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South Seattle Craft Breweries

34

Beers



GMA

GEORGETOWN MERCHANTS ASSOCIATION

Georgetown Trailer Park Mall
5805 Airport Way South
Seattle, Washington 98108
georgetownbeerfestival.com



Georgetown Beer Festival TASTING MENU -WHAT'S ON TAP September 14, 2019 - 12 Noon - 5:00 PM

01 Counterbalance Brewing

Any Which Way Juicy IPA – A light, juicy ale featuring Azacca hops with tropical fruit flavors of tangerine, pineapple, peach and white grapes.

Barrel Aged Flight Risk Barley Wine Ale
4th Anniversary Special Re-Release. Aged one year in oak barrels. American Barley Wine Ale with flavors of pineapple, stone fruit, caramel.

Passionfruit Gose – A kettle sour wheat ale brewed with sea salt, coriander, and passion fruit puree.

02 Elysian Brewing Company

Night Owl – A very drinkable pumpkin ale – brewed with pumpkin puree and juice, and spiced in conditioning with ginger, cinnamon, nutmeg, cloves and allspice. Both roasted and raw pumpkin seeds are in the mash, with the pumpkin added to the mash and fermenter.

Superfuzz – This Blood Orange Pale Ale is a mind-bending whirl of the aromas and flavors of blood orange and Northwest hops. Orange Peel added to the whirlpool, and Blood Orange in the fermenter.

03 Flying Lion Brewing

Larry, Curly & Moesaic Pale – Fragrant and refreshingly dry, the Larry, Curly and Moesaic Pale is a clean, crisp Northwest Pale. Mosaic hops are highlighted with pleasant aromas of blueberry and starfruit!

Oktoberfest – Our traditional Oktoberfest, golden in color, malty and aromatic on the palate. A crisp, sweet finish and session-able, this beer is an easy drinker and full of flavor. Best shared in tall glasses with large handles.

Rye Stout – This is a classic American Stout, full of flavor and character, and with the spicy, crisp addition of Rye. The clean, roasted, flavor finishes dry and drinks well year-round. *2019 World Beer Awards Winner – Stout Category – United States.*

Belgian Strong – The Belgian (Golden) Strong's flavor is a complex blend of the fruity esters provided by the yeast with subtle additions of Coriander, Ginger and Grains of Paradise. The high ABV is perfectly masked in this extraordinarily smooth beer!

04 Future Primitive Brewing

Zwick'I Lager – We are excited to release the first of many slowly emerging FP Lager Beers! First up is Zwick'I Lager (named after the style in which it's styled, sometimes called Zwickel (sample port on a fermenter) or Kellar (cellar) it is a rustic, unfiltered, ruddy colored German Lager. Soft, moderate body, low bitterness, clean, and downright quaffable. All of our lagers employ traditional brewing and aging methods to produce authentically light, nuanced, and delicate, flavors, aromas and mouthfeel.

Overcast IPA Series – Our newest offering in our Overcast series – not super hazy, just some overcast. This IPA is tropical fruit forward with enough malt backbone to balance it out. Orange citrus and Melon in the nose with a very clean easy finish.

05 Georgetown Brewing Co.

Gusto Crema Coffee Ale – Building on Gusto Crema blend, a medium roasted bean from our friends at Caffe Umbria, we made a smooth, rich cream ale. This beer has roasted flavor, aroma, and color from cold brew coffee. Smooth, rich mouthfeel comes from oats and Munich malt. Gold medal winner in the Coffee Beer category at the Great American Beer Festival in 2016! ABV 4.5%

9lb Porter – Brewed for our friends at the 9 Pound Hammer here in Georgetown, this is an exceptionally flavorful medium bodied porter.

We use tons of Chocolate, Munich, and Roasted Malt, then blend it with Centennial, Summit and Chinook hops to create what we like to call Roasted Chocolate Goodness. Mmm . . . porter. Buy it by the pint at the 9 Pound Hammer or come on in to our retail shop for growlers to go! ABV 6.4%

Johnny Utah Pale Ale – With heavy grapefruit, citrus and resin in the nose, this light colored ales has minimal malt interference, giving the beer a clean finish without a cloying bitterness. Pronounced grapefruit and pine flavors with a faint verdant note. ABV 5.6%

06 Ghostfish Brewing

Angler Vienna Style Lager – A Vienna style lager with a malty aroma and slight malt sweetness from Vienna and red Proso millet. Easy drinkin' . . . just the way we like our summer beers!

Polar Nights Porter – Big notes of brandy and smoke, with an underlying layer of vanilla from being aged on oak spires.

Peak Buster DIPA – 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!

07 Jellyfish Brewing

G'town Champayne – Barrel-Fermented Blonde Ale with additions of Sauvignon Blanc grape juice.

The Dreamer – Barrel-Aged and Dry-hopped Belgian Strong Golden Ale.

Sour Suzie – Light & Bright Kettle Sour featuring Mangos.

Birra Chiara – Barrel-Fermented Belgian Blonde with nice tartness.

Hydra Pils – Classic German Pilsner with clean malt body and crisp hoppy finish.

Dark Times – Early release of our Winter Ale with tart cherries.

08 Lowercase Brewing

Italian Pilsner – Modeled after Italian brewery Birrificio's Tipopils, this beer is light and crisp with unique floral light and crisp with unique floral undertones. Multiple dry-hop additions as well as a careful attention to water input and fermentation temperature set this new world pilsner apart from the rest of the world's favorite beer style.

Strata IPA – A former experimental hop developed at Oregon State University, Strata quickly became one of our very favorite hops. Front-loaded with citrus flavor, this tropical beauty remains approachable 'til the end. Top it all off with an aroma some may find curiously familiar.

Brown Ale – Not your typical brown ale, behold a beer that dark beer drinkers can unite behind. Our take uses a combination of Skagit Valley grown Copeland malt, toasted malts, Nugget hops and cold-brewed coffee to create a truly unique brew. This is not about adding new flavors, but taking existing flavors and turning up the dial . . . great beer meeting great coffee.

09 Machine House Brewery

Autumn Bitter – Seasonal English Bitter brewed with Crystal Rye Malt and hopped with British WGV and Jester hops.

Simcoe IPA – Well-balanced IPA hopped and dry-hopped with Simcoe cryo hops.

10 Perihelion Brewery

Honeymoon Braggot – This is a beautifully light easy drinking summer ale. With 40% of the recipe orange blossom honey light hope addition, the delicate floral notes of the honey comes through. As light as it drinks, it is still a fairly strong ale.

Pink Guava Basil Saison – Adding fresh basil to the Icarus Saison was so successful last summer we have brought it back again. With this version we have added some pink guava which plays well with the delicate nose of the basil.

11 Seapine Brewing

Ur-Pils - Pilsner – German-style unfiltered Pilsner. Light straw-colored and medium in body. Lagere for 35 days.

Citra IPA – The Citra hop variety stands on its own in this single hop IPA. The name says it all with tons of lemon, orange and tangerine in both flavor and aroma. The Most popular beer in the Seapine Tasting Room!

12 Tin Dog Brewing

House Saison – Our flagship beer, a farmhouse style ale with aromatic notes of citrus and persimmon with a peppery flare.

Norwegian Scream – Norwegian Farmhouse style ale with juniper berries and Kveik yeast. Citrus and juniper upfront and a smooth finish.