



## **Guest Brewers Event Guide**

**March 20, 2010**

[www.brewyourcaskoff.com](http://www.brewyourcaskoff.com) | [www.sweetwaterbrew.com](http://www.sweetwaterbrew.com)

**#1 Marietta Pizza Company—Southern Abbey Ale** | **David Contreras** | A Belgium style Abbey/Trappist Dubbel. Rock candy, brown sugar and coffee add to the complexity of this beer. The Trappist yeast used defines the final signature so that with each sip you will know it is a Belgium.

**#2 South Atlanta Home Brewers—Brown Eyed Cask** | **James Bowie** | Sweet, hoppy, oaked, dark beer.

**#3 Monday Night Brewing—Smooth Operator** | **Jeff Heck** | This beer is sweetened with dates, smoothed with oats and finished with a touch of oak-smoked malt.

**#4 Final Gravity—I'm A Big Fan of Your Mom** | **Dave Hatker** | Brewed with a base of blonde ale, we added several crystal and specialty grains to increase malt complexity. On the hop front, we upped the bitterness and hop aroma/flavor with a metric buttload of Columbus, Cascade and Centennial hops. This heavenly hopped cask is sure to remind you of how much of a fan of your mother we all are.

**#5 Wild Wing Café—Asshoper Ale** | **JK** | Dark ale with hints of chocolate, coffee, vanilla and peppermints. Better than a peppermint patty!

**#6 Celebrator—Brenda's Breakfast Beer** | **Bobby Bush** | In an attempt to be different (my life story, usually without trying), I used black tea, maple syrup, strawberry extract, sage, mini marshmallows and other breakfast ingredients to create an eye-opening, brooding dark ale. Good morning, Sunshine.

**#7 Trappeze—Shot in the Dark** | **Eric Johnson** | Cold pressed Trappeze blend coffee, Bulliet Bourbon soaked wood chips, toasted oak chips, dry hopped with Centennial Hops.

**#8 Steinbeck's—The Hops of Wrath** | **Andy Gonzales** | A Belgian IPA with black tea. Crisp, floral and cleansing ale perfect accompaniment to rich food.

**#9 Taco Mac 4—The Full Retard** | **Fred Crudder** | A dark, dry-hopped ale with molasses, cinnamon and nutmeg.

**#10 Taco Mac 1—Monkey Knuckles Saison** | **Matt Deckard** | A Saison-styled ale spiced with Sichuan peppercorns and spruce.

**#11 Taco Mac 3—PNS Reserve** | **Tim Henderson** | On Oak and Bourbon Vanilla Bean with a Scottish Yeast strain. Stumped for 5 weeks on a name. Said it can't be worse than P~~@#\$ Nut Sack.

**#12 Taco Mac 2—Woody's Vanilla Mile Squirt** | **Jason Everett** | Oaked Belgian style vanilla porter.

**#13 Dunwoody Restaurant Group—Strung Out** | **Darren Foley** | Stout, dark, euphoric, orgasmic, make your pants tight.

**#14 Mellow Mushroom—Hot Boxx** | **Mark Stegall** | Spicy and sweet. Savory, nutty, and beer gutty. This beer is so freakin' good it will make you do a dang jig. Now hops to it!

**#15 INHBC—Cherry Vanilla Porter** | **Jason LeBlanc** | A righteous blend of wickedosity and deliciousness. This beer will blur the lines of vanilla, cherry, and oak to heighten your awareness to a phantasmical level!!

**#16 Mellow Mushroom Mothership—Strange Trip** | **Melody Weinstein** | A strange trip indeed. This heady brew contains flavours fit for a king, his queen, the jack, his jester, the court, mi lady, your lady, and an army of hopheads. Now drink with your head!

**#17 Midway Pub—Pacman Porter** | **Johnathon McIntyre** | An American porter brewed with vanilla, almonds, and coffee.

**#18 15th Street Pizza—15th Street Train Wreck** | **Patrick McHugh** | Uneducated hop heads brewing for the first time. Hoping for a crisp delicious ale.

**#19 Draft Magazine—Date Balls** | **Trevor Cravens** | Get your head out of the gutter. This beer is about your grandma and the wonderful baked goods she brings around for the holidays. Dates, brown sugar, and dark malt gives this ale a rich aroma and dark coloring, but beware, they also give it an 8%+ alcohol level. You might also like the rich flavors of walnuts and cardamom in the nose. Just like grandma intended. Now, "Drink up sonny"!

**#20 Atlanta Humane Society—Old Pug Cocoa Porter** | **Mike Sleva** | Like its namesake, old Pug is an acquired taste. It features crème de cacao and orange peel.

