

## MAIN FESTIVAL BEER LIST (Five ½ barrels or 50ltr kegs each entry)

### **Alameda Brewing: Saison and Black**

Saison with black currants

Inspired by amber saisons of France and the English tradition of combining black currants with beer, we brewed this tangy, garnet colored ale for your summertime enjoyment. Starting with a Belgian pilsner malt base, we add specialty Belgian malts for a nutty, fruity flavor, wheat malt for body and black currants for a bright, earthy berry sharpness. The French saison yeast finishes dry, keeping you coming back for another and another. 7.9% ABV

### **Ballast Point: Mango Even Keel**

our ideal beer for easy drinking. This hoppy, session ale gets a flavor boost from mango, which perfectly plays off the citrusy hop bouquet. With fruit, hops, and a low ABV, this beer truly is on another level. 3.8% ABV – 40 IBUs

### **Block 15 Brewing: Guelah Papaya (IPA with Papaya puree)**

IPA brewed with Citra, Azacca, & Galaxy Hops, conditioned on yellow papaya and then dry hopped with Citra, Azacca, and Hallertau Blanc Hops. A tropical fruit jam session. 7.3% ABV

### **Breakside: Lightning Punch**

Sour ale fermented with a mixed culture of Brettanomyces and Lactobacillus and lemons. Dry hopped with an experimental hop from Roy Farms that smells like fresh Oregon strawberries. I'm lovin' it. 5% Abv and 5 IBUs.

### **Burnside Brewing: Guanabana Gose**

a house lacto-cultured Gose carefully soured in the kettle and brewed with a delicate balance of noble hops and Jacobsen sea salt. A cold side infusion of fresh lime zest and soursop purée gives this beer a refreshing twist. Abv 4.5%, ibu 10

### **The Commons: Butterflies Hovering**

Saison with pineapple and kaffir lime leaves ABV: 5.9%

### **Culmination Brewing: Brewing: Sun Rey**

Sun Rey is a tea radler brewed with Jasmine Pearl tea lime and raspberries and kettle soured with lacto for a tart and refreshing summer sipper. 4% ABV and 5 IBUs.

### **Deschutes Brewery: Passion Fruit IPA**

Description: Passion fruit concentrate was used in this brew contributing tropical, tart fruit character. Juicy citrus aroma and flavor is highlighted by fruity hop aromatics and delightful caramel malt notes in the background. 6.4% ABV and 62 IBUs.

### **Dogfish Head: Romantic Chemistry IPA**

What you have here is a serious India Pale Ale shacking up and hunkering down with mango and apricots. At the same time! Romantic Chemistry is brewed with an intermingling of mangos, apricots and ginger, and then dry-hopped with three varieties of hops to deliver a tropical fruit aroma and a hop-forward finish.

It's fruity, it's hoppy, it's tasty! 7.2% Abv and 40 IBUs.

### **Ecliptic Brewing: Blood Moon India Session Ale**

Blood Moon India Session Ale is named after the color of the Moon at the peak of a Lunar Eclipse. Blood Moon has a bright orange color from the Blood Orange used to brew it. Lime zest and 100% Citra hops are also added to make this beer pop with zesty citrus flavors and aromas. ABV 4.5 IBU 65

### **Ex Novo Brewing: Cactus Wins the Lottery**

Berliner Weisse with Prickly Pear. Pink and sour with a sweeter fruity finish. 4.2% Abv.

### **54-40 Brewing: Cucumber-Honeydew Bright Ale**

Crafted with nearly 400 lbs of honeydew melon and well over 100 cucumbers! The resulting fruit beer is crisp and refreshing with a wonderful bright melon nose and fresh cucumber taste. 5% ABV 12 IBU

### **Fat Head's: Apricot IBUsive IPA**

Our IBUsive IPA aged on apricots for a month. 7.2% Abv and 75 IBU's.

