



2014

DOPPELBOCK

Amber Doppelbock Lager

4TH

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MADE BY:

Brewing Staff

ABV: 7.00% **IBU:** 24

MALT USED:

Munich, Pilsner, Aroma, Melanoidin

HOPS USED:

Hallertau Perle

SPECIALTY NOTES:

Double decoction

COMMENTS FROM THE BREWER:

This is the last remaining four gallons of the first batch of Doppelbock we ever made. It is now nearly four years old. Notes of brown sugar and soft malt sugars have been accentuated and defined over time.



2015 WINTERBOCK

Dark Strong Doppelbock Lager

4TH

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MADE BY:

Brewing Staff

ABV: 8.25% **IBU:** 24

MALT USED:

Munich, Melanoidin, Aroma,
Carafa, Pils, Karamel

HOPS USED:

Hallertau Perle

SPECIALTY NOTES:

Double Decoction

COMMENTS FROM THE BREWER:

Our very popular Winter Doppelbock aged 2.5 years to allow flavors to mellow and meld. Try it in conjunction with the other years available to compare.



2016 OAK-AGED DOPPELBOCK

Amber Doppelbock Lager

4TH

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MADE BY:

Brewing Staff

ABV: 7.00% IBU: 24

MALT USED:

Munich, Melanoidin, Aroma, Pilsner

HOPS USED:

Hallertau Perle

SPECIALTY NOTES:

Double decoction, oak aging on light-toast American Oak

COMMENTS FROM THE BREWER:

This is the last keg of bier from the Doppelbock we produced in 2016. Not only has it aged for nearly two years, it also has been sitting on oak chips for some time. This adds flavors of vanilla and bourbon to our malty Doppelbock.



2016

WINTERBOCK

Dark Strong Doppelbock Lager

4TH

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MADE BY:

Brewing Staff

ABV: 8.25% **IBU:** 24

MALT USED:

Munich, Melanoidin, Aroma,
Carafa, Pils, Karamel

HOPS USED:

Hallertau Perle

SPECIALTY NOTES:

Double Decoction

COMMENTS FROM THE BREWER:

Our very popular Winter Doppelbock aged 1.5 years to allow flavors to mellow and meld. Try it in conjunction with the other years available to compare.



2017

WINTERBOCK

Dark Strong Doppelbock Lager

4TH

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MADE BY:

Brewing Staff

ABV: 8.25% **IBU:** 24

MALT USED:

Munich, Melanoidin, Aroma,
Carafa, Pils, Karamel

HOPS USED:

Hallertau Perle

SPECIALTY NOTES:

Double Decoction

COMMENTS FROM THE BREWER:

Our very popular Winter Doppelbock kegged this past fall. Try it in conjunction with the other years available to compare.



BARREL-AGED MAIBOCK

Whiskey Barrel-Aged Maibock

4TH

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MADE BY:

Brewing Staff

ABV: 6.50% **IBU:** 20

MALT USED:

Pilsner, Vienna, Melanoidin

HOPS USED:

Hallertau Tradition, Hallertau Mittelfrüh

SPECIALTY NOTES:

Double decoction, whiskey barrel aging

COMMENTS FROM THE BREWER:

A portion of our Maibock from last year has been aged in a freshly dumped whiskey barrel since the fall.



DER BAUER

German-Style Farmhouse Ale

4TH

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MADE BY:

Karlton Graham

ABV: 7.75% **IBU:** 37

MALT USED:

Pilsner, Wheat, Vienna, Rye

HOPS USED:

Hallertau, Mandarina Bavaria

SPECIALTY NOTES:

Dry-hopped with plenty of Mandarina Bavaria hops.

COMMENTS FROM THE BREWER:

A traditional Farmhouse style ale, dry hopped and with all German ingredients. It's the only German Farmhouse we know of.



DER HAMMER

India Pale Lager

4TH

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MADE BY:

Brewing Staff

ABV: 7.50% **IBU:** 70

MALT USED:

Pilsner, Vienna, Red Melanoidin

HOPS USED:

Hallertau Mandarina, Hallertau Melon,
Hallertau Saphir

SPECIALTY NOTES:

Dry Hopped with German aroma hops

COMMENTS FROM THE BREWER:

Using exotic German aroma hops, we created what is essentially an Imperial IPA, but with all German ingredients and then fermented with German lager yeast.



