

2015 South Sound Craft Beer Festival List

<p><b>7 Seas Brewing</b> Gig Harbor Table #16</p>	<p><b>1) Ballz Deep Double IPA</b> A mash tun packed mostly with pale ale malt and several different varieties of crystal malt provide a firm, slightly sweet malt flavor while copious amounts of resinous Yakima Valley hops go berserk on bitterness, flavor and aroma. Yes, this IPA is massive, but that's what going Ballz Deep is all about! 8% ABV / 82 IBU</p> <p><b>2) 253 Pilsner</b> Our NW spin on a classic pilsner-style lager. Brewed with NW Pale and Pilsner malt, hopped with Sterling and Cascade, this brew is 100% WA. An extremely refreshing, dry, and crisp authentic Pilsner with that classic mineral, cracker like finish. 5.2% ABV / 30 IBU</p> <p><b>3) Port Royal Export Stout (Foreign Export Style)</b> This stout combines six different malt varieties to create intriguing flavors of dark chocolate, espresso, and roasted barley. Nugget and Mt. Hood hops offer a soft floral nose and just enough bitterness to balance the creamy, smooth finish. 6.8% ABV / 40 IBU</p>
<p><b>Backwoods Brewing</b> Carson Table #25</p>	<p><b>1) Double Cutt IPA</b> An Imperial IPA that is dry-hopped twice, giving it a huge floral nose. Hints of citrus and pine balanced by a lightly sweet malt finish. 8.5% ABV / 65 IBU</p> <p><b>2) Copperline Amber</b> Our Copperline Amber Ale is malt forward, but retains enough hops to provide a slightly bitter finish. This balances the beer, making it smooth, and subtly sweet overall. Spices and orange undertones are also present. 5.5% ABV / 20 IBU</p> <p><b>3) Clear Cut Pale</b> Made with a blend of hops from the NW, Germany and Australia, this pale packs a brilliant hop aroma and flavor from the start, and finishes light and crisp. 5.8% ABV / 50 IBU</p>
<p><b>Bale Breaker Brewing</b> Yakima Table #1</p>	<p><b>1) Topcutter IPA</b> Our flagship IPA is a well-balanced yet aggressive West Coast IPA that showcases Yakima Valley hops at their finest. Late additions of Simcoe, Citra, Ahtanum, and Mosaic give this beer its complex citrus, fruity, and floral aroma and flavor. Named for a unique piece of farm equipment that removes hop vines from the trellis during the annual hop harvest, Topcutter IPA delivers loads of hoppiness all year long. 6.8% ABV / 70 IBU</p> <p><b>2) Bottomcutter IIPA</b> Double dry-hopped with homegrown Yakima hops, this IIPA may be light in color but is packed with citrus and pine hop character. This Imperial IPA is brewed to finish dry, perfect for the combination of Citra, Simcoe, and Equinox hops. 8.2% ABV / 100 IBU</p>

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	<p><b>3) Raging Ditch Dry-Hopped Blonde</b>          Bale Breaker's newest seasonal beer is dry-hopped with two exciting new hop varieties. Equinox imparts the bright citrus hop notes, while the still-experimental hop variety, HBC344, provides a touch of tropical fruit character. 5.3% ABV / 20 IBU</p>
<p><b>Counterbalance Brewing Co</b>          Seattle          Table #10</p>	<p><b>1) Counterbalance IPA</b>          Juicy grapefruit and passionfruit, with a bit of cooling spruce on the finish. Grains: Pale, Crystal, Cara-Pils Hops: Columbus, Falconer's Flight, Citra, and then a bunch more of each. 6.1% ABV / 72 IBU</p> <p><b>2) Kushetka Russian Imperial Stout</b>          It's been said that writing about music is like dancing about architecture. This beer is music. Grains: Pale, Munich, Flaked Barley, Black Patent, Roasted Barley, Chocolate Hops: Columbus, Willamette. 8.9% ABV / 65 IBU</p> <p><b>3) Pogo Duck India Session Ale</b>          Light-bodied India Pale Ale bursting with bright citrus hop character. Grains: Pale, Munich, Caramel, CaraPils Hops: Columbus, Cascade, Citra. 5% ABV / 60 IBU</p>
