Product Information					Availability Calendar											
Flagship Beers	**Beer Style**	**Abv**	**IBU**	**NOTES**	**Jan**	**Feb**	**Mar**	**Apr**	**May**	**Jun**	**Jul**	**Aug**	**Sep**	**Oct**	**Nov**	**Dec**
Seventh Son	**American Strong**	**7.7%**	**40**	seven hops, aromatically hoppy, rich malts, jammy, not bitter, nutty												
Stone Fort	**Oat Brown Ale**	**5.0%**	**25**	inspired by traditional English browns, milk chocolate, faint sweet smoke												
The Scientist	**IPA**	**7.0%**	**70-80**	constantly shifting IPA, each batch w/one ingredient changed from the last												
Humulus Nimbus	**Strong Pale**	**6.0%**	**53**	berry-piney hops and light malts, toes the line between IPA and pale ale												
Monthly Limited Bottle and Draft Release																
Baphomet	**Belgian-Style Tripel**	**10.2%**	**35**	Complex fruit and spice nose, a zesty middle, finishes bitter and crisp, named after the devil												
Abbadon	**Belgian-Style Quadrupel**	**10.0%**	**30**	Named for an angel of destruction, dried fruit, bitter orange, white pepper												
Chester Copperpot	**Smoked Doppelsticke Alt**	**8.7%**	**62**	Sweet smokiness, clean bodied, herbal lingering bitterness												
TBD	**Belgian Brett Pale**	**6.0%**	**45**	Funky Orval inspired pale ale												
Jack in the Green	**Brettanomyces IPA**	**6.5%**	**75**	UK May Day celebration, fermented with wild "Brett" yeasts												
Syzygy	**DIPA**	**10.9%**	**120**	celestial alignment of pine, tropical fruits, mandarin orange & dry bitter finish												
La Mort	**Kettle Sour Saison**	**7.5%**	**45**	dry, spicy yeast flavors, lightly tart												
Laniakea	**DIPA**	**9.5%**	**100**	our galactic neighborhood the laniakea super cluster- a mosaic of galaxies.												
The Wild Hunt	**English Barleywine Style Ale**	**9.8%**	**55**	English countryside inspired- juicy cherry, deep rich caramel												
Wilderman	**Biere De Garde**	**7.6%**	**22**	Belgian strong ale released in the fall and named after European pagan traditions												
Bibendum	**American Stout w/ Cocoa**	**7.0%**	**20**	named after the Michelin Man- dark chocolate, light char, toasted bread												
Oubliette	**Imperial Stout**	**12.0%**	**100**	rich imperial- dark berries, dried stonefruit, cacao, coffee												
Ladies & Gentlemen	**American Barleywine Style Ale**	**11.0%**	**51**	inspired by New Years Eve- lime zest, vanilla cake												
Other Seasonal Bottle and Draft Releases																
Proliferous	**DIPA**	**8.3%**	**85**	lots of resinous pine, very citrusy and tropical in the nose												
Oast	**Session IPA**	**4.2%**	**40**	light oat bodied sessionable pale beer- named after buildings for drying hops												
Wuffles	**Golden Ale**	**4.5%**	**36**	golden ale with crisp, floral hops, breakfast cereal maltiness												
Brother Jon	**Belgian Blond Ale**	**6.3%**	**30**	easily drinkable with faint fruit and spice, crackery malt												
Goo Goo Muck	**Tart IPA**	**8.0%**	**50**	sour wort IPA and fruity, like citrus juice												
Abbey Normaal	**Belgian-Style Dubbel**															
Winterborn	**Golden Brett Ale**	**6.7%**	**70**	dry minerality, pineapple, light funk, faint spice, leathery finish												
Feral	**Brett Double IPA**	**8.9%**	**100**	Spicy yeast, a little funk(leathery), and ripe pineapple and mango												
Hadron's Collision	**Table Beer**	**3.4%**	**20**	low abv Belgian style ale w/blend of Saison & Brett yeasts												
Golden Ratio	**IPA**	**7.0%**	**68**	made with locally sourced honey- toasty malts, tropical fruit hops												
Plowshare	**Brett Saison**	**6.0%**	**30**	Idea of "swords to plowshares" wherein weapons are melted into farm tools												
4x4 SMaSH	**Single Malt Single Hop Session IPA**	**4.6%**	**20**	very fruity, berry, intense hop pungency, crisp crackery malt												
Sun Mouth	**Saison**	**7.8%**	**30**	juicy citrus, light dill and spicy peppery yeast character												
Smooth Pursuit	**Smoked Golden Ale**	**5.5%**	**25**	rich smokiness, similar to scotch, crisp, zesty orange hop flavor												
Tinkerton	**American Barleywine**	**9.4%**	**100**	hop bitterness and candy sweetness, caramelized figs piney orange rind												
Lost Sparrow	**Black IPA**	**7.0%**	**75**	lemon, orange rind, dill, cedar												