DUNKEL BOCK

Dark Strong Doppelbock Lager

4TH

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MADE BY:

Brewing Staff

ABV: 10.00% **IBU:** 28

MALT USED:

Munich, Melanoidin, Aroma, Pilsner

HOPS USED:

Hallertau Perle

SPECIALTY NOTES:

Single decoction, long boil to concentrate wort.

COMMENTS FROM THE BREWER:

This is essentially double strength Dunkel. We take a portion of the wort and boil it for a long time to concentrate the sugars. Only one or two kegs can be made at a time.



EDELWEISS

Amber Bock Wheat Ale

4TH

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MADE BY:

Karlton Graham

ABV: 6.25% **IBU:** 13

MALT USED:

Wheat, Pilsner, Vienna,
Melanoidin, Aroma

HOPS USED:

Hallertau Tradition

SPECIALTY NOTES:

Single Decoction

COMMENTS FROM THE BREWER:

Modeled after Franziskaner Weissbier Royale, this amber malty wheat bier has strong banana esters and well as a pleasant wheat and barley malt flavor.



FESTBIER

Oktoberfest-Style Vienna Lager

4TH

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MADE BY:

Brewing Staff

ABV: 5.50% **IBU:** 27

MALT USED:

Pilsner, Vienna, Melanoidin

HOPS USED:

Hallertau Perle

SPECIALTY NOTES:

Double Decoction

COMMENTS FROM THE BREWER:

Traditional malty Oktoberfest-style specialty lager.



GOSE

Traditional Leipziger-Style Gose Ale

4TH

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MADE BY:

Brewing Staff

ABV: 5.20% **IBU:** 13

MALT USED:

Wheat, Pilsner, Vienna

HOPS USED:

Hallertau Perle

SPECIALTY NOTES:

Coriander and salt are added to a mildly sour wheat ale.

COMMENTS FROM THE BREWER:

Gose is given special permission in Germany to violate the otherwise steadfast Reinheitsgebot beer purity law. After German reunification, it was decided to allow some East-German brewers to continue to add salt and coriander to bier as they had when Germany was divided.



HELLERBOCK

Pale Doppelbock Lager

4TH

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MADE BY:

Brewing Staff

ABV: 8.00%

IBU: 25

MALT USED:

Pilsner, Vienna

HOPS USED:

Hallertau Perle, Hallertau Mittelfrüh

SPECIALTY NOTES:

Double Decoction

COMMENTS FROM THE BREWER:

It has the same malt and hops as our Helles, but made to be 8.0% instead of 5.0%. It is a pale malt showcase with a great balance of warm alcohol, malt and hops.



HOP STICKE

Dry-Hopped Amber Ale

4TH

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MADE BY:

Brewing Staff

ABV: 6.75% **IBU:** 60

MALT USED:

Pilsner, Vienna, Melanoidin, Munich

HOPS USED:

Hallertau Perle, Hallertau Mandarinina
Bavaria

SPECIALTY NOTES:

Mandarina Bavaria dry-hop

COMMENTS FROM THE BREWER:

This bier starts out similar to a traditional Dusseldorf-Style Alt bier, but gets the twist of being dry-hopped to add the hop flavor and aroma that the American market appreciates.



HOPPY WHEAT

Pale Wheat Bock

4TH

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MADE BY:

Chris Blevins

ABV: 6.50% **IBU:** 35

MALT USED:

Wheat, Pilsner, Vienna, Spitz

HOPS USED:

Hallertau Mittelfrüh

SPECIALTY NOTES:

Dry Hopping with Hallertau Mittelfrüh

COMMENTS FROM THE BREWER:

This bier is similar to our Hefeweizen, but is brewed to yield a higher alcohol content and is brewed with a lot more hops. It is more bitter, has more hop flavor and is dry-hopped. This is a very rare type of bier.