<p><b>Elysian Brewing</b>          Seattle          Table #22</p>	<p><b>1) Avatar Jasmine IPA</b>          Brewed with Pale, 45° Crystal, Munich and Cara-hell malts. Bittered with German Northern Brewer and finished with Glacier and Amarillo hops. Dried jasmine flowers added in the boil and hopback. 6.3% ABV / 43 IBU</p> <p><b>2) Dayglow IPA</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 Eldorado and Centennial. A touch of wheat hazes the malt bill a bit around the edges, and the IBUs are stuck in the mid-sixties. 6.5% ABV</p> <p><b>3) Glam Reaper IPA</b>          Sure to glitter the palate of every electric hop warrior, Glam Reaper strikes a power chord of ripe tropical fruits and citrus zest from the elusive Bavarian Mandarinina and Equinox hops. US and English pale malts blend for a full malt profile, with a little touch of caramel. Equinox is one of latest experimental hops to come from the Yakima Valley. Bavarian Mandarinina, as the name implies, is on the forefront of Germany's new adventures in bolder hop varieties. 7.1% ABV</p> <p><b>4) Night Owl Pumpkin Ale</b>          Night Owl is brewed with over 7 lbs. of pumpkin per barrel and includes seven different malt varieties, green and roasted pumpkin seeds, and pumpkin in the mash, boil and fermenter. Bittered with</p>

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	Magnum hops and spiced in conditioning with nutmeg, clove, cinnamon, ginger and allspice. 6.7% ABV / 18 IBU
<b>Fish Brewing</b> Olympia Table #14	<p><b>1) Organic IPA</b> Fish Tale Organic India Pale Ale is a medium-bodied beer with a rich golden color. English Style Ales category gold medal winner for the 2015 Washington Beer Awards. 6.7% ABV / 42 IBU</p> <p><b>2) Hodgson's Bitter End</b> A full-bodied, very hoppy India Pale Ale, Hodgson's Bitter End is one of the original classic Northwest IPAs. 6.5% ABV / 70 IBU</p>
<b>Fremont Brewing</b> Seattle Table #24	<p><b><u>ON TAP ALL FESTIVAL</u></b></p> <p><b>1) The Brother</b> Appropriately big, intimidating, and unbalanced with unrestrained quantities of hops for a head slap of beery ferociousness. Stone fruit, dank, and peppery on the nose with flavors of grapefruit and caramel throughout. 8.5% ABV / 1 Billion IBU</p> <p><b>2) Interurban IPA</b> Interurban India Pale Ale offers the adventurous beer lover a warm embrace of roasted pale malt swirled with a hand-selected blend of flavor malts and filled with the rich spice of Chinook, Centennial, and Amarillo hops. 6.2% ABV / 80 IBU</p> <p><b>3) Session Pale</b> Made with Citra and Simcoe hops grown in Washington's Yakima Valley, our Session Pale will enlighten your mind and make you a smarter and better looking person. Notes of pine, tropical fruit, and honey are complemented by lemon and fresh cut grass. 4.5% ABV / 50 IBU</p> <p><b>4) Summer Ale</b> Tangerine flower in a glass, endless days distilled into nectar of barley and hops. One grain, one hop. Simplicity...yet, so much more. 5.2% ABV / 45 IBU</p> <p><b>5) The Brother Ginger Twist</b> The Brother Imperial IPA infused with ginger and orange and appropriately garnished. 8.5% ABV / 1 Billion IBU</p> <p><b>6) Bellingham Beer Week Beer</b> Brewed to say Thank You to the amazing craft beer community in the fine alternate universe of Bellingham, this beer is made with 100% organic Citra hops grown in our hop fields in the Cowiche Canyon near Yakima. 7% ABV / 75 IBU</p> <p><b><u>ROTATING TAP</u></b> 12pm: Bourbon Abominable 2pm: Brew 1000 4pm: Bourbon Barrel Aged Dark Star</p>
<b>Georgetown Brewing</b>	<p><b>1) Johnny Utah</b> With heavy grapefruit, citrus and resin in the nose, this light</p>