**#21 All About Beer—Paradise Porter** | **Daniel Bradford** | Initially intended as a classic porter, this recipe was amended to something closer to beer with dessert qualities, almost a meal in a glass, with warming alcohol and cookie spicing, including cinnamon and star anise.

**#22 790 The Zone—Nooner** | **Andrew Guth** | A bark beer with coffee, vanilla, cocoa, and hazelnut flavoring. You gotta love a Nooner!!

**#23 March of Dimes—Boone's Ale** | **Jeff Boone** | Light honey brown ale.

**#24 Marlow's Tavern—Afternoon Delight** | **Ian McGee** | This Trappist Ale "packs a punch" with light accents of sugar cane, apple and honey.

**#25 Tap—Beaver Brown Ale** | **Shelley Labbe** | Spiced brown ale. Basic & Beautiful.

**#26 Manuel's Tavern—Manny's Sweet Cask** | **Steven Pitts** | Raspberry, chocolate, orange. Guaranteed deliciousness in every sip.

**#27 Hudson Grille—Al's Theory of Real Ale** | **Chris Anderson** | Pale and pilsner malt with a generous hop profile and a hint of ginger.

**#28 Green's—Hop Cocktail** | **Adam Tolsma** | The dark ale with fresh ale yeast and a boatload of hops. Simple, but we hope powerful.

**#29 Summits Wayside Tavern—Cougar Punch: Respect your Elder** | **Les Wright** | Dark ale infused with elderberries, chocolate and American oak.

**#30 AJC—Deadline Destroyer Blonde** | **Bob Townsend** | An American-European hybrid blonde ale, dry-hopped with a combo of Columbus and Sazz, flavored with Grains of Paradise, lemon peel and oak chips, and given new life with Belgian ale yeast and candy sugar.

**#31 Atkins Park—Morning After Pill** | **Kyle Taylor** | What better way to start the day after an amazing night?! You'll enjoy all your favorite flavors in a very special blend. Coffee, chocolate, creamy Irish malts & almonds just to name a few...

