

# SLO BREW

## Pilsner

Our nod to the Germans! Steve and Luis have gone back to basics with this beer, starting with 100% Pilsner malt and sticking to German Saphir hops, this is a true example of how a genuine Pilsner should be. Slightly soft back palate gives way to balanced earthy bitterness and finishes clean, leaving you with a mild biscuit aftertaste.

*Malts: Pilsner, Carapils*

*Hops: Saphir, Magnum*

*ABV 5.3% | OG 10.8° | IBU 20*

## Pale

A simple recipe of 2-row and Pilsner malts designed to lay a great foundation for showing off Steve's favorite Amarillo Hop, a difficult to source, delicately flavored hop that shows the gentle side of citrus bitterness as well as a beautiful dry finish.

*Malts: 2-Row, Pilsner*

*Hops: Amarillo*

*ABV 5.5% | OG 11.3° | IBU 25*

## Honey Blonde

Named after the Honey Malt that provides the soft backbone of this beer, our Honey Blonde is the gateway beer for the uninitiated Craft Beer drinker. This beer will open your eyes to what beer is really supposed to be: a unity of Malt, Hops and Water to create a delicious, easy going beer. If you're currently holding a bottle, put it down and order one of these!

*Malts: 2-Row, Honey Malt, White Wheat*

*Hops: Willamette*

*ABV 4.4% | OG 11.6° | IBU 35*

## Blueberry

Based on our Honey Blonde recipe, the Blueberry is as you would expect: a soft, approachable ale with just a hint of blueberry. Our goal is not to make a sweet-fruity beer but to infuse a light blueberry aroma into one of our most enjoyed beers, adding that little bit extra. Give it a shot, you'll be glad you did!

*Malts: 2-Row, Honey Malt, C-35, Naked Oats*

*Hops: Willamette*

*ABV 4.8% | OG 11.6° | IBU 20*

## CA Weizen

Our California-style wheat beer is a light ale with a generous portion of wheat malt. Where most wheats are cloudy and heavy, we've made ours refreshingly light while maintaining the fruity citrus flavors of the wheat, and dry, restrained hefe-yeast character.

*Malts: 2-row, Munich, Carapils, White Wheat*

*Hops: Styrian*

*ABV 5.6%*

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## Reggae Red

A true SLO Brew Original! Our Reggae Red is a hybrid between what you might expect from an American Amber and a Red Wheat. Combining over 7 different Malts, 3 different Hops and a few other secret ingredients, this beer has it all: sweet, earthy, bitter, malty, hoppy and more! Layers of complex ingredients and a dry finish leave you wanting more.

*Malts: 2-Row, Pilsner, C-77, Wheat, Carafoam, Munich, Rye*

*Hops: Magnum, Willamette, Styrian*

*ABV 5.0% | OG 12.2° | IBU 30*

## I.P.A.

The oldest standing recipe in the SLO Brew playbook, our IPA has been made in the same way from the same kettle for nearly 2 decades, and has collected numerous awards for its talent! Featuring up to 5 of the greatest American hops in all their aggressive citrus vulgarity, this is what a West Coast IPA should be. Try one, and discover why this is our most awarded and celebrated beer!

*Malts: 2-Row, Carafoam, Munich, C-75*

*Hops: Cascade, Chinook, Centennial, Willamette,*

*ABV 7.1% | OG 15° | IBU 80*

## Nitro I.P.A.

The very same award-winning IPA with a different method of carbonation. Utilizing nitrogen instead of CO<sub>2</sub> means that you get a creamier version of our IPA. With a smooth, thick head, the Nitro IPA is a fun take on our classic recipe.

*Malts: 2-Row, Carafoam, Munich, C-75*

*Hops: Cascade, Chinook, Centennial, Willamette,*

*ABV 7.1% | OG 15° | IBU 80*

## Oatmeal Stout

Big, bold, roasted and unabashedly dark! This is a true stout showcasing the traditional flavors of espresso, oatmeal and burnt sugar (but never going down the bitterness rabbit hole), always keeping itself balanced on the edge. Instant gratification in a glass!

*Malts: Marris Otter, Roasted Barley, Midnight Wheat, C-120, Munich, Oat*

*Hops: Willamette*

*ABV 5.7% | OG 14.8° | IBU 45*

## Imperial Reggae Red

Enjoy an 8 oz pour of Reggae Red's evil twin! This amped-up version of our classic original apologizes for nothing. Strong dark fruit flavors compete with heavy malting and double digits ABV. Can you handle it?

*Malts: 2-Row, Pilsner, C-77, Wheat, Carafoam, Munich, Rye*

*Hops: Magnum, Willamette, Styrian*

*ABV 10.0% | OG 1.096 | IBU 45*

## Seasonal

We're always brewing something special! Ask your server for details.

## Beer Flight

Choose Any 4 Beers! Ask your server for details