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# Welcome to the



atop  
the



“You’re having a pig roast the  
same day? Sounds like fun!”

# BEER LIST

**Easy Drinkin' Lager** - Making its third appearance, this lightly dry-hopped light lager has become the consistent backbone of the stillage.

**Blackberry Berlinerweiss** – Didn't work out and is not appearing at this festival.

**Clone of Elland's 1872 Porter** - Based on the 2013 Champion Beer of Britain. A rich, complex, dark ruby porter from an 1872 recipe. It has an old port nose, coffee and bitter chocolate flavours from four malts including finest Maris Otter and English hops. Finishes dry and roasty with the desire for another pint.

OG: 1.063      ABV: 5.8%      IBU: 40

# NOT-BEER LIST

**Gingered Cider** - Fermented cider from regular cider buys held by Modern Homebrew Emporium. The blend varies with each pressing but focuses on commonly available eating and baking apples. This batch has been goosed with some home-juiced ginger.

OG: 1.042      ABV: 5.2%      IBU: N/A

**Island Mist Sangria** – A chilled blend of Wildberry Shiraz and Strawberry White Merlot with fresh fruit!

# BEER LIST

(Hoppy Beers)

**Single Hop Citra Pale Ale** - Brewed with generous amount of Citra hops, at 3.9% ABV this session beer is easy drinking but full of flavor. It is inspired by the newer UK real ales that use traditional UK malts with American hops, such as Darkstar Hophead and Fyne Ales Jarl. The grain bill is 100% Maris Otter malt with a touch of Torrified Wheat.

OG: 1.042      ABV: 3.9%      IBU: 76

**Long Time Coming APA** - A classic American Pale Ale featuring a blend of Centennial and Massachusetts-grown Cascade. Great for a half-pint or as the go-to beer for a session.

OG: 1.050      ABV: 5.1%      IBU: 32

**Double Dry-hopped New England IPA** - This double dry-hopped New England-style IPA combines traditional British malt and yeast with modern aromatic/citrus-forward hop varieties and hopping techniques popularized over the past few years by a number of breweries in NE – predominately VT/MA. This is a beer with lots of hop aromatics, a soft/juicy bitterness and a dry finish. The beer has been fined so the cloudiness typical w/the NE IPA style may not be present.

OG: 1.056      ABV: 5.8%      IBU:

Welcome to your first cask ale festival  
Julien Francis! Born 29 March 2016!