### **Fort George: Chasing the Dragon**

Light bodied blonde Kettle sour, with Dragonfruit, and black currant added post-fermentation. Slight sweetness with a tart finish. Enjoy chasing the dragon to the bottom of your glass! ABV: 5.4%

### **Fremont Brewing: Cantaloupe Summer Ale**

Summer Ale tastes like tangerine flower in a glass—endless days distilled into the sweet nectar of barley and hops. Four hundred and twenty reasons to enjoy this beer. Summer Ale is our answer to bigger is better. One grain, one hop. Simplicity...yet so much more. "Beer has food value, but food has no beer value."—VWP

5.2% ABV

**Gigantic Brewing: Gigantic & Juice**

Beermosa

Gigantic IPA with Pineapple, Tangerine and Grapefruit juices. 6.7% Abv and 70 IBUs.

**Hop Valley: The Fruit Man 2016**

This beer is a first in a series of fruit beers, and is brewed to blend the boundaries of both “fruit beer” drinkers, and “Hop Forward” beer drinkers. It is an American wheat ale hop bursted and dry hopped with copius amounts of simcoe and mosaic hops, and peach and apricot pureed and added to the fermenter to accentuate the qualities of these two varieties. Fruit and hops in harmony, two fruits two hops, one beer, one love! 6.25 % Abv and 25 IBUs.

**Hopworks: POG IPA**

The unofficial drink of Hawaii. Blend of Passionfruit, Orange, and Guava mashed together with a NW style IPA. 6.3 % Abv.

**Lagunitas: Calamansi Equinox**

We dosed our creamy Equinox Oat Ale with Calamansi for a lil' kumquaty, mandarin-orangey blast. This one's packed full of real beer flavor and all the things you yearn for! 8.0 ABV %

**Laurelwood: Kiwi Wit (Name TBD)**

A small portion of this beer was soured which will give it a nice tartness. The grist is pilsner malt, lots of various types of wheat, and a bit of rolled oats. It uses Mosiac and Galaxy hops to help accentuate the kiwi. This is about all we know right now, other than it should be ready, or close to it, by the media event. Hope this information is helpful. 5.1% ABV, 20 IBU's

**Lompoc Brewing: Raisin Hell**

This Oatmeal Raisin Rye is reddish in color with a malty body and a chewy, raisin flavor. Malted rye and rolled oats were added to the mash with 60 pounds of raisins added to the fermentor. 6% ABV

**Ninkasi Brewing: Ginger & Juice**

Ginger and Apricot Farmhouse Ale

Crisp and complex, this Saison is crafted in the traditional farmhouse- style with subtle hints of real ginger and apricot. Distinctively fruity and slightly peppery with an energetic effervescence, Ginger & Juice finishes dry and satisfying, perfect after a long day's work. 5.5% Abv 25 IBUs

**Ruse Brewing: Patchwork (Strawberry Basil Tart)**

This tart ale is kettle soured then conditioned with a touch of basil and a copious amount of local strawberries. 4.8% Abv

**Sixpoint: Raspy Sauce (Raspberry Berliner-Weisse w/ Raspberry-Jalapeño syrup)**

The true Sixpoint Sauce. We made a special variation of our Lil' Raspy for this year's Fruit Beer Fest using our Raspberry-Jalapeño syrup. The OG Lil' Raspy rocks a low ABV with a soft, white, fluffy cap and the raspberry puree he's brewed with gives him a pinkish hue. He might be little, but he's jammed with 300lbs of raspberries per batch and just for this festival he's been dosed with our special sauce. Additionally a sour lactic fermentation makes Raspy Sauce a sweet, tart, and slightly spicy sensation. 4.3% ABV

**Stormbreaker Brewing: When I Fruit, I Fruit for the Timbers**

Log slices? Cantaloupe slices? This beer is what we hoist over our heads after each goal. We aged this crisp, light, easy drinking blonde ale on 180 lbs. of cantaloupe, which extenuates the flavors of stone fruit and citrus. And even though they 'Can't Elope', it's the perfect marriage of beer and fruit. ABV: 5.2%

**Sunriver Brewing: Blueberry Pancake Pale Ale**

This beer combines the doughy, bready and biscuit character of three outstanding British pale malts along with a healthy dose of NW blueberries. The resulting brew is reminiscent of a stack of blueberry pancake. Beer for breakfast anyone? 5.8% Abv.

**10 Barrel Brewing: Plum Spectacular**

From Tonya comes a small batch kettle sour made especially for the Portland Fruit Beer Festival. It has a crisp, clean, assertive sourness with loads of plums. Exactly what Portlanders love in a sour! 6.4% Abv and 10 IBUs.

