## **TACOMAC®**

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**ROASTED BARLEY**gives beer a bitter,
coffee-like flavor.

# SWEETWATER



### FESTIVE WINTER WARMER

7.7% ABV and 23 IBUs

Well, the temperature is dropping and the days are getting shorter. You know what that means don't you? It's time for Sweetwater's WINTER BREW... A full-bodied, high-octane brew capped off with their use of cinnamon and mace. This beer will warm you all the way to your bones. Brewed only one day a year. They only bottle 4200 liters, 550 12 oz. cases, and a handful of kegs, so get it while you can.

### BELLS



# DOUBLE CREAM STOUT

6.1% ABV and 25 IBUs

Named for its velvety smooth, creamy texture, this incredibly rich stout is brewed with 10 different speciality roasted malts chosen that impart notes of rich mocha and espresso. Dark and sweet tones intermingle with a soft, roasty finish.

### LEFT HAND



### FADE TO BLACK VOL. 5 BLACK RYE ALE

7.8% ABV and 40 IBUs

Summer is over, but cheer up pretty people, it's time for the newest installment in Left Hand's Fade to Black Series. This rye ale boasts a deep dark brown body with an off white head. This brew envelopes your nose with aromas of dark coffee, maple wood and hints of dark agave nectar. So put away the bathing suit, and sip on this black beauty while you watch summer fade away.

### FOUNDERS



### BREAKFAST STOUT

8.3% ABV and 60 IBUs

The coffee lover's consummate beer. Brewed with an abundance of flaked oats, bitter and imported chocolates, and two types of coffee, this stout has an intense fresh-roast java nose topped with a frothy, cinnamon-colored head that goes forever.

Dark ales, more a simple descriptor than a style designation for a particular type of beer. During the early days of the microbrewing movement in the United States in the 1980's, describing a beer as a 'dark ale' was a simple way of making plain the fact that the beer at hand was dark in color and therefore different from most beers then available. Many darker beers will use dehusked dark malts to avoid a clash between hop bitterness and the acridity that conventional roasted malts can lend to beers. Dark ale usually consumed during the colder months, came from the custom of brewing a stronger-than-normal dark ale for drinking against the chills of the coldest months of the year. This brewing tradition is as old as brewing in Northern Europe itself.