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<p>Seattle Table #17</p>	<p>colored ale has minimal malt interference giving the beer a clean finish without a cloying bitterness. Pronounced grapefruit and pine flavors with a faint verdant note. 5.6% ABV / 50 IBU</p> <p><b>2) Eddie IPL</b> Originally brewed as a last minute add to the brew schedule when some fresh Mosaic hops fell in our laps, we decided to give it another go, but without the fresh hops this time. Brewing the beer as a lager gives the beer a crisp character, brightening the passionfruit and stone fruit aromas from the Mosaic hops, but still delivering the citrus flavors and upfront bitterness of an IPA. 6.9% ABV / 60 IBU</p> <p><b>3) Craigalicious</b> With a malt bill constructed to create a light and crisp beer, Craigalicious is a highly sessionable lager with the color of a stout, the soul of a pils and a hint of roasted flavor. 5% ABV / 15 IBU</p>
<p><b>Ghostfish Brewing</b> Seattle Table #3</p>	<p><b>1) Grapefruit IPA</b> Brewed with Cascade, Horizon, and "Experimental Grapefruit" hops, as well as grapefruit peel, this IPA is definitely a citrus bomb! Bitter, yet refreshing. Flavors of grapefruit, lemon, ginger candy, and green peppercorn. 5.5% ABV</p> <p><b>2) Watchstander Stout</b> Rich and roasty, Watchstander Stout is a first of its kind: a gluten-free stout brewed exclusively from grains. With hints of espresso, vanilla, toasted marshmallow, and chocolate, its inky-black color and robust flavor comes entirely from five varieties of roasted millet malt. 5.2% ABV</p> <p><b>3) Vanishing Point Pale Ale</b> Vanishing Point Pale Ale deftly balances assertive hop flavor and bitterness with a crisp malty body. The three varieties of roasted millet malts coax unique flavors of pine resin, honeydew, and fresh bread out of Washington-grown Warrior, Chinook, Palisade, and Liberty hops. 4.7% ABV</p>
<p><b>Harmon Brewery</b> Tacoma Table #26</p>	<p><b>1) Barrel Aged New West CDA</b> Brewed with 6 different malted barleys and chocolate wheat. Simcoe, Columbus, and Amarillo hops provide the hoppy flavor. Black like a stout and hoppy like an IPA this is a complex and wonderful combination of roasted malts along with piney and citrusy hop notes. This special version was aged in a dry fly wheat whiskey barrel and has transformed into an exceptionally smooth treat. 8% ABV / 84 IBU</p> <p><b>2) Hop Triangle</b> A medium bodied IPA brewed with a touch of white wheat. Columbus hops used as the bittering hop followed by lots of</p>

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	<p>cascade and centennial. The centennial hops come through the flavor and aroma w/ notes of lemon and citrus. 7% ABV / 75 IBU</p> <p><b>3) Problematic Pale</b> This is a medium bodied beer with a big hop flavor. Bittered with palisade and finished with Citra, the aroma and flavor is citrusy and tropical. These flavors are enhanced with a Citra and Simcoe dry hop that make this delicious IPA extremely sessionable. 4.8% ABV / 40 IBU</p> <p><b>4) Hop Art IPA</b> Hop art IPA was made from aging our award winning Pt. Defiance IPA with rose hips, chamomile, hibiscus, and lavender flowers. We originally brewed this beer in collaboration with the Tacoma Art Museum and there showing of Andy Warhol's flowers exhibit. We brewed another batch this year to showcase our new IPA recipe and remind everyone that we still have a chance to have our beloved Tacoma Dome covered with one of his designs. 7.1% ABV / 70 IBU</p> <p><b>5) Tequila Stryker Stout</b> Strkyer stout is a combination of 6 different malted barleys including a special cherry smoked variety plus some chocolate wheat and rolled flaked oats. Stryker stout is super smooth with hints of cherry and a little smoke in the aroma and finish. *This special version was aged on oak soaked with 3 different tequilas. 7.3% ABV / 46 IBU</p>