HOP- SCHLÄGEN

Dry-Hopped Triple India Pale Lager

4TH

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MADE BY:

Brewing Staff

ABV: 11.00% **IBU:** 24

MALT USED:

Vienna, Pilsner, Red Melanoidin

HOPS USED:

Hallertau Mittelfrüh, Mosaic

SPECIALTY NOTES:

Dry Hopping With Mosaic hops

COMMENTS FROM THE BREWER:

This is an amber, high alcohol brew with low hop bitterness and a very high rate of dry hopping with our favorite non-German hop variety.



JULY 2016

ROCKET FUEL

Dark-Powerful Saison Ale

4TH

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MADE BY:

Crazy People

ABV: 14.60% IBU: 29

MALT USED:

Munich, Melanoidin, Aroma, Pilsner

HOPS USED:

Hallertau Perle

SPECIALTY NOTES:

Single decoction, long boil to concentrate wort

COMMENTS FROM THE BREWER:

This bier is double strength Dunkel wort fermented by the saison yeast we use in Der Bauer. This results in a very high alcohol product with little residual sugar. It took more than 18 months of cellaring for it to mellow enough to present to the public. This is the highest alcohol bier we have ever made.



KELLER MAIBOCK

Amber/Gold Bock Lager

4TH

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MADE BY:

Brewing Staff

ABV: 6.25% IBU: 18

MALT USED:

Vienna, Pilsner, Melanoidin

HOPS USED:

Hallertau Perle, Hallertau Mittelfrüh

SPECIALTY NOTES:

Double Decoction

COMMENTS FROM THE BREWER:

Traditional spring specialty lager. Double decocted, pitched with plenty of yeast and fermented cold. This is your chance to taste what it is like right out of the tank one week before packaging and before separation from yeast and protein haze.



KOLSCH

Pale Kolsch-Style Ale

4TH

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MADE BY:

Elizabeth Belden

ABV: 5.20% **IBU:** 20

MALT USED:

Pilsner, Wheat

HOPS USED:

Hallertau Mittelfrüh

SPECIALTY NOTES:

None

COMMENTS FROM THE BREWER:

A fresh batch of the light fruity ale originating from in and around Köln, Germany. Traditionally served on warm days as a pleasant, thirst-quenching, easy-to-drink bier for everyone.



LAUREL ROSE

Brandy Barrel-Aged Cider

4TH

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MADE BY:

Karlton Graham

ABV: 6.75% **IBU:** 24

MALT USED:

Fresh Apple Cider

HOPS USED:

None

SPECIALTY NOTES:

Brandy barrel-aged

COMMENTS FROM THE BREWER:

Our regular Apfel cider, aged for four months in a freshly dumped Brandy barrel. This adds notes of booze and oak to the dry apple flavors.



MAI-O- MAIBOCK

Amber/Gold Doppelbock Lager

4TH

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MADE BY:

Brewing Staff

ABV: 9.00% IBU: 23

MALT USED:

Vienna, Pilsner, Melanoidin

HOPS USED:

Hallertau Perle, Hallertau Mittelfrüh

SPECIALTY NOTES:

Double Decoction, long boil to concentrate wort

COMMENTS FROM THE BREWER:

This bier is made by concentrating a portion of Maibock wort to create a much higher alcohol content. The profile of residual sugars and hops bitterness remain the same so the end product retains a very drinkable balance.



MÄRZEN RAUCHBIER

Amber Smoked Lager

4TH

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MADE BY:

Cody Wente

ABV: 5.80% **IBU:** 22

MALT USED:

Munich, Aroma, Melanoidin, Smoked

HOPS USED:

Hallertau Mittelfrüh

SPECIALTY NOTES:

None

COMMENTS FROM THE BREWER:

A portion of smoked malt was used to impart a slight smoky flavor. Unlike many of the versions available in Germany, this bier has a more balanced character making it more drinkable and less intense.



OAK AGED HELLERBOCK

Pale Doppelbock Lager

4TH

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MADE BY:

Brewing Staff

ABV: 8.00%

IBU: 25

MALT USED:

Pilsner, Vienna

HOPS USED:

Hallertau Perle, Hallertau Mittelfrüh

SPECIALTY NOTES:

Double decoction

COMMENTS FROM THE BREWER:

Our pale Doppelbock aged on light toast American oak. This is an amazing mix of complex pale malt flavor and the taste of vanilla and bourbon from oak aging.



