



Washington Beer Fresh Hop Festival
October 8-9, 2021
[Tickets Available Now](#)
Beer list as of 9/28/21

Anacortes Brewery-Anacortes

1) Fresh Hop Pale Ale (ABV 5% / IBU 50)

This highly anticipated seasonal is made with 2 row and Vienna malts for a dark straw color and features major hop flavor and aroma from copious amounts of fresh Centennial hops collected from Carpenter Ranches in Granger WA.

2) Highway to Helles (ABV 5.5% / IBU 18)

Our Helles Lager is a tribute to the North Cascades Highway that runs through Anacortes. Highly drinkable and well-balanced, this refreshing session beer is brewed in the traditional German style. A light grainy maltiness provided by Premium two-row & Vienna malts is supported by a restrained bitterness from Vanguard & Perle hops that subsides to a soft and dry finish.

3) Sunrise IPA (ABV 6.2% / IBU 70)

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

4) Old Sebastes Barley Wine (ABV 9.9% / IBU 65)

Our strongest ale ages well with dramatic flavor evolution. Copious amounts of 3 different barleys provide significant malt character while Columbus & Cascade hops gently balance this unique beer.

5) Fresh Hop Pale Cask Conditioned

Bale Breaker Brewing Company-Yakima

1) Homegrown IPA Series - Fresh Hop Edition (ABV 6.5% / IBU 55)

Homegrown Fresh Hop Edition is made with freshly harvested , homegrown Simcoe wet hops transported from farm to fermenter in under five minutes, this beer features intense aromas of hoppy grapefruit & berry pie. We grew this beer... 100% of the hops and barley came from the family farm.

2) Piled High Imperial Fresh Hop IIPA (ABV 8.2% / IBU 65)

Piled High Fresh Hop IIPA was the winner of the Yakima Fresh Hop Festival for Imperial IPA in 2017 and 2019 this beer features aromas of Fruit Loops, berry, pineapple, mango, orange, gooseberry & dank with worlds smoothest bitterness.

Beardslee Public House-Bothell

1) Centennial Fresh Hop IPA (ABV 6.2% / IBU 45)

Featuring over 11lbs of fresh Centennial hops per barrel and fermented with Cosmic Punch yeast for a fantastically full on fruit forward flavor.

2) Patchcut Pumpkin Ale (ABV 6.6% / IBU 24)

Pumpkin Pie in a glass. Yes please!

3) Cherry Sour Ale (ABV 5.4% / IBU 12)



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A kettle sour mash makes this light and refreshing ale that is aged with Montmorency tart cherries from Michigan. Both thirst quenching and delightfully refreshing.

Best of Hands Barrelhouse-Seattle

1) Fresh Hop Series: STRATA IPA (ABV 7% / IBU 45)

Fresh Hop NEIPA featuring 100% Strata hops. This hazy IPA offers complex & intense aromas of juicy grapefruit, & dank cannabis. Flavors of tropical fruit & fresh red berries dominate the palate with underlying nuance of citrus on a soft, pillowy body. Pungent hop dankness, & grapefruit pith bitterness emerge on the long, drying finish with hints of chili pepper & resin supporting.

2) Fresh Hop Series: AMARILLO IPA (ABV 7% / IBU 40)

100% Amarillo hopped hazy fresh hop IPA. Notes of navel orange & sticky lupulin dominate the nose with floral notes & hints of pine in the background. The palate explodes with lush, juicy citrus orange flavors with hints of peach. Green spicy-dankness mid palate which leads into a resinous-piney bitter finish with notes of orange pith that linger.

Bickersons Brewhouse-Renton

1) Strata Fresh Hop (ABV 6.3%)

Hazy IPA using all Strata hops in Mash, Kettle and Whirlpool. Tropical notes with a bit of dankness

2) Amarillo Fresh Hop (ABV 6.7%)

West Coast Style IPA using mostly Amarillo but some cascade and centennial from backyards. Light and crisp with some orange and floral notes

3) Citra Fresh Hop (ABV 6.5%)

Large amounts of citra hops used for a citrus and tropical hazy IPA

4) The Elves Have Gone Too Far (ABV 5.5%)

Icelandic Pilsner brewed in the kettle with juniper berries and hops that imparted a lime zest flavor.