<p><b>Island Hoppin Brewery</b> Eastsound Table #27</p>	<p><b>1) Old Madrona Imperial Red</b> Imperial red with full malt and hop body for an exceptionally smooth strong ale. Ruby red color reminiscent of Madrona Bark. Boozy dried fruit aromas lead the way to a palate of a strong, sweet, and malty beer that is dangerously shippable. Full, very round mouthfeel, brightened up by the zythos hops. Boozy, delicious, and a nice sipper but not to be messed with! 8.5% ABV / 80 IBU</p> <p><b>2) Elwah Rock IPA</b> Floral, citrus, and earthy with a crisp finish. Hop forward, using chinook, centennial, and Zeus hops, this bright and zippy beer still crashes into a grounded, earthy body. 6.3% ABV / 100 IBU</p> <p><b>3) Doe Bay ISA</b> Pale, golden straw color with citrus and bread aromas. Refreshing, tingly citrus &amp; stone fruit explosion with a light malt foundation. Strong hop flavor, bright, sparkling, and crisp. 5.3% ABV / 70 IBU</p>
<p><b>Kulshan Brewery</b> Bellingham Table #4</p>	<p><b>1) Red Cap Red Ale</b> In a tree, on a boat, stranded in Iowa, at a concert in 1972...this is a beer to drink wherever you are. Hopped to represent our growing region, as it is one of the best in the world, but focused</p>

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	<p>upon malt and balance. Wherever you are or wherever you may be headed, take a Red Cap with you and be complete. 5.3 % ABV / 25 IBU</p> <p><b>2) Bastard Kat IPA</b> Brewed with passion and precision, Bastard Kat is an American Style West Coast IPA with a prolific full hop flavor and aroma predicated upon the citrus notes of the Cascade Hop. Brewed for your next adventure. 6.7% ABV / 70 IBU</p> <p><b>3) Full 90 Session Ale</b> Omnipresent hop aromas of citrus and herbal notes dance before you and envelop your senses. As the wind is not seen but its bellows fill your sails, lift your kites, and the swirling caress is felt upon your face. So too are the hops of this ale, bold and delicate, as a loving embrace. 4.2% ABV / 45 IBU</p>
<p><b>Lucky Envelope Brewing</b> Seattle Table #30</p>	<p><b>1) ENIAC v2.0 Mosaic IPA</b> West Coast IPA aggressively hopped with Mosaic, Centennial and Cascade hops. 7.0% ABV / 65 IBU</p> <p><b>2) American Wheat</b> Refreshing, crisp wheat beer brewed with a kiss of rye spiciness. 4.9% ABV / 25 IBU</p> <p><b>3) Thaiger Mom Tripel</b> Belgian-style Tripel brewed with Thai lime leaves and lemongrass. 8.5% ABV / 21 IBU</p>
<p><b>Lumberjack Brewing</b> Maple Valley Table #8</p>	<p><b>1) Treespoke IPA</b> Tree Spike IPA is an American IPA brewed with 3 different hop varieties, and dry hopped to add that extra flavor and aroma. Lumberjack's Tree Spike IPA has citrusy flavors accompanied by a medium to light malt balance. 6% ABV / 78 IBU</p> <p><b>2) Buffalo Brown Ale</b> Buffalo Brown Ale is a light bodied clean and crisp Brown Ale. It has a slight chocolate aroma paired with a toasted chocolate after taste. The complexity of this beer blends nicely after ageing which brings out a smooth finish. 5.1% ABV / 25 IBU</p>
<p><b>M.T. Head Brewing</b> Graham Table #18</p>	<p><b>1) Dark Marc</b> American CDA. 8% ABV</p> <p><b>2) Triskel Lager</b> American lager. 5.6% ABV</p> <p><b>3) Tantric Wheat Ale</b> Wheat ale IPA. 6.5% ABV</p>
<p><b>McMenamins</b> Vancouver Table #31</p>	<p><b>1) Snake Doctor IPA</b> A medium bodied Northwest IPA with a plethora of hops for a great flavor and mild citrus aroma. Malts: 2-Row, Vienna, 30/37. Hops: Chinook, Centennial, Brewer's Gold, Mosaic, Amarillo. 6.3% ABV / 62 IBU</p>

