



# FOOD FOR THOUGHT

An evening of tasting, talking,  
and tapping into local beers.



The following will be served at tonight's Beer Bash at the MIT Museum:

## **Aeronaut Brewing Company**

Hop Hop and Away, 4.6% ABV

*Light and hazy India Session Ale, packed with hop juiciness. Using only bare bones base malts and some slight accompanying specialty malts to spice it up, this malt profile shines through a very light smooth bitterness.*

Robot Crush, 5.1% ABV

*Classic light lager with citra hops. Substantial malt flavor and light body with a crisp and clean finish.*

## **Bantam Cider (gluten-free)**

Wunderkind, 6.0% ABV

*Bright and crisp and gently lingers on the palate. Made from a blend of local apples, slowly fermented to capture subtle esters, and delicately balanced with a hint of honey.*

Rojo, 5.4%ABV

*Tart & mildly sour with subtle cherry notes. Local heirloom and traditional New England Apples are slowly fermented with a hearty ale yeast and then aged with sour cherries and black peppercorns.*

Buzzwig, 5.5% ABV

*Juicy & unfiltered cider-style beer.*

Ginger Beer, 5.5% ABV

*Smooth & spicy cider.*

## **Down the Road Brewery**

Rasenmäher Kölsch, 4.5% ABV

*Feeling like an ogre? Relax and take a load off with a crisp, clean Rasenmäher Kölsch. This refreshing German ale is the pride of Cologne, where it has been brewed for hundreds of years. Rasenmäher Kölsch will state your thirst without overwhelming your palate.*

Seventh Star IPA, 6.5% ABV

*Seventh Star IPA boasts big, fruity hops with a refreshingly dry finish. Azaca and Idaho #7 combine in an intoxicating haze. Think wild strawberries and embrace the sublime.*

Strawberry Rhubarb Feyborn Berliner Weisse, 4.5% ABV

*Strawberry and Rhubarb dance madly with puckering tartness and a dry, wheaty finish in this delightfully fruity sour ale. Accessible for newcomers to the sour scene, yet nuanced and complex. Escape the mundane with a strawberry rhubarb Feyborn Berliner Weisse!*

## **Exhibit 'A' Brewing Company**

Goody Two Shoes, 4.5% ABV

*Our take on an authentic German Kölsch using traditional ingredients and process. Light, crisp and easy drinking.*

The Cat's Meow, 6.5% ABV

*Citra, Mosaic and El Dorado hops join together to make this a refreshing IPA with tropical fruit aroma and low bitterness.*

Leitmotif Opus 5, 5.0% ABV

*This light, sour dry hopped kettle beer has a kick of lemon tartness accompanied by a slight peppery note from the saison yeast. Fresh grapefruits and limes provide a tangy citrus infusion.*

## **Farmer Willie's (gluten-free)**

Farmer Willie's Craft Ginger Beer, 4.5% ABV

*Based on the recipe of Cape Cod goat farmer, Willie Fenichel, including real ginger and 75% less sugar than most ginger beers.*

## **Flying Dreams Brewing Company**

Dreaming of Summer, 5.8% ABV

*Light, crisp, refreshing American Saison whose subtle tangy flavor is as surprisingly delicious as it is light and thirst quenching.*

Pond Jumper IPA, 6.7% ABV

*Disc golfers love their juicy IPAs and this one was brewed for them. Passionfruit, grapefruit, mango, orange, and pineapple are just a few juicy words that apply here.*

My Precious Pilsner, 5.3% ABV

*Recreates the experience of tasting an authentic pilsner at the source. Light, fresh, crisp, with mild grain and noble hop aromas, and a nice bite in the finish. This is not the pilsner you are used to!*

Hop Tart #2, 3.4% ABV

*A kettle sour, Hop Tart is mashed and lautered normally, but then acidified (soured) with Lactobacillus and fermented with our American Ale yeast. A healthy dose of wheat smooths out the edges, and a plethora of hops are added for aroma.*

Smokeshow Brown Ale, 6.2% ABV

*Malty and smooth, yet very drinkable with a relatively dry finish. Brewed with hearty amounts of barley, oats, and wheat (and just a pinch of cherry wood smoked malt), this ale has beautiful complexity.*

## **Ipswich Ale Brewery**

Summer Ale, 4.9% ABV

*Hoppier than average blonde ale, unfiltered and light bodied, perfect for a hot summer day.*

Blueberry Shandy, 5.4% ABV

*A zesty, sweet shandy made with all natural lemon and blueberry flavors.*

Route 1A, 8.3% ABV

*Not all roads lead to our brewery, but Route 1A does! Our Double IPA has biscuit-y malt flavors and a citrusy hop bouquet.*

## **Jack's Abby**

Sunny Ridge, 5.1% ABU

*This aromatic lager features a sunshine hue, herbal noble hop nose, and a dry finish. We balance pilsner malt with a blend of European hops and polish it with extended periods of cold conditioning.*

Hoponius Union, 6.5% ABV

*Hoponius Union harmoniously combines lager yeast fermentation and West Coast IPA hops. Our India style Pale Lager is like a traditional IPA but with a twist – it's fermented cold and aged for extended periods.*

## **Lamplighter Brewing Company**

Group Theory, 5.3% ABV

*Wheat ale brewed with chamomile and honey.*

Lucid Nonsense, 6.5% ABV

*Oat IPA with El Dorado and Idaho 7 hops.*

Werewolves of Cambridge, 6.6% ABV

*Robust porter with flavors of dark fruit and treacle.*

## **Lord Hobo Brewing Company**

Hobo Life, 4.5% ABV

*Session IPA heavily dry-hopped with Citra. Notes of lemon-lime and grapefruit zest, with a dry, effervescent finish.*

Boomsauce Double IPA, 7.8% ABV

*A New England style IPA using 6 hop varieties lending to a citrus and tropical fruit finish.*

Glorious, 6.5% ABV

*Beautifully smooth New England style pale ale. Pours a hazy, pale straw color. A double dose of much sought-after Galaxy hops gives off a silky peach-mango-grape aroma, tropical fruit flavors, and elegantly soft mouth feel.*

## **Mayflower Brewing Company**

New World IPA, 6% ABV

*Loaded with Mosaic, Simcoe, Amarillo, and Citra in the whirlpool and dry hop creating huge flavors and aromas of pineapple and mango.*

Summer-Belgian Session Ale, 3.8% ABV

*Brewed with Belgian yeast, pilsner, rye and wheat malts, and plenty of American hops, this award-winning beer is light, dry and spicy.*