- #32 Fontaine's—Hop N Spicy** | Rick McCoy | A hoppy, spicy brew with hints of ginger and cayenne pepper dry hopped with a combination of Cascade and Simcoe hops.
- #33 Park Pride—A Walk in the Park** | Abi Paine | Take "A Walk in the Park"—it's easy on the taste buds. A Belgian witbier flavored with dates and Irish moss.
- #34 Diesel—South of the Border Porter (Mexican Hot Chocolate)** | Bruce Estey | Brewed with authentic Mexican spring water. Guaranteed flatulence. Orgasmic. Titillating. Moist. Likes to snuggle, but not needy.
- #35 Covert Hops Society—Covert Hops ESB** | David Adleman | A dark, yet hoppy and fresh ESB. A perfect transition from the winter to the spring.
- #36 Six Feet Under—The Foot's Friggin' Figgin' Firkin** | Steven Shinn | Dark oak chipped Scottish Ale brewed with fig.
- #37 Raging Burrito—Raging Xocolate** | Chris Moultrie | A dark ale with a little bit of spice and a little bit of cake.
- #38 Charlie Mopps—All Hopped Up** | Jason Chapman | Double IPA.
- #39 Brick Store Pub—Sticky Bun Stout** | Lee Dickson | Fresh sticky buns from Grandma's oven.
- #40 Hop City—Framboozle** | Robert Merrick | The hour was midnight. Alice ran for the rabbit hole through the raspberry bushes. In a Belgian accent, the mad Hatter yells "Framboozle!"
- #41 Varners Tavern/North River Tavern—Two Micks and a Dick** | Tony Tyrrell | "Our main goal was to create a simple beer that really brings out the flavor of the hops we chose. We didn't want to try anything too crazy, because we wanted to be able to drink all of our beer, not just sip it and decide its too potent to drink anymore."
- #42 Beer Connoisseur—Buzzed Bunny** | Chris Miller | A carrot cake inspired dark ale with coffee and bourbon soaked chips, fully capable of knocking the rabbit ears clear off your head.
- #43 Here 2 Serve—Forrest Ale** | Phil Handley | Forrest driven Belgian pale ale with apple accents, hints of sage and juniper.
- #44 Mac's Beer & Wine—'I'm Like, SO Sure!' Ale** | Alan Peck | A Belgian strong brewed with dark malt, Fuggle and Sterling hops, dates, figs and Belgian Strong Ale Yeast that's, like, totally more fun than a ride at Six Flags.
- #45 Aromas/Five Points Package—Chocolate Covered Cherry Popper** | John T. Wicker | A dark malty ale with cherries, peppers and chocolate.
- #46 Pub 71—Pub 71 Porter** | John Adamo | A smooth English Porter with chocolate and golden malted barley, Fuggle hops; kicked up with chipotle and spice to enhance the smoky flavor.
- #47 Park Tavern—Kona Koconut Porter** | Steve Patton | A robust, full bodied dark ale, infused with Kona coffee and aged on toasted coconut. It's hopped with Goldings, and used extra dark malts for a full bodied flavor. It's the Big Kahuna!!
- #48 Hand In Hand—GFY** | Jake Karmin | A sweet and spicy dark ale.
- #49 Gibney's—ELT Ale** | Jason Towler | Classic pale ale with mild flavor and bitterness with a smooth finish.
- #50 Cypress Street Pint & Plate—Knobzilla Vanilla Oatmeal Stout** | Wes Anderson | A blend of 8 varieties of malts with hints of coffee and bitter dark chocolate. Oak infused with Knob Creek blends with natural, real vanilla bean.
- #51 The Five Spot—Old Monkey Punk** | Arthur Morrison | A tribute to British style ales the working man or the mates on the "dole" drink in the United Kingdom. This is the beer that punk rockers drank and is a pub on the fact that most punks come from middle class suburban families or old money.
- #52 Allgood—D's Spicy Nuts Ale** | Justin Gwin | It's a Thanksgiving feast of a beer—everything but the turkey. Enjoy our sweet spicy nuts down your throat, or on your face—the choice is yours.
- #53 Sherlock's—Cask of "O"** | Bubba Smith | Bourbon chipped stout.
- #54 Vortex—Ancho Daddy's Beer** | Josh Johnston | Dark farmhouse ale with a spicy chocolate kick.
- #55 Mac McGee's—Big Mac's Craic** | Casey Teague | Inspired by the darkest bog in Ireland, this silky blackness of chocolate and coffee is hopped up for your pleasure.
- #56 Bhojanic—Ananda Ale #7** | Jen Odendahl | Pale ale spiced w/black tea, cardamom and clove, plus secret ingredients. This beer evokes flavors of traditional Indian chai tea.
- #57 Food 101 Group/Meehan's—Hell's Kitchen Ale** | Ryan Flanagan | Dark hoppy ale consisting of Irish Ale yeast and Belgian sugars, with a smooth fruitiness finish that will make you wanna slap your mamma!
- #58 Neighbors—Black Vanilla** | Chris Hutcherson | Dark brew with vanilla, cacao and coffee. Made with Fuggle hops by amateurs and intended to make the drinker not throw-up.
- #59 The Marlay—Dubh Linn Ale** | Darren Comer | "Our Dubh Linn Ale is a bridge of the owners Irish heritage to their lives in the US. We have some components of an Irish stout in this dark ale including Fuggle hops along with earthy American hops. (P.S. Dubh Linn, which actually means dark pool, is Gaelic for Dublin Ireland)."
- #60 Southern Brew News—Southern Brew News Dark Adventure** | Owen Ogletree | A rich, roasty, dark ale with fruity notes of cherry, cocoa, vanilla, peppers, oak, sherry and wood soaked Irish whiskey chips.
- #61 Tin Lizzy's—Hot Mess Hefe** | Bart Lamberson | A creamy, Belgian wheat with a little kick, still airy with a hint of coriander and spices. A wheat beer that has every flavor you can think of! It's very different from start to finish, but it's just like us and this experience from start to finish!
- #62 Ri Ra—Hot Irish Sweet Ale** | Garrett Larkin | Irish style pale ale, mildly bitter and happy finish.

**#63 Dark Horse—Tea Bag Porter | Chip English** | This beer is a robust porter with flavors of chicory, black tea, dates and our “secret” ingredient.

**#64 Dantanna’s—Dirty Saint Sanchez | Scott Humphreys** | A Mexican style dark ale infused w/chili spices and lime and has been touched by the holy finger.

**#65 Team United Distributors—Beer Guys Un-Tied IPA | Mike Muddler** | An un-tied barley wine recipe toned down to be a quad hopped IPA. Sure to be a LS.

**#66 Bullock’s—Marcus Hariellus Belgian Imperial Porter | Marc Powell** | Belgian Imperial porter with oak and chicory added, dry hopped w/Saaz.

**#67 Porter Beer Bar—It’s Nuts in Here IPA | Nick Rutherford** | "Imagine Belgian monks getting drunk with the Lagunitas guys and deciding to brew a beer together..."

**#68 Rocky Mountain Pizza Co.—Cabin Fever Elixir | Eliza Andrews** | A perfect cure for cabin fever...a dark brew flavored with espresso, chicory, hazelnut, and vanilla.

