

Tap 1

Apollo/Citra IPA

ABV 7.2



High Alpha acid Apollo hops gives this beer a strong bitterness, but it is compensated by the great flavors from the late-addition Citra hops.

Tap 2

Unassigned



Tap 3

Jalapeno Ale

ABV 6.0



Brewed with hot Jalapeno peppers from Tagg's garden. Tagg roasted, toasted, then froze the peppers to ensure all of the capsaicin and flavors were released. Their addition to the secondary fermentation gives this beer a nice hint of Jalapeno flavor and a slight spiciness that accumulates the more you drink.

Tap 4

Donna's Ale

ABV 5.1



Built because of a special request from Donna for an easy-drink'n citrusy beer. THANKS DONNA!



Tap 1

Apollo/Citra IPA

ABV 7.2



High Alpha acid Apollo hops gives this beer a strong bitterness, but it is

compensated by the great flavors from the late addition Citra hops

Tap 2

ID

Name



53



Jalapeno IPA



Description

A combination of Tagg's garden-fresh Jalapenos and dried COTS Jalapenos leaves that slight burn in the throat just begging to be quenched with more.

Cancel

Accept

Tap



Built because of a special request from Donna for an easy-drink'n citrusy beer. THANKS DONNA!

ABV 5.1

Search by: Name ▼



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Porter

1

Low Alpha acid German and Slovenian hops make this an easy-drinking beer. Slightly dry, this beer hosts several specialty grains that provide you with different flavors while drinking



ABV 8.1
IBU 24
Color 39
OG 1.072
FG 1.01

Brewed
10/22/2016



Apollo/Citra IPA

2

High Alpha acid Apollo hops gives this beer a strong bitterness, but it is compensated by the great flavors from the late-addition Citra hops.



ABV 7.2
IBU 73
Color 9.8
OG 1.061
FG 1.006

Brewed
10/17/2016



Jalapeno Ale

3

Brewed with hot Jalapeno peppers from Tagg's garden. Tagg roasted, toasted, then froze the peppers to ensure all of the capsaicin and flavors were released. Their addition to the secondary fermentation gives this beer a nice hint of Jalapeno flavor and a slight spiciness that accumulates the more you drink.



ABV 6.0
IBU 32
Color 7.7
OG 1.057
FG 1.011

Brewed
9/27/2016

+

**ID**

3

Name

Jalapeno Ale

Description

Brewed with hot Jalapeno peppers from Tagg's garden. Tagg roasted, toasted, then froze the peppers to ensure all of the capsaicin and flavors were released. Their addition to the secondary fermentation gives this beer a nice hint of Jalapeno flavor and a slight spiciness that accumulates the more you drink.

Notes

Brewed with hot Jalapeno peppers from Tagg's garden. Tagg roasted, toasted, then froze the peppers to ensure all of the capsaicin and flavors were released. Their addition to the secondary fermentation gives this beer a nice hint of Jalapeno flavor and a slight spiciness that accumulates the more you drink.

ABV

6

IBU

32

Color

7.7

OG

1.057

FG

1.011

Brewed

9/27/2016

Kegged

11/16/2016

Tapped

12/5/2016

Cancel

Accept