Black Raven Brewing-Redmond

1) Fresh Hop West Coast IPA (ABV 6% / IBU 45)

100% Fresh Hop. Strata in the boil, and Bravo at the end of fermentation.

2) Recipe Zero Peach IPA (ABV 6% / IBU 45)

Unfiltered Simcoe Single-Hop IPA with peach puree and organic white peach tea.



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Burke-Gilman Brewing–Seattle

1) Fresh Hopotheosis Strata DIPA (ABV 8.5% / IBU 90)

Third place in at Alpha King 2021. Our standard Hopotheosis recipe, Citra, Mosaic, Strata, Idaho, Galaxy, steeped on 15#/bbl of fresh Strata.

2) Seems So Long Since We Walked In the Moonlight Hazy IPA (ABV 7.3%)

Traditional hazy done with Citra, Mosaic, Strata, Nelson, Galaxy and 15#/bbl Fresh Strata. Fermented with a thiol-liberating yeast. Tropical blast.

3) Fresh Hopotheosis Citra DIPA (ABV 9.3% / IBU 90)

Our 2020 Alpha King winning recipe. Citra, Mosaic, Strata, Idaho, Galaxy, steeped on 15#/bbl of fresh Citra.

4) Hazy IPA (ABV 7.5%)

A Vic Secret and Galaxy hazy IPA, steeped on 15#/bbl fresh Citra, fermented with a thiol-liberating yeast.

Counterbalance Brewing-Seattle

1) Fresh Hop NW IPA (ABV 5.8% / IBU 45)

A Bright, lighter-bodied Northwest IPA featuring Centennial and Cascade hops freshly harvested by Chelan Valley Hops giving this beer classic northwest flavors of lemon, grapefruit, and pine.

2) Oktoberfestbier (ABV 5.6% / IBU 20)

Easy-drinking amber lager with a toasty, rich caramel maltiness balanced with clean hop bitterness.

3) King of Laser Ball Hazy IPA (ABV 6.7% / IBU 36)

A hazy IPA that's double-dry-hopped with Idaho Gem that packs it with pineapple and stone fruit flavors.

Fremont Brewing-Seattle

1) Cowiche Canyon (ABV 6% / IBU 60)

Cowiche Canyon Fresh Hop Ale is brewed from select organic hops grown in the Cowiche Canyon of the Yakima Valley which are harvested and placed into our kettle within 24 hours, creating a unique, once-a-year beer. We make Cowiche Canyon ale in partnership with hop-growing wizards from the Yakima Valley in an effort to expand the organic hop industry in Washington State...Because Organic Hops Matter! A portion of all sales fund the Cowiche Canyon Conservancy.

2) Field to Ferment (ABV 6% / IBU 60)

Brewing is the craft of blending science with artistry then introducing the mystical. Field to Ferment exemplifies this adventure and represents a colossal collaboration between the brewery and our hop farmers. Nothing is fresher, nothing is better for a brewer. So, please do enjoy this beer absolutely fresh, and enjoy the adventure this beer represents...Because Fresh Hop Beer Matters!



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3) Head Full of Fresh Hop (ABV 6.8%)

Head Full of Fresh Hops starts with select fresh hops harvested in Yakima and loaded into the brew kettle within 24 hours of harvest. Fresh hop beers signal the harvest season in the Pacific Northwest and are the height of our brewing year. "Friends bring happiness into your life, best friends bring fresh hop beer." – VWP

4) Golden Pilsner (ABV 4.5% / IBU 20)

For those good times with friends when you just need a "regular" unbelievably refreshing, great-tasting beer! Stay golden friends.

Ghostfish Brewing-Seattle

1) Centennial Fresh Hop IPA (ABV 5.5%)

The untamed nature of these fresh, aromatic Centennial hops brings an intense palate of pine, citrus and floral notes with each sip. Underneath it all is a sturdy grain bill that gives this tantalizing 'freshie' a noticeable body and clean malt sweetness to balance the bitterness.

2) Peak Buster Double IPA (ABV 8% / IBU 95)

This beer is beyond "big!" We piled a mountain of Summit, Azacca, Centennial and Eureka hops on a heavy foundation of malted rice, millet and buckwheat. With over the top hop flavors of passionfruit, mango and pine, this giant is a force to be reckoned with!

