



# BUZZ PICKS



**JOEY**

## Real Ale Full Moon Pale Rye

5.7% ABV, American Rye Beer

An American Pale Ale with a good amount of malted rye creates Real Ale's Full Moon Pale Rye. Rye malt acts like wheat malt in beer, giving a fuller texture, and contributes a dry, bready flavor. These characteristics, combined with the traditional malt base of an APA provide a rich flavor base that the brewery can layer large amounts of American hop varieties onto. Willamette and Cascade hops add more flavor and aroma than bitterness, but do a great job of keeping the natural malt sweetness in check. Full Moon was a beer before its time; American brewers have just recently started using Rye in their hoppy beers to create the depth of flavor we've been enjoying in Texas for over a decade.

*"Apart from my obsession with the darker shades of the brewing palate, few things get me as excited as rye in a beer. I've been known to buy non-descript "closeout" beers if they advertise even the smallest addition of rye. So, for a beer like Full Moon, that is both expertly crafted and contains more than a small addition of rye, I am fanatic. Easily, my favorite beer produced year-round in Texas."*



**AUGUSTINE**

## Anchor Porter

5.6% ABV, Robust Porter

Produced for the first time in the early 1970s, Anchor Porter was the start of a trend in American brewed dark beers. Much more robust than the English porter predecessors, Anchor Porter is packed with large quantities of specialty roasted malts and American varietal hops. The result of this extremist viewpoint of the style is an intensely flavored dark beer that paved the way for other American craft brewers to create the rich, dark beers that we have come to know today. Anchor Brewing stands as a milestone in the development of the American craft brewing scene and Anchor Porter is just another part of that legacy.

*"Good taste, coffee and caramel. Not bitter at all."*



**AUSTIN**

## Great Divide Espresso Oak-aged Yeti

9.5% ABV, Imperial Stout

A recent addition to the award winning Yeti Imperial Stout family, Espresso Oak-aged Yeti adds the flavors of woody vanilla, toasted oak and heavily roasted espresso to the already rich and indulgent imperial stout base. Like a cup of the best coffee, Espresso Yeti makes a fine addition to breakfast or a great accompaniment to indulgent desserts. The brewery suggests eggs Benedict or crème brûlée, but a large slice of pecan pie would be unbeatable, unless you can find some bourbon chocolate pecan pie.

*"Honestly, one of my favorite coffee beers, it's big in taste and full of those great espresso flavors. This is truly a beer you can enjoy with breakfast or on a cool Fall evening."*



**JOSE**

## Lagunitas Little Sumpin' Wild

7.8% ABV, Belgian-style IPA

Second big sister of the unbelievably popular Little Sumpin' Sumpin' ale, Little Sumpin' Wild combines the wheat IPA base of Sumpin' Sumpin' with the yeast from Westmalle Trappist Monastery. The large amount of malted wheat provides a fuller, fluffy body and light tangy finish that provides a connection between the citrusy hops and spicy yeast. Lagunitas' mastery of bold hop usage in beers like Hop Stoopid and Maximus IPA translate into their Little Sumpin' Wild to create a beer that does have some bitterness, but has loads more hop flavor and aroma.

*"Can't go wrong with Lagunitas, ever. What really makes this one special is the Westmalle yeast they used. I love Belgian beers and the yeast really gives a good finish."*