



THE 9TH ANNUAL

# BEERFEST



## TBBC | Gourds Gone Wild

**ABV: 6% IBU: 20 (INTERMEDIATE)**

THE SPICES REMIND US OF A HOMEMADE PIE, THE VANILLA & LACTOSE CREATE A SMOOTH & CREAMY, MEDIUM-BODIED MOUTH FEEL.

## GI | Oktoberfest

**ABV: 5.7% IBU: 23 (INTERMEDIATE)**

MODERATE BODY, BREADY MALT CHARACTER, BALANCED AND CLEAN BITTERNESS, WITH A CRISP FINISH



## Crooked Can | Burgermeister

**ABV: 6.2% IBU: 18 (INTERMEDIATE)**

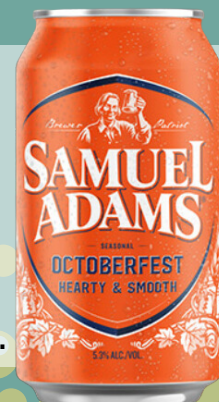
TRADITIONAL GERMAN-STYLE MARZEN MADE WITH MUNICH AND VIENNA MALTS FOR A RICH, MELANOIDIN COMPLEXITY.



## Samuel Adams | Oktoberfest

**ABV: 5.3% IBU: 16 (BEGINNER)**

ITS DEEP AMBER COLOR, MILD PLEASANT SWEETNESS, AND LIGHT HOP CHARACTER ARE A HEARTY SIGNAL TO CRISPER DAYS AHEAD.



## Blue/Point | Mother Pumpkin Ale

**ABV: 5.5% IBU: 25 (INTERMEDIATE)**

GOLDEN PUMPKIN ALE FEATURES ALL THE FLAVORS OF FALL: CINNAMON, NUTMEG, GINGER, AND ALLSPICE.