3) Watchstander Stout (ABV 6.5% / IBU 30)

Roasted and malted millet, buckwheat and brown rice deliver coffee, toasted marshmallow and rich chocolate flavors straight from the dark side, while rolled oats contribute a fluffy and satisfying mouth-feel.

Hellbent Brewing-Seattle

1) Fresh Hop Hazy IPA (ABV 6%)

The Fresh Hop Hazy IPA is a fresh hop beer brewed with fresh Yakima Valley Sabro Hops from Perrault Farms in Toppenish, WA added late in the brewing process. This beer is later wet hopped with fresh Citra hops from a secret farm (TBD), also in the Yakima Valley. This IPA is brewed with Pale Malt, Carapils, malted white wheat, flaked oats and corn and fermented with Imperial Yeast's Juice Yeast strain (A38)

2) Strata Fresh Hop IPA (ABV 6.5%)

Our Fresh Hop Strata IPA is brewed with freshly harvested Strata Hops from Oregon's Willamette Valley. These late-addition hops are used the same day they are picked. Once the beer has nearly fermented, it is then transferred to a "bright" tank where it is dry hopped with fresh Sabro hops from Washington's Yakima Valley. The beer itself is a lighter style IPA, brewed with pale two row malt, Dextrin and Vienna malt, plus a small addition of flaked oats. In addition to the dank, tropical citrus and floral hop characteristics, there are grassy, herbaceous notes from the use of the fresh hops



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Hops & Seed Brewery-Snohomish

1) Harvest House Fresh Hop IPA (ABV 6.2% / IBU 45)

IPA featuring wet simcoe hops

2) Citra Stacke Fresh Hop IIPA (ABV 8.3% / IBU 70)

IIPA loaded with fresh Citra hops paired up with idaho 7 and el dorado hops.

3) Smashing Helles Style Lager (ABV 5.3% / IBU 22)

Soft and delicate lager beer

4) Brewer's Brunch (ABV 5.8% / IBU 30)

Oatmeal porter featuring fresh coffee beans.

Hopworks Urban Brewery-Vancouver

1) Fresh Hop Ace of Spades (ABV 8.6% / IBU 100)

This fresh hop beast is hopped out with fresh Strata on top of Cascade, Centennial, Simcoe, Mosaic, and Amarillo hops. Beautiful citrus notes, a dank fresh hop addition, and a clean malt profile make for a delicious NW IIPA.

2) Downstream Fresh Hop Salmon-Safe IPA (ABV 7% / IBU 70)

This West Coast IPA is hit with fresh Centennial hops, giving it a melony aroma and fruity flavor that balances a crackery malt backbone.

Lantern Brewing-Seattle

1) Etoile Verte 2021 (ABV 4.5%)

Fresh Centennial and Cascade hops from Chelan Valley Hops on our light base brewed with 94% Craft Malt from Mainstem Malt and Skagit Valley Malt

2) Citranox 2021 (ABV 6.2%)

Crop Year 2020 fresh hops Citra, Ekuanot, and Sabro stuffed in oak wine barrels and flooded with our light saison base using Craft Malt from Skagit Valley Malt and Mainstem Malt

3) Citranox 2020 (ABV 5.3%)

CY2019 Fresh Hops: Citra and Ekuanot steeped in oak wine barrels on a Certified Craft Malt base of Skagit Valley Malt

4) Talisman Lager (ABV 3.9%)

Delightfully balanced light lager to soothe your tongue, brewed with Skagit Valley Malt's Talisman True British Pale Ale malt

5) Montfort Stout (ABV 6.3%)

Our Stout infused with Washington grown Montmorency tart cherries, a delicious break from too much fresh hop goodness

Metier Brewing-Woodinville

1) Fresh Hazy Pale (ABV 5.9% / IBU 30)

Hazy Pale Ale brewed with fresh El Dorado Hops from Loza Farms. Paired with the fresh hops are Cashmere and Amarillo hops.



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2) Fresh Hop IPA (ABV 6.5% / IBU 65)

Crisp IPA brewed with Fresh Cashmere hops. Citra and Loral hops pair with the fresh Cashmere for a refreshing hoppy flavor.

3) Horizon IPA (ABV 7.5% / IBU 80)

West Coast IPA brewed with Amarillo, Azacca, and lots of Idaho 7 hops. Finished with Sweet Orange Peels. Delicious Citrus flavor!

