

Three Floyds Brewing Spotlight

Lord Admiral Nelson

Extra Special Bitter (ESB)

Draft, 22 oz bottles

6.5% ABV

55 IBUs

Dry-hopped with Fuggles. Took first place at the Night of the Living Ales (2007). This ale is our version of an English Strong Bitter (ESB) brewed with mostly British ingredients.

Dreadnaught

Imperial IPA

Year-Round. Draft, 22 oz bottles

9.5% ABV

99 IBUs

A hophead's dream beer. This Imperial India Pale Ale has an opening salvo of mango, peach and citrus hop aromas that sit atop a pronounced caramel malt backbone. Although Dreadnaught is a strong and intensely hoppy ale, its complex flavor is both smooth and memorable.

Arctic Panzer Wolf

Imperial IPA

Year-Round. Draft, 22 Oz bottles

9.5% ABV

100 IBUs

A massive IPA that will leave your palate its hapless victim. Scorched earth is our brewery policy.

Mutiny & the Mollusk

Oyster Stout Collaboration with Half Acre (Chicago, IL)

Limited. Draft, 22 oz bottles

5.6% ABV

38 IBU

This roasty stout made with oyster sauce and shells is the latest collaboration with our friends at Half Acre Beer Company. So raise anchor and set your sails for flavor island.

Rye'd Da Lightning

American Pale Ale (APA), Rye APA

Limited. Draft, 22 oz bottles

6.7% ABV

? IBUs

A special rye beer brewed in collaboration with our friends at Reckless Records. Brewed with American 2-row barley & rye medium bodied ale has a sweet caramel biscuit body and a deep golden color. A special blend of hops gives this rye ale an aroma of resinous tangerines & blood fruit. Cheer!

Dark Lord Imperial Stout

Russian Imperial Stout

Limited. Draft, 22 oz bottles

15% ABV

? IBUs

A demonic Russian Style Imperial Stout, brewed with Intelligensia coffee Mexican vanilla, and Indian sugar this beer defies description, available one day a year in April at the brewery, Dark Lord Day.

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About 3 Floyds

Most of the limited releases available in IN and/or brewpub only. For year-round and most seasonals distribution is limited to IN, WI, IL, OH, and KY (!) according to seekabrew.com.

Founded in 1996 by brothers Nick and Simon with their father Mike Floyd. The original brewery was built by Nick and Simon in a run down warehouse located in Hammond, Indiana. The first beers brewed by the brothers were designed to be a departure from the fairly bleak craft brewing scene in the region. Nick and Simon brewed intense balanced beers that were and still remain "not normal" by conventional standards.

In 2000 the whole operation was moved to Munster, Indiana where it remains today. This new era for the brewery included a new 15 barrel (465 gallon) brewhouse and three 30 barrel bonifide closed and temperature controlled fermentation tanks.

A brand new 35 barrel brewhouse has just come on line and our new bottling line is up and running. This being said, Three Floyds Brewing Company is still a very small brewery even by Micro Brewery standards.

Although growing and being very well received among the craft beer crowd, the limited production only enables Three Floyds to distribute locally. But with steady growth and increasing support more markets may open up.

In November of 2005, Three Floyds opened its own brewpub at the production facility. What was once office space is now a refuge for the craft beer enthusiast.

With the brewery steadily growing and a comfortable place to have a meal and a pint Three Floyds Brewing Company LLC will continue to do what Nick, Simon and Mike initially set out to do: provide craft beer enthusiasts with "not normal" quality ales and lagers along with the best pub fare to accompany it. (From their website)

Style Notes:

ESB: Extra special bitter, originally meant a pale ale on draft. (Tasting Beer) ESBs are essentially more aggressive and more balanced Bitters, both in alcohol and hop character, but nothing overpowering. Color range will be similar, though leaning towards the darker end of the scale; dark golds to copper. Low carbonation. Malts tend to be more pronounced, often toasty and fruity, with maybe some notes diacetyl. And despite "bitter" being in its name, ESBs are not really all that bitter. They key to an ESB is balance. (Beer Advocate)

Imperial/Double IPA: Imperial typically applied to beers brewed in Britain for the imperial court of the Russian Empire during the 19th century. Americans started using the term around '95 to mean bigger, bolder IPAs. (Tasting Beer)
Take an India Pale Ale and feed it steroids, ergo the term Double IPA. Although open to the same interpretation as its sister styles, you should expect something robust, malty, alcoholic and with a hop profile that might rip your tongue out. The Imperial usage comes from Russian Imperial stout, a style of strong stout originally brewed in England for the Russian Imperial Court of the late 1700s; though Double IPA is often the preferred name. You can thank west coast American brewers for this somewhat reactionary style. "Thanks!" (Beer Advocate)

Russian Imperial Stout: Inspired by brewers back in the 1800's to win over the Russian Czar, this is the king of stouts, boasting high alcohol by volumes and plenty of malt character. Low to moderate levels of carbonation with huge roasted, chocolate and burnt malt flavours. Often dry. Suggestions of dark fruit and flavors of higher alcohols are quite evident. Hop character can vary from none, to balanced to aggressive.