

Paradox Beer Company

Canis Hopus (Project Wolfstock)

6% ABV. 40 IBU. Batch #33 bottled on 5/15/13
This beer was brewed for a benefit with portions of the proceeds going to The Colorado Wolf and Wildlife Center.

A Pale Ale aged on oak, blending American and Belgian brewing techniques, this hybrid blends the unique fruity characteristics imparted by the Belgian yeast with the well balanced bitterness from the hops.

Paradox of Tao – The Yang

(Black & White Project)
Belgian Strong Pale Ale
7% ABV. Brewed once. Bottles.

The Yang is described as an American-Belgo White Ale with Brett Yeast, cardamom, coriander, rose hips, sweet and bitter orange peel and aged in oak wine barrels.

O! Drowsy's Madman (Saison Project)

Ale aged in oak wine barrels

Skully Barrel #3

Limited, brewed once.
Sour ale brewed with currants & aged in oak wine barrels

Skully Barrel #2

Limited, brewed once.
Sour Stout ale aged in Oak Wine Barrels

Part of our Hell for Stout that was pulled off and we added our special blend of souring bacterias and wild yeasts. Perfectly tart yet an awesomely dark and roasty sour stout, with aromas of chocolate and roast and a distinct vinous character and sour complexity from extended aging and fermentation in oak barrels.

Skully #1

15% ABV. Limited, brewed once.
Summer barley wine brewed with honey & apricots (?) aged in oak rum barrels

Unfiltered, unpasteurized, bottle conditioned Peach lambic style sour ale. Aged for months in Chardonnay wine oak barrels with wild yeast, palisade peaches and souring bacteria, and then hand-blended with other barrel-aged beer to round out the palate.