OCTO-DECOCTO-BOCKO

Amber/Gold Doppelbock Lager

4TH

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MADE BY:

Karlton Graham

ABV: 7.40% IBU: 24

MALT USED:

Pilsner, Red Melanoidin , Spitz

HOPS USED:

Hallertau Perle, Hallertau Mittelfrüh

SPECIALTY NOTES:

Decocted eight times

COMMENTS FROM THE BREWER:

The world's only bier to be decocted eight times! It's a big lager bier with a clean malty finish.



ROGGENBIER

Wheat Ale With Rye

4TH

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MADE BY:

Chris Hamm

ABV: 5.20% **IBU:** 17

MALT USED:

Wheat, Pilsner, Munich, Rye

HOPS USED:

Hallertau Mittelfrüh

SPECIALTY NOTES:

None

COMMENTS FROM THE BREWER:

Only a few examples of this style exist even in Germany. This a wheat ale, made similar to Hefeweizen, but it includes enough rye malt to give it a complex spicy character. Having a fresh one is especially hard to do.



SCHWARZ WEISSE

Black Dunkelweizen

4TH

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MADE BY:

Chad Crawford

ABV: 5.00% IBU: 13

MALT USED:

Wheat, Pilsner, Vienna, Spitz

HOPS USED:

Hallertau Perle

SPECIALTY NOTES:

Sinmar used to darken the bier, rather than roasted malt

COMMENTS FROM THE BREWER:

This bier closely resembles our Hefeweizen, but a special ingredient called "Farbebier" is used to color the wort black before fermentation. This results in a striking appearance along with the traditional banana and clove esters.



ÜBER-FEST

Amber Strong Doppelbock Lager

4TH

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MADE BY:

Brewing Staff

ABV: 11.00% IBU: 25

MALT USED:

Pils, Vienna, Melanoidin

HOPS USED:

Hallertau Perle, Hallertau Mittelfruh

SPECIALTY NOTES:

Double decoction

COMMENTS FROM THE BREWER:

We made a spezial 11% ABV version of our Festbier to age in Oak barrels until Oktoberfest. This is your chance to taste it fresh and with no barrel aging.



WEIZENBOCK

Wheat Doppelbock Ale

4TH

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MADE BY:

Brewing Staff

ABV: 7.25% **IBU:** 18

MALT USED:

Wheat, Pilsner, Vienna

HOPS USED:

Hallertau Perle

SPECIALTY NOTES:

Single Decoction

COMMENTS FROM THE BREWER:

High gravity wort combined with Bavarian wheat bier yeast creates strong fermentation flavors of banana and clove.



WILD CIDER

Apfel Cider

4TH

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MADE BY:

Brewing Staff

ABV: 6.70% **IBU:** 0

MALT USED:

Only fresh apple cider from Louisburg.

HOPS USED:

None

SPECIALTY NOTES:

Spontaneous fermentation.

COMMENTS FROM THE BREWER:

A portion of fresh cider was left out to ferment with whatever yeasts or other organism naturally exist in the air. The result is complex funk and acid.



WUNDER PILS

Pale Doppelbock Lager

4TH

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MADE BY:

Brewing Staff

ABV: 8.40% **IBU:** 55

MALT USED:

Pilsner

HOPS USED:

Hallertau Mittelfrüh

SPECIALTY NOTES:

None

COMMENTS FROM THE BREWER:

A pale Doppelbock, but made to be like a very strong Pilsner-style bier with more hop bitterness and less residual sugar than a traditional Doppelbock.



ZOIGLBIER

Brown Keller-Lager Bier

4TH

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MADE BY:

Mike McGuigan

ABV: 5.00% **IBU:** 22

MALT USED:

Pilsner, Munich, Melanoidin, Carafa

HOPS USED:

Hallertau Perle, Hallertau Mittelfrüh

SPECIALTY NOTES:

None

COMMENTS FROM THE BREWER:

Medium bodied, light brown Keller lager beer. Originating as a home brew style from the Oberpfalz region of Bavaria, the name "Zoigl" comes from using the symbol of the star to tell neighbors that a batch of beer was ready to drink.