**Upright Brewing: Jasmine Pearl Pils**

is a delicately layered beer based on the classic German lager style but with the addition of Townshend's Dragon Pearl Jasmine tea and both whole dried lemons and lemon peels. The beer is light, floral and fruity with a satisfying finish.  
5.2%

**Widmer Brothers Brewing: Le Ferme de Pêches**

Belgian Style Spelt Farmhouse with Peaches  
6.2 % ABV 24 IBU

**Cider Riot: Chaos de Tejas Blood Orange Amarillo Hopped Cider**

Oregon-grown Amarillo hops from Crosby Hop Farms lend their zesty citrus notes to a cider made with Blood Orange Puree from Oregon Fruit Products. A perfect summer quencher. 6.9% abv

**Finnriver Farm & Cidery: Black Stave**

A special edition of Finnriver's well loved Black Currant Cider, farmcrafted with organic Washington apples, fermented dry, stave aged for depth and then married with an oaked,

funkey currant ferment. A limited release of the award winning, contemporary dark fruit cider made with wood. 6.5% Abv.

**Hi-Wheel: Tamarind Ginger Fizzy Wind**

Crisp and tart citrus based and spiced with tamarind juice and ginger. 6.8% Abv.

**Portland Cider Co.: Boysenberry Hop**

By blending Oregon boysenberry with an off-dry cider infused with citrus spice New Zealand hops, we have created a crisp and colorful cider for your pleasure. This is the first in Portland Cider Co.'s summer hop series limited release ciders.

**Reverend Nat's Hard Cider: Spicy Mango Tepache (Pineapple Cider)**

The crowd-pleaser returns with a mango twist! Spicy hot ¡Tepache! with Ghost Peppers and fresh mango juice. 3.2% ABV

**2 Towns Ciderhouse: 2 Thorns**

2 Towns Ciderhouse and Portland Thorns FC teamed up to create "Two Thorns". This collaboration cider features fresh-pressed Northwest apples, raspberries, & rose petals to create a striking floral and berry cider. Lofting notes of roses and a tangy raspberry bite make this cider the perfect pairing with header goals, and the rich sulfur of red smoke in the air at Providence Park! GO THORNS!!! 6.2% ABV

**Wildcraft Cider Works: Oregon Kiwi Berry**

We bring you our inaugural batch of Oak Aged Kiwi Cider. This cider began at the start of winter when we received 900 lbs of fresh kiwi berries straight from the vineyard. Whole kiwi berries fermented wild on the skins for two weeks before pressing the juice and allowing a natural referment in neutral American Oak barrels. After 4 months of barrel aging, we blended the Kiwi wine with our wild Ida Red, Melrose and Gravenstein cider lending a balance of fruit-forward Kiwi aromatics and flavor, rounded oak tannins, and spicy Gravenstein flavors that blend harmoniously into one of the most exciting and unique ciders we've ever tried. Enjoy the Wild. 6.8% Abv.

**RARE BEER LIST (1/6 barrel of each):**

1. Almanac:Tropical Platypus
2. Almanac: Apricot de Brettavill
3. Almanac: Farmer's Reserve Blackberry

4. Ballast Point: Watermelon Double IPA
5. Bend Brewing: Plum Provisional Sour
6. Bend Brewing: Lovely Cherry Baltic Porter
7. Wander Brewing: Sour Cherry Millie
8. Wander Brewing: Cranberry Fruit Puncheon
9. Fat Head's: Gin Barrel Aged Prickly Pear Saison
10. Hopworks: Smoke Cherrywood and Cherry Doppelbock
11. Breakside: Bourbon Barrel Aged Sour Rye Beer w Coconut
12. Hop Valley: Pinot barrel aged Blueberry Saison
13. Cider Riot: Blueberry Cider
14. 10 Barrel: Peche
15. pFriem: Frambozen
16. pFriem: Oude Kriek
17. pFriem: Blabier
18. pFriem: Peche
19. Cascade: Shrieking Violet
20. Cascade: Orange Crusher
21. Cascade: Grapefruit Wheat
22. Burnside: Lime and a Coconut
23. Golden Valley: Cerisely Funky
24. Golden Valley: Bramble in the Barrel
25. Wildcraft: Cherry Quince
26. + many more TBA