, sessionable, and easy to enjoy.</p> <p>3) Una Mas (5% ABV/24 IBU) A crisp sessionable ale with citrus and herbal hop notes complimented by hints of lime.</p>