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	<p><b>2) Dankonious Double IPA</b>                  This big hoppy double IPA is full of earthy, citrus, and flowery flavors. High quality malts and hops make this special brew worthy of its sanctimonious name. Malts: Premium 2-Row Malt, Crystal Rye 80-L, Oat Malt. Hops: Horizon, Centennial, Chinook, Brewer’s Gold, Goldings. 8.3% ABV / 91 IBU</p>
<p><b>Narrows Brewing</b>                  Tacoma                  Table #11</p>	<p><b>1) Vanilla Cream Ale</b>                  Smooth malt, balanced with Magnum, Hallertau, Amarillo and lemon Drop Hops for an easy drinking brew with a hint of vanilla.</p> <p><b>2) Lead The Way IPA</b>                  Brewed with 2 row malted barley, hopped with all the Yakima hops, including Columbus, Willamette, Magnum, S07270 and triple hopped with whole hop Cascade. Finishes w/ a NW style IPA kick.</p>
<p><b>Odd Otter Brewing</b>                  Tacoma                  Table #20</p>	<p><b>1) Notteronsense IPA</b>                  This IPA is hopped five ways to Sunday, and the residual maltiness provides a sturdy backbone for those hops we Washingtonians all so desperately crave. ABV 7.4%</p> <p><b>2) Ottermelon Hefeweizen</b>                  We use both real watermelon and an extract of real watermelons to craft our American-style Hefeweizen. 5% ABV</p> <p><b>3) Screeching Otter Double IPA</b>                  Do you LOVE hops? Of course you do. Jump into our 151+ IBU double IPA headfirst and bask in the glow of the hoppy insanity. 9.2% ABV</p>
<p><b>Pacific Brewing and Malting</b>                  Tacoma                  Table #28</p>	<p><b>1) Prairie Line IPA</b>                  Prairie Line IPA features Simcoe, Amarillo, and Citra hops. Light-bodied and a very drinkable 6% ABV with huge aroma of tropical and citrus fruits including tangerine, mango and melon. Finishes dry and clean with a slight refreshing bitterness. 6% ABV</p> <p><b>2) Dirty Skoog IPA</b>                  Named after The Skoog Saloon, a blind pig speakeasy that is rumored to have operated somewhere in Old Tacoma. A medium bodied double IPA with a crisp and refreshing bitter character perfectly balanced with malt character. 8.1% ABV</p> <p><b>3) Potomac Citra Pale Ale</b>                  A medium bodied single hop beer showcasing Citra hops from the Yakima Valley. Potomac’s aroma provides strong citrus and tropical tones of grapefruit, melon, lime, and passion fruit.</p>
<p><b>Paradise Creek Brewery</b>                  Pullman                  Table #2</p>	<p><b>1) Huckleberry Pucker</b>                  This award winning Berliner Weisse Sour has developed a cult like following. Two sips and you will know why. Amazing huckleberry nose with a clean crisp tart finish. 4.4% ABV</p> <p><b>2) Huckleberry Pucker Shandy</b></p>

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	<p>The Shandy is the Huckleberry Pucker with a bit of lemon making it an even better "goes down easy" summer beverage. Some have called it Huckleberry Crack.</p> <p><b>3) Over the Hop IPA</b>          Finished with Cascade, Citra and Mosaic make this a legendary balanced northwest IPA. Beer 4 Name: Invective Stout Desc. British influenced Export Stout that is extremely drinkable imparting creamy notes of coffee and dark chocolate. Silver medal winner in June 2015. 6% ABV / 72 IBU</p>