**#69 Total Wine—3 Drunken Unicorn | Courtney Leach** | This beer is made in a Belgium triple style with a hint of oak on the end. The name stems from, well, that information cannot be released. Enjoy this wonder!

**#70 Gas South—Get Comfortable Brew | Chris Coan** | A blonde with a light citrus bouquet, topped by a note of ginger.

**#71 Padriac’s—Siblings Vanilla Wheat | Ernie Franchell** | Both big fans of the vanilla and fig flavors. Mainly when eating cookies as kids and now as alcoholics, I mean adults, when drinking beers.

**#72 McCray’s—H.G. Mac Brew | Scott McCray** | Coffee hazelnut light pale ale.

**#73 Tower—Fox G. Love | David Greenbaum** | Fox G. Love starts with roasting hazelnuts in Chardonnay... and that, is just the beginning!

**#74 Ormsby’s—Nectary Goodness | Mike Goot** | Adding a little spice and funk to your day!

**#75 Smoke Jack BBQ—Smoked Jacked Porter | Pete Servold** | An oaked dry hopped porter finished with Jack Daniels soaked wood chips.

**#76 Bert’s Big Adventure—Kappy’s Cream Dream Supreme | Chris Kappy** | The sweet kiss of vanilla followed discretely by a smooth back hand of orange sapidity finishes off this amazing design.

**#77 Canvas Systems—Brown-Out | Ian Easten** | A real Rumdinger of a brew that is bound to delight the mature taste bud with a Rolling Brown-out of flavor. If you can’t remember the first sip...just have another tug on Old #7, and let the “Shame Spiral” begin.

**#78 Upper Chattahoochee Riverkeeper — Raspberry Money Shot | Jeff Dauler** | “I am going to be just as surprised as everyone else ... but I want it to taste like raspberry ice cream. Seriously.”

**#79 Loco’s—Moose Brew** | A little drool and some backwoods action.

**#80 Parker’s on Ponce—Whatta Peach | JT Scott** | The beer we brewed was a Georgia peach ale. Floral hops on the nose with a peach finish.

**#81 Fado—Can I Have Your Car Keys Ale | Bryan Russell** | A dark style ale with plenty of hops and oak chips to start your engine.

**#82 SweetWater—24 lb. | Kevin Jr.** | Ridiculous amounts of hops and a hint of cherries makes this cask an overload to your senses.

**#83 SweetWater—YoYoWa! The Brown Bearded Pirate | Freddy Bensch** | A perfect blend of Asian and West Indies finest. Pirated rum choked deblums married to sensual rub-n-tug-esque massage lotion capped off with fresh wort for a full “blown” experience! Arrgghh—you so happy!!

**#84 SweetWater—The Bourbon Bravo | Dan & Fathead** | Bourbon soaked oak chips topped with a pound of Bravo hops. Also a little something special for a smoky finish.

**#85 SweetWater—Lumpulicious | Adam** | A straight up cask of IPA packing an assertive bitter punch and excessive amounts of pungent Columbus hops.

**#86 SweetWater—Teq it Ez” | Nick** | Blonde with oak chips marinated in tequila for a year with some fresh lime & amazing hops.

**#87 SweetWater—Chocolate Dream | Mark** | Dark ale with Centennial & Amarillo hops with a secret sauce.

**#88 SweetWater—AL Trailer Park Twister | Freddy Bensch** | More hops than beer, this F5 IPA is so intense it will suck your dad off your sister! See you in the basement.

**#89 SweetWater—SOS | Andy** | Medium bodied IPA with a ‘lil soul.

#### **BASE BEERS:**

**#93-94** | The light bodied blonde ale that was used as the base beer in the pale ale cask creations.

**#95-96** | The dark style ale used as the base beer in the dark ale cask creations.

**#97 SweetWater—Road Trip’n | Jenn Doane** | Settle in for the long haul with the subtle familiar fragrances of a pit stop in wine country.

**#98 SweetWater—Apollo, Bravo, Fox Tango down baby! | Nic B** | This pale ale is cocked & loaded with a deadly dry hop of Apollo & Bravo hops to sweeten the kill. She has fresh pineapple chunks and a raspberry infusion.

**#99 SweetWater—Jim & Juice | Jason Brown** | Ale with caramelized peaches, steeped in some special sauce with a dash of Apollo hops.

[www.facebook.com/sweetwaterbrew](https://www.facebook.com/sweetwaterbrew)

[www.twitter.com/sweetwaterbrew](https://www.twitter.com/sweetwaterbrew)

**A Happy Ending Production**