

**Contact:**

Eric Radovich
Washington Beer Commission
Phone: (206) 795-5072
Email: eric@washingtonbeer.com
URL: www.washingtonbeer.com

April 13, 2016
For immediate release

The Washington Beer Commission announces
Collaboration Festival Beer List!
April 22-23, 2016 • South Lake Union Discovery Center Lawn

The Washington Beer Commission is proud to announce the beer list for the inaugural Collaboration beer tasting festival at the South Lake Union Discovery Center lawn (101 Westlake Avenue North, Seattle, 98109). The event will feature 50 Washington Breweries pairing up to create and pour 25 unique craft beer creations.

The two-day Collaboration Festival will open on Friday afternoon, April 22, at 4:30pm and the serve its creative brews until 8:30pm. On Saturday, April 23, the event will open at Noon - and craft beer will pour until 6pm.

Tickets are available now at washingtonbeer.com and are \$30 in advance or \$35 at the door. Admission includes a tasting glass and 8 tasting tokens. Each taste is 4 oz.

Additional tokens available to purchase for just \$2.00 each or three tokens for \$5.00.

Separate event tickets are required for each day if you would like to enjoy both days.

Belgian style beer is perhaps the most unique of all of the beer styles. As you look over the list of Washington Breweries and their Belgian style names imagine beers with flavors of orange zest, vanilla, toffee, cherries, chocolate, raspberries, citrus, apricot, or peppercorns, just to name a handful of the flavors infused in these amazing brews.

Complete event information and ticket purchase available at: washingtonbeer.com

2016 Collaboration Festival Beer List

1)Anacortes Brewery + Menace Brewing

Collaboration: Who Is Sheila Tantorino?

She has a delicate body, a crisp and bitter character and a scent of pineapple, nectarine and peaches. She's a SMASH (single malt and single hop) birthed in collaboration with Bellingham

Beer Lab / Menace Brewing and the Anacortes Brewery from Skagit Valley Copeland malt and experimental hop HBC-438. 4.2% ABV

Also:

Anacortes Whistle Lake Weizen 18 IBU, 4.6% ABV

Anacortes1516: This Year in Beer Series Marzen 22 IBU, 6.4% ABV.

2)Aslan Brewing + The North Fork Brewery

Collaboration: Nelson Sauvignon Blanc Dry Hopped Dark Sour

3)Bale Breaker Brewing + Reuben's Brews

Collaboration: CollaBEERation IPL

An India Pale Lager (IPL) is similar to an India Pale Ale (IPA) except that IPLs use lager yeast which adds a smooth crisp body to the beer, and produces less esters which allow the hops to shine through brightly. CollaBEERation pairs Reuben's Brews' house lager yeast strain with a light pilsner malt base and plenty of hops! The brew features Citra, Mosaic, and the experimental hop HBC344, which features berry notes that will work well with the Mosaic and lager character. It was dry hopped multiple times with Citra, Azacca and more Mosaic hops. In all, this beer contains more than 4 pounds of hops per barrel and exudes tropical fruit, citrus and pineapple notes.

Also:

Reuben's Gose

Reuben's Pilsener 35 IBU, 5.5% ABV

Bale Breaker Bottomcutter Imperial IPA 100 IBU, 8.2% ABV

Bale Breaker Dormancy Imperial Stout 55 IBU, 7% ABV

4)Backwoods Brewing + Ashtown Brewing

Collaboration: Ashwoods IPA 2.0

Citrusy and crisp. A perfect Summer IPA. 60 IBU, 7.5% ABV

5)Boundary Bay Brewery + Farmstrong Brewing

Collaboration: Salvador Sour Saison

A kettle-soured saison (w/ house Lactobacillus from Boundary Bay), 100% Skagit Valley Malts, Fr Tardiff du Bourgogne hops, and Imperial Organic "Citrus" Yeast- brewed at Farmstrong Brewing Co. 11 IBU, 6% ABV

Also:

Boundary Bay Cedar Dust IPA

Farmstrong NW Farmhouse 32 IBU 5% ABV

Farmstrong Stackin' Hay IPA 85 IBU, 6.8% ABV

6)Brickyard Brewing + Spinnaker Bay Brewing

Collaboration: Hibiscus Mistress

This French style Saison by Brickyard Brewing and Spinnaker Bay brewing is extreme, it has upfront lemon flavor and finishes with ground pepper notes. Post fermentation was infused with Hibiscus which created elements of tart and sweet notes that complimented this beer to create a flavorful and enjoyable drink.