4) Coconut Porter (ABV 5.5% / IBU 32)

Roasty and Chocolate flavors paired with subtle coconut notes. Smooth finish.

Postdoc Brewing-Redmond

1) Fresh Hop Alpha Factor (ABV 6.8% / IBU 64)

This fresh hopped version of Alpha Factor IPA features the same base recipe but with a fresh twist - Cascade and Centennial hops were picked on the brew days at Chelan Valley Hops and delivered to the brewery within hours. Best enjoyed fresh!

2) Kilty MacPumpkin (ABV 5.7% / IBU 18)

Pumpkin pie in liquid form from our Scottish Ale, Kilty MacSporran. This beer is spicy and caramelly, full bodied with a slightly sweet flavor and a lightly bitter finish.

3) Raspberry L.A.B. Partner (ABV 4.6% / IBU 20)

This version of L.A.B. Partner teams up with the super jammy raspberry. With a bright citrus and berry character, this Gose finished with a fresh sourdough bread tang. Both intensely refreshing and satisfyingly sessionable.

4) Studying Abroad (ABV 4.1% / IBU 10)

Inspired by the refreshing Agua Fresca drinks of Mexico we combine a crushable base beer with a kiss of strawberry, pineapple, and key lime. Berry and fruit aromas mingle with tropical citrus and quench the thirst.

Reuben's Brews-Seattle

1) Reuben's Fresh Hop Crikey IPA (ABV 6.8% / 52)

Fresh Hop version of our Crikey IPA featuring fresh Amarillo hops from the Yakima Valley.

2) Reuben's Fresh Hop Double Crush Hazy IPA (ABV 8% / IBU 60)

Fresh Hop version of our award-winning Double Crush Imperial Hazy IPA. We brew this imperial IPA to highlight the very best flavors of fresh hops, using fresh Citra hops picked just that morning in Yakima.

3) Reuben's Stay Frosty Cold IPA (ABV 6.9% / IBU 50)

Stay Frosty is a modern West Coast IPA fermented at cool temperatures that is supremely crisp and hop-forward.

4) Reuben's Fruitfizz Sabro Hopped Seltzer (ABV 5%)

Fruitfizz Sabro takes our award-winning seltzer and dry-hops it with Cryo Sabro hops instead of fruit, lending unique sweet coconut and tropical fruit flavors to this refreshing brew.



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Snapshot Brewing-Seattle

1) New Lens Fresh Hop IPA (ABV 7.3% / IBU 62)

This beer has a wet hop addition in secondary that is predominately Simcoe. Has a nice piney note and is a bit hazy in color.

2) Pumpkin Pint (ABV 6.2% / IBU 34)

Medium body Pumpkin Ale with a touch of spice and vanilla.

Stemma Brewing-Bellingham (Saturday Only)

1) Reaching High Fresh Hop IPA (ABV 6.3%)

A juicy IPA featuring wet Mosaic and experimental HBC 586 from Perrault farms in Yakima. Big citrus and berry aromatics.

2) Fresh Hop Stemma IPA (ABV 6.7%)

A fresh hop version of our Flagship west-coast style IPA with wet Azacca and Mosaic hops.

Stoup Brewing-Seattle

1) Mosaic Fresh Hop (ABV 7.7%)

Hop harvest comes only once a year and you're lucky enough to live close to one of the major hop-growing regions of the world so you get to indulge in lots of local fresh hop styles. This one is packed with lbs pounds of Perrault Farms Mosaic per barrel imparting blueberry, citrus and tropical fruit aroma. Drink it fast because when it's gone, it's gone!

2) Fresh Hop with HBC 586 (ABV 7.5%)

HBC 586 is an experimental hop variety from the Hop Breeding Company, a joint venture between John I. Haas and Yakima Chief Ranches. It is the result of a hybrid pollination of the mother YCR 21 and male #01239-2. The aroma of HBC 586 has been described as "a large medley of fruit flavors... Mango, guava, lychee, citrus, with slight sulfur and herbal notes."

3) German Style Pilsner (ABV 5.2% / IBU 37)

Imported German 2-row barley and Roy Farms ADHA 1940 hops give this German-style pils its crisp, clean character. Warning: this beer's subtle grain sweetness, spicy hop aroma and refreshingly dry, hop-forward finish may elicit a spontaneous Prost!