<p><b>Pike Brewing</b>          Seattle          Table #15</p>	<p><b>1) Pike Space Needle Golden IPA</b>          It was 1962 and the world came to Seattle for the World's Fair and its futuristic symbol, the Space Needle. The beer served at the '62 World's Fair? Likely nothing at all like this west coast style IPA, generously brewed with five varieties of Yakima Valley aroma and flavoring hops. We then dry hop it with whole-cone Columbus, Summit and Centennial hops, which impart a floral aroma that has catapulted this beer to one of Pike Brewing customer's favorite IPA's. 6.5% ABV</p> <p><b>2) Pike Derby Lager</b>          The dog days of summer inspired us to brew a lager-style beer in honor of Pike's mascot, a Boston Terrier named Derby. Like its namesake, it is soft and gentle, light and smooth, yet full of character. It's fermented with California Common lager yeast at ale rather than lager temperatures. We hop with Magnum, Ahtanum, and Sorachi Ace (hops of Japanese origin.) The malt bill is made up of ESB, Vienna, Malted Wheat, Carastan, and Flaked Brown Rice, to give it a light mouth feel. A pure bred beer! 5% ABV</p>
<p><b>Puyallup River Brewing</b>          Puyallup          Table #29</p>	<p><b>1) Electron IPA</b>          6.8% ABV</p> <p><b>2) Cucumber Lemon Saison</b>          5% ABV</p> <p><b>3) Mud Mountain Milk Stout</b>          6.8% ABV</p>
<p><b>Rainy Daze Brewing</b>          Silverdale          Table #23</p>	<p><b>1) Hypocrite Double IPA</b>          Light straw in color, Big yet approachable Hop aroma and flavor. Four Hop varieties bring a big balance of tropical and citrus notes. 9% ABV / 100 IBU</p> <p><b>2) Mind Funk</b>          It is always a good time to Funk with your senses!          This White Stout is based on an Oatmeal Pale, so you see a Pale, yet the aroma and flavor is Stout. Take your Mind on a trip today. 6% ABV / 25 IBU</p> <p><b>3) Back Seat Driver IPA</b>          Hop forward using Mosaic, Kohatu, Falconers Flight and Bravo's.</p>



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	<p>Creating layers of aroma and flavors that are balanced well with its malt profile of 2-Row, Pilsen and Munich malts. 7.8% ABV / 85 IBU</p> <p><b>4)Rainy Daze Stout</b> Coffee and Dark Cocoa flavors are up front in this Stout. A rich dense head and smooth mouth feel come from additions of Flaked Barley and Wheat Malt. 6 % ABV 30 IBU</p>
<p><b>Ram Brewing</b> Tacoma Table #7</p>	<p><b>1) RAM Oktoberfest</b> Our fall fest beer! Copper hued lager, toasty malts, and a crisp hop finish. 6.1% ABV / 26 IBU</p> <p><b>2) Peach Berliner Weiss</b> Pleasingly tart with soft malts and a light citrus and peach finish. 5.6% ABV / 10 IBU</p> <p><b>3) Ruston Red</b> A hoppy American red ale bursting with Simcoe and Amarillo hop flavor and aroma! 6.5% ABV / 53 IBU</p>
<p><b>Silver City Brewery</b> Bremerton Table #19</p>	<p><b>1) Ridgetop Red Ale</b> Full-bodied and smooth with a sweet caramel flavor balanced with Northwest Liberty hops. 6% ABV</p> <p><b>2) Ziggy Zoggy Summer Lager</b> This Zwicklerbier, an uncommon style, is an unfiltered lager that balances crisp and elegant honey-like malt flavor with assertive, classic German hop character. 5% ABV</p> <p><b>3) Limited Release TBD</b> Limited Release to be determined by our brewers.</p>
<p><b>Three Magnets Brewing</b> Olympia Table #5</p>	<p><b>1) 3Mag Rain IPA</b> Rain IPA is a classic NW IPA featuring hearty doses of Centennial, Cascade, Amarillo, and Mosaic hops. Our house yeast strain adds subtle pit fruit notes to the already citrus and pine hop profile. 7.2% ABV / 70 IBU</p> <p><b>2) Little Juice IPA</b> Hops, hops and more hops, with enough malt to make it a beer and not simply hop tea. Huge fruity, juicy hop aroma and flavor with a crisp mildly bitter finish. 6.6% ABV / 70IBU</p> <p><b>3) Smoked Porter</b> Our take on a historical English style porter. Mildly smoked malts give a more complex flavor profile to the chocolate and toasted character of the beer. 5.7% AVB / 35IBU</p>