Also:

Brickyard Craft Lite Ale 4% ABV

Brickyard Graham Cracker Brown Ale 6.8% ABV

Spinnaker Bay A Little Dinghy Blode Ale 30 IBU, 5.5% ABV

Spinnaker Bay Don't Panic Robust Porter 50 IBU, 7.6% ABV

7)Cash Brewing + Valhöll Brewing

Collaboration: Kitsap Tangerine IPA

Tangerine extract, Mandarina Bavaria Hops. This beer is hoppy with a tangerine taste. Valholl Brewery and Cash Brewery both believe we have a great spring beer that has a 6.5% ABV kick

Also:

Cash Nightgame Indian Brown Ale 72 IBU's, 6.3% ABV

Cash Home Run Red Ale- 17 IBU's/5.3% ABV

Valhöll Golden Warrior Ale 5.5% ABV

Valhöll Crimson Cove Smoked Rye

8)Chuckanut Brewery + Red Hook Brewery

Collaboration: Rauch Helles

Chuckanut and Redhook brewers have collaborated to create a smoky style Helles Lager. This beer captures the unique smoky flavors of the Rauch Lager with the gentle easy going nature of the Helles Lager. This interesting collaboration creates a golden beer with deep malty flavor spiked with mild smoky overtones due to the use of beech wood smoked malted barley. OG 11.5 Plato, 18 IBU, 4.7% ABV,

Also:

Chuckanut Marzen Lager 5.8% ABV, 25 IBU.

9)Cloudburst Brewing + Stoup Brewing

Collaboration: Fist Bump

The first rule of Fist Bump is: You do not talk about Fist Bump. OK, fine. Mutual respect and a shared fervor for delicious beer led to the creation of Fist Bump, a collaboration between Stoup and Cloudburst. Bittering with Warrior followed by generous additions of Simcoe, Mosaic and HBC 522 throughout the boil and in dry hopping create citrusy and tropical fruit aromas and flavors.

Also:

Stoup Bavarian Hefeweizen

Cloudburst Umm an IPA?

10)Diamond Knot Craft Brewing + Scuttlebutt Craft Brewing

Collaboration: Thai Me Up - A Thai inspired lager

Wanting to represent the light and delicate flavors of Thailand, this beer was brewed with jasmine rice and infused with lemon grass, galangal root, and kaffir lime leaves. Late addition hops of Sorachi Ace, Mosaic, and Citra, impart a bright and welcoming aroma.

15 IBUs, 5.0% ABV

Also:

Diamond Knot Binnacle Summer Ale 20 IBU, 5.5% ABV

11)Elysian Brewing + Bluebird Microcreamery & Brewery

Collaboration: "Split Personality" Bourbon Banana-Chocolate-Vanilla Stout

A hybrid between a German wheat and American stout. Liberal use of chocolate malt and roasted barley set the foundation for the classic banana flavors produced by the German yeast. Vanilla beans steeped in bourbon are the proverbial "cherry on top." Served with Bluebird Ice Cream as a float! 32 IBU, 6.9% ABV

12)Fish Brewing + Top Rung Brewing

Collaboration: The India Red Lager

A collaboration between five South Sound Breweries: Fish Brewing Company, Top Rung, Three Magnets, Harmon Brewing, and Pacific Brewing. The South Sound IRL is 6.5% ABV and 40 IBU.

Also:

Top Rung Prying Irons IPA 60 IBU, 6.7% ABV

Top Rung Lacey Dark Lager 27 IBU, 5.8% ABV

13)Flying Bike Coop + Lantern Brewing

Collaboration: Creature from the Bog: Greenwood Gruit

Brewed with the kinds of growing things that might have been gathered from the giant bog that Greenwood once was and at times still is, including peat, juniper branches, dandelions, rose hips, and perhaps other undisclosed, plant-derived material.

20 IBU 4.5% ABV

Also:

Flying Bike Pale Hoppy Thing-NW Pale Ale 50 IBU, 6% ABV

14) Georgetown & Two Beers

Collaboration: Juicy Hop Bomb Double IPA

Brewed from a blend of big single-hop-doubles from Two Beers and Georgetown Brewing. Equinox and Citra hops are combined with a simple malt bill to make a citrusy and fruity 8.5% brew.

15)Ghostfish Brewing + Seattle Cider

Collaboration: Gluten Free Graff (Beer-Cider Hybrid)

Gluten-free rice malt ale fermented with apple juice)

Pale in color, with a light body and a crisp refreshing flavor somewhere between a blonde ale and a dry cider. Crystal rice malt adds body and a unique sweet grain flavor to balance the dryness of the cider. Dry-hopped with Caliente hops for a juicy stone-fruit aroma, accentuated by subtle fruity esters from a British ale yeast. 25 IBU, 5.7% ABV

16)Hilliard's Beer + Wander Brewing

Collaboration: Pongal Kölsch

German-style Kölsch brewed with Jasmine rice. Crisp, clean, nutty flavors with sensations of fresh popped corn. 4.5% ABV

Also:

Wander Sour Cherry Millie 4.4% ABV

Hilliard's Picard Session IPA infused w/ Earl Grey Tea

17)Iron Goat Brewing + Everybody's Brewing

Collaboration: Everybody's Goat Gose

Gose finished with fresh lemon peel. 1 IBU, 4.5% ABV

Also:

Iron Goat Irish Kate Imperial Red 62 IBU, 9.2% ABV

18)Lazy Boy Brewing + Naked City Brewing

Collaboration: Tapioca Tart

Berliner Weisse Style Beer brewed with 65% Pale Malt and 35% Wheat. We added 16.5 lbs of Tapioca Pearls to the mash and Tapioca Malto Dextrin was added to the boil. This beer was kettle soured for 48 hours with Lactobacillus. The result is a beer that is bracingly tart and extremely refreshing. 4% ABV

19)Maritime Pacific Brewing + Roslyn Brewing

Collaboration: Boom Town Pre Prohibition Lager

Collaboration with Maritime Pacific Brewing Company

Old style lager.

Also:

Roslyn Dark Lager 4.8% ABV

20)Postdoc Brewing + Resonate Brewery

Collaboration: Gose

Brewed at Postdoc Brewing in collaboration with Resonate Brewery + Pizzeria, this distinctive beer incorporates blackberries, sea salt, and coriander into a crushably tart wheat beer. It pours a beautifully vibrant purple and welcomes you with aromas of fresh berry, citrus, and salinity.

With a sessionable ABV and a refreshingly bright acidity, feel free to thoroughly research this one over a few glasses in an effort to fully understand this unique style. 42 IBU 4.7% ABV

Also:

Postdoc Hogus Maximus Barriclus Tripe IPA 11.1% ABV

Postdoc Kilty By Association Wee Heavy Pro Am 29 IBU 7.65 ABV

21)Seapine Brewing + Standard Brewing

Collaboration: Basil Saison

Farmhouse-style Saison brewed with fresh Basil. Enticing basil aroma, clean malt body, delicately spiced lemony citrus flavor. A uniquely refreshing and drinkable Summer beverage. 20 IBU, 5.5% ABV

22)Silver City Brewery + Sound Brewery

Collaboration Sound City Wheatfist

This Collaboration is a blend of Silver City Hopfist Imperial IPA & Sound Brewery's Wheat Wine.

Description of each below:

Sound Brewery's 88 100% Wheatwine. 11.7%ABV 40IBU

A big wheatwine made from 100% malted wheat. A pure 100 % wheatwine is a rare treat, because they are notoriously difficult to brew without the right equipment.

The clean bready flavors are accentuated with Amarillo and Motueka hops for a wonderful apricot/melon aroma, and clean balanced finish for an 11.7% ABV beer.

Hopfist Imperial IPA

Something kinda MAD about the way that IPA's have come to be. Desensitized to balanced beers. What's become of subtlety? 8 HOP VARIETIES ARE NOT ENOUGH. WE NEED MORE.

NOTHING SEEMS TO SATISY. Rakau – Idaho 7 – Manderina – El Dorado – Melon – Wai Iti – Melon – Matueka 9% ABV – 82 IBU'S

Also:

Silver City Liquid Sunshine Belgian Tripel - 30 IBU's 9% ABV

Silver City Bourbon Barrel Aged Fat Scotch Ale - 30 IBU's 9.9% ABV

23)Rooftop Brewing + Lowercase Brewing

Collaboration Beer: Valley Girl Kolsch

You will, like, totally be so hoppy about drinking this bier! From the brewers at Lowercase Brewing and Rooftop Brew Co comes a modern Seattle take on an old style German kolsch. A little bit darker and hoppier than you would expect from a kolsch, this bier was brewed exclusively from ingredients grown in Washington's fertile valleys. Skagit Valley Malting's Copeland base and Alba dark malts are complimented with only a single hop, Yakima Valley's "Goldeneye" hops. 18 IBU, 5.2% ABV

24)Three Magnets Brewing + Triceratops Brewing

Collaboration Beer: Big Dumb Face Session Triple IPA

This is the Session Triple IPA you've been waiting for! Made in collaboration with the "up and coming" Triceratops Brewing Co. Loads of Lemon Drop, Chinook and Mosaic bellow huge fruity, dank, lemon cake and resin aroma and flavor; loosely anchored by a blend of pilsner, 2-row and rye malts for a big bitter and dry finish. #sodumbipa 8.5% ABV

Also:

Three Magnets Dry Hopped Brett Belgian Pale 5.4% ABV

Three Magnets Eastside Club Pale 5.6% ABV

Three Magnets 2014 Tart Helsing Junction Farmhouse Ale 6.8% ABV

25)Whitewall Brewing + Skookum Brewery

Collaboration Beer: Rollin' Down Rodeo Wit a Sasquatch

A White IPA brewed with Galaxy, Citra, and Mosaic hops. Conditioned on whole Mango and pink peppercorn.

Also:

Skookum Hoppy Lager

Whitewall Firetrail Smoked Strong Ale