Terramar Brewstillery-Edison

1) No Hop Left Behind-Fresh Hop Pale Ale (ABV 5.7% / IBU 35)

Brewed as a collaboration and benefit for our friends at Veterans Farms in Lynden, WA who supplied us with loads of fresh cascade, centennial, chinook, and crystal hops. Malted oats provide a dry, yet soft and rounded mouthfeel with notes of subtle pine, fresh citrus, and ripe mango.

2) Samish Bay IPA- West Coast IPA

A moderate grapefruit and piny bitterness gives way to lush floral, ripe tropical stone fruit, and bright citrus notes with a crisp and dry finish.



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Triceratops Brewing–Tumwater

1) Liquid Swords Fresh Chamber IPA (ABV 5.6% / IBU 25)

This year's Fresh Hop was hand selected from our friends at Roy Farms out of Moxee, Washington. Fresh hopped with Strata and finished with Fresh El Dorado hops, this IPA has a rich floral aroma with notes of passion fruit and tangerine balanced out with smooth hoppy notes. 'Tis the season for Fresh Hops friends!

2) Molly Fresh Hop IPA (ABV 6.8% / IBU 30)

This beer carries the namesake of our middle child. The fresh pekko hop is showcased in this IPA. It is complex, with an herbal character that makes this beer crisp and clean with a pleasant bite. There are subtle cantaloupe notes that appear, which provide a pleasant, balanced taste

Valley House Brewing–Duvall

1) Community Fresh Hop Fresh Hop IPA (ABV 6.3%)

Wheat IPA hopped exclusively with Fresh/Wet hops grown in Snoqualmie Valley by local farms and community members within an 8-mile radius from the brewery. Centennial, Cascade, and Chinook hops. Crisp and refreshing, with floral, citrus hop notes, and a medium bitterness.

2) Hazzah Pilsner (ABV 5.5% / IBU 22)

A light, refreshing lager brewed with Pilsner malt, Saaz hops, German lager yeast, and extensively lagered. This lager will have your cheering for more. Hip, Hip...Hazzah, Hazzah, Hazzah!

3) Senescence Amber Lager (ABV 6.9% / IBU 25)

A malt forward lager the color of falling leaves. Brewed with Munich malts, magnum hops, and German lager yeast.

4) Ol Du Vin Saison Roussanne - A collaboration with Triplehorn Brewing Co. (ABV 8.5% / IBU 30)

Wheat and Rye Saison, fermented with Roussanne harvest wine, and aged in white wine barrels. Vinous notes of stone fruit, red apple, and honey suckle--balanced by effervescence and a light spice note. Brewed in collaboration with our friends at Triplehorn Brewing co.

Varietal Beer Co.–Sunnyside

1) Everything is Blossom Citra IPA (ABV 6.8%)

Brewed for Zeeks Pizza, this juicy West Coast style IPA was brewed with crazy amounts of wet Citra hops!

2) Hop Grind IPA (ABV 7.2%)

HOP GRIND is our fresh hop collaboration with Future Primitive in White Center! This West Coast style IPA features a ton of wet Mosaic hops from Wyckoff Farms near Grandview.

Watts Brewing-Bothell

1) The Leafcutter (ABV 5.1%)



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A bright, crisp beer inspired by the ales of Köln, Germany. We took the precision of this classic German style and adapted it to the American palate with PNW-grown hops, producing a beer of surprising depth and nuance for such a refreshing style.

2) Waggle Dance Wet Hop IPA (ABV 6.2%)

Honeybees use a "waggle dance" to point out to other bees in the hive where they can find tasty flowers. That might explain why you're doing that little dance right now. Waggle Dance Wet Hop IPA is made with 250+ lbs of Amarillo® hops from Virgil Gamache Farms in Toppenish. This is as fresh as IPA gets.

3) Xylocopa (ABV 6.2%)

An intense, pitch-black stout with bold coffee- and dark cocoa-like flavors from the dark roasted malts. This beer takes its name from the jet-black carpenter bees, genus Xylocopa.

WABL Beer

Diamond Knot Brewing-Mukilteo

Strata Sphere Wet Hop (ABV 6.5% / IBU 45)

Very Fresh "green" aroma combining tropical fruits, citrus peel and "the green stuff". Silky body with smooth and creamy texture with pronounced hop flavor that fades to bitterness at the end of each drink.