

## Five Random Beers 2 - From Joe Money, Steve Gonzalez, & Mike.

### R&R Coconut IPA

Stone Brewing - Escondido, CA

7.7% ABV. 90 IBUs.

Limited, brewed once. Bottles, draft.

**Brewers:** Robert Masterson & Ryan Reschan, Homebrewers. **Paul Sangster & Guy Shobe** of Rip Current Brewing, San Marcos, CA. **Mitch Steele** of Stone Brewing Co.

Originally dreamt up by homebrewers Robert Masterson and Ryan Reschan, who earned themselves the top prize in our 2013 American Homebrewers Association homebrewing contest, this innovative beer marks a refreshing sea change for IPA lovers everywhere. It was brewed with 280 pounds of coconut and an unusual blend of hop varieties, including a few from faraway lands or just brand spankin' new, and is guaranteed to taste like no IPA that's gone before. Prepare yourself for a tropical breeze of a brew that will lull you to a place of tranquil contentment for a little R & R.

### Stone Farking Wheaton w00tstout

Stone Brewing - Escondido, CA

13% ABV. 65 IBUs.

Limited, brewed once. Bottles, draft.

**Brewers:** Drew Curtis of Fark.com, **Wil Wheaton**, Homebrewer / Actor / Professional Geek, and **Greg Koch** of Stone Brewing Co.

From the most unlikely yet intensely imaginative trio that is actor and uber-geek champion Wil Wheaton, alternative news website Fark.com creator Drew Curtis and Stone CEO/Co-founder Greg Koch, comes an imperial stout unlike any ever made. Brewed with rye, wheat malt and pecans and partially aged in Bourbon whiskey barrels, this viscous yet silken brew erupts with an oaky, nutty bouquet and rich flavors of vanilla, toast and bitter chocolate. Enjoy now or cellar this celebration of nth degree passion and geekery applied most gracefully to the craft of brewing and collaboration-Drew Curtis/Wil Wheaton/Greg Koch Stone Farking Wheaton w00tstout!

### Strawberry Rhubarb

Fruit Beer

New Glarus - New Glarus, WI

Teased from the loam by the kiss of the Sun. Mom's Strawberry Rhubarb delights are the happy memories of childhood. Diploma Master Brewer Dan employed juicy sweet Strawberries to tame the barbaric wild tart fermentation of rhubarb. Escaped from the far corners of neighboring yards, local rhubarb was incorporated into the wild sour fermentation to create this drinkable dream. Bright, sour and effervescent. Toast chilled cold to Bright skies, fireflies, bare feet and rhubarb pies!

### Monk's Indiscretion

(Belgian Specialty Ale)

Sound Brewery - Poulsbo, WA

10% ABV. Rotating availability. Bottles, draft.

Dry hopped, and fermented with an aromatic Belgian yeast strain, Monk's Indiscretion has an intense tropical hoppy aroma and flavor, with balanced bitterness, and is scarily drinkable for such a strong beer.

### Bottleworks XII

The Bruery - Placentia, CA

8% ABV. Limited. Bottles, draft.

Bottleworks XII was created in conjunction with the Seattle based bottle shop for their 12th anniversary. Using our berliner culture we created an imperial sour wheat beer and then added raspberries.

Imperial Witbier, 8% ABV, sour mashed 1-2 days, and fermented with a blend of Berliner Weisse culture and Belgian Witbier yeast. Beer is barrel fermented in large red wine barrels (132 gal. barrels). Raspberries are added to the beer towards the end of fermentation directly to the barrel, and aged on the raspberries for a minimum of 1 month. The Berliner culture contains souring bacteria and the raspberries will add acidity to the beer. Brewed to commemorate Bottleworks 12th Anniversary. (from BA)