<p><b>Top Rung Brewing</b> Lacey Table #13</p>	<p><b>1) Prying Irons IPA</b> This IPA is all about balance of malt and hops. Like the irons used in the fire service( an axe and a Halligan tool) to gain entry to any door, this IPA is welcome to both IPA fans looking to drink more than one or new craft beer drinkers looking to venture into the world and style of IPA's. An easy bitterness and flavor of grapefruit and citrus. 6.7% ABV / 60 IBU</p>

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	<p><b>2) Three-Sixty° Red</b>          (360) is the area code for the local here in Lacey, WA. Three-Sixty also has a Firefighter meaning: A complete 360-degree assessment must be complete in order to size up an incident. 360 Red uses Red X, 2-Row, Oats and Chocolate Malt, Cascade and Nugget hops. Three-Sixty° Red has a nice bitterness that compliments the awesome red color. 5.8% ABV / 34 IBU</p> <p><b>3) Lacey Lager</b>          The Lacey Lager is crisp and clean with a nice finish. A true blue collar beer, the Lacey Lager was designed for those looking for an easy drinking beer. A great bridge beer. 4.5% ABV / 24 IBU</p>
<p><b>Twelve Bar Brews</b>          Woodinville          Table #12</p>	<p><b>1) Wicked Riff IPA</b>          6.9% ABV / 80 IBU</p> <p><b>2) Burning Down the House Imperial India Red</b>          8.5% ABV / 100 IBU</p> <p><b>3) Brewer's Choice</b></p>
<p><b>Two Beers Brewing</b>          Seattle          Table #6</p>	<p><b>1) Off Trail Pale Ale</b>          This hop forward, full-bodied Northwest-style Pale Ale features Yakima Valley's finest Citra Hop. Offering an aroma full of orange and melon, courtesy of an intense dry hop, more of the same can be enjoyed on the pallet, with an array of citrus fruit and melon to balance it out. This beer finishes clean with a hint of orange rind. 5.4% ABV / 32 IBU</p> <p><b>2) Pilchuck Pilsner</b>          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. 5% ABV</p> <p><b>3) SoDo Brown</b>          Brewed with seven grains and a single hop, this complex and mellow brown ale was brewed in honor of the regulars at the Two Beers Brewery tasting room. Our most malt forward beer, it features characteristics of sundried raisin, chocolate and toffee. 5.4% ABV</p>
<p><b>Wet Coast Brewery</b>          Gig Harbor          Table #21</p>	<p><b>1) Bottleman Brown Ale</b>          Bottleman Brown is an extremely well balanced American Brown Ale. Copious amounts of Chocolate Malt lend to a sweet nutty flavor and aroma. Finished with Willamette hops. 6.4% ABV / 23 IBU</p> <p><b>2) Line Jumper IPA</b>          This hop forward ale toes the line between Pale and IPA. A generous dose of El Dorado hops and a solid malt bill featuring Munich and Honey malts make this an extremely approachable IPA. 5.5% ABV / 53 IBU</p>

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	<p><b>3) NorthWET Session Ale</b>          NorthWET is a flavor-forward ale session ale. Aromatic malt provides malt character and keeps ABV low. While late hop additions provide big hop flavor and aroma! 4.7% ABV / 37 IBU</p>
<p><b>Wingman Brewers</b>          Tacoma          Table #9</p>	<p><b>1) Old Plank Pils</b>          Old Plank Pils is a marriage of traditional spicy European Pilsner flavors and the crisp clean American Pilsner flavors. It has a floral and spicy aroma with a crisp, sweet malt finish.</p> <p><b>2) Blood Orange Berliner Weisse</b>          This quaffable sour berliner weisse is elevated by the citrusy taste of blood oranges. It's delicious. 4% ABV</p>
<p><b>WABL Members Beer</b>          WABL Table</p>	<p><b>Only The Tip Double IPA – Rainy Daze Brewing</b>          This is a double IPA with Sitka Spruce tips added at end of boil and dry hopped to perfection. 9% ABV / 80 IBU. Available to sample for WABL Members at the WABL table in the lobby.</p>