Timelord	**Dry Irish Stout**	**3.4%**	**32**	light bodied dry crisp roast, slight latic twang in the end												
Black Sheep	**American Stout**	**6.6%**	**22**	dry hopped stout that is lightly smokey, char, chocolate, spicy hops												
Mr Owl	**Double India Brown Ale**	**8.5%**	**73**	rich milk chocolate, tropical fruit, orange zest												
Rime	**Holiday IPA**	**6.5%**	**53**	bitter orange pith, faint fruity coriander and ginger												
Goblin King	**Belgian IPA**	**7.2%**	**65**	in honor of David Bowie's passing												
Other Beers																
Ausländer	**German Pale Ale**	**4.5%**	**40**	caramel, bitter, citrus-Wolfs Ridge collab for Columbus Beer Week '16												
Arrowhead Nelson	**Farmhouse IPA**	**7.6%**	**58**	intense white grape and bitter florals												
Bruiser	**Black IPA**	**6.7%**	**70**	hand picked Ohio blueberries- tangy jammy fruit and herbal fruity hops												
Cicada	**Brett pale**	**6.5%**	**30**	fermented w/house ale yeast & Brett- pineapple, citrus, dry mineral finish												
Clamps and Gaskets	**Kitchen Sink**	**5.5%**	**50**	random blend of malts and hops found laying around the brewery												
Dimple and Curl	**Smoked Porter**	**6.0%**	**35**	roasty, bitter, smokey herbal- full bodied and satisfying												
Don't Fence Me In	**SMaSH**	**5.1%**	**15**	fruity and floral from the Palisade, crisp toasty notes from the malt												
Empire of Spring	**Tea infused Golden Ale**	**4.9%**	**30**	uses a green Taiwanese Oolong tea in the kettle and the fermentor												
Empire State	**English Pale**	**6.0%**	**70**	lemon, cucumber, tea, honey-biscuit												
Été	**Ginger Saison**	**6.8%**	**32**	lightly spicy with Ginger and citrus- from the French for Summer												
Firecat	**Imperial Red**	**9.4%**	**106**	toasty/caramel malt, pine, citrus												
Future Boss	**Stout**	**7.6%**	**40**	Dark Horse collab beer- rich caramelly chocolate, toast, fruit												
Galloway Tale	**Scottish Stout**	**6.0%**	**20**	rich caramel malts, bitter heather herbal/floral finish												
Grave Blanket	**Dark Rye Ale**	**6.4%**	**60**	tangy pumpernickel bread, roast marshmallows												
HB37	**Imperial Stout**	**13.0%**	**105**	for the House Bill that removed the abv cap- fruity, sweet, boozy, chocolate												
Insatiable Hop Animals	**Red IPA**	**7.7%**	**120**	extremely hoppy w/ pine and tropical notes												
Irene's Revenge	**Blonde Strong Burton ale**	**8.2%**	**60**	inspired by an old English recipe- bitter, floral, hay, almond												
Keymaster	**Saison SMaSH**	**7.2%**	**35**	Homestead collab for Columbus Beer Week '15- peppery, fruity, dry												
La Petite Mort	**Kettle Sour session saison**	**4.1%**	**10**	noticable sour tang, dry white pepper spice, herbal citrus hops												
Little Long Way	**Cherry Gose**	**4.9%**	**18**	slightly tart, faint salinity, fruity coriander and cherry												
Mercury's Wage	**Session Saison**	**5.0%**	**22**	very crisp amber colored farmhouse, designed to be as floral as possible												
Mongrel	**Hoppy Red Ale**	**5.3%**	**43**	caramel and mellow chocolate maltiness with a piney fruity hop note												
New Horizon	**Rye Strong Ale**	**7.2%**	**30**	dry grass, bitter orange zest, rich caramel												
Oceania	**DIPA**	**9.0%**	**90**	tropical fruit and earthy bitterness- all hops from Australia and New Zealand												
Ootheca	**Saison with Spices**	**5.9%**	**34**	Saison inspired by typical witbier spices												
Palindrome	**SMaSH**	**5.0%**	**20**	experimental hop 07270 in development at Hopsteiner												
Pinecone	**SMaSH**	**4.5%**	**30**	all chinook piney goodness												
Prime Swarm	**Saison**	**7.0%**	**27**	dry finish, sweet honey aroma, yeast spice												
Ragana Yaga	**Wood-aged Baltic Porter**	**9.6%**	**28**	aged on oak and birch staves, rich dried fruit, light chocolate, restrained roast												
Rareed's ESB	**Extra Special Bitter**	**5.6%**	**31**	winning homebrew recipe from a SODZ english ale competition												
Rookery	**American Porter**	**7.3%**	**37**	mellow roast, lightly hoppy porter												
Scorched Earth	**DIPA**	**8.2%**	**95**	Land Grant Collab double IPA with agave nectar												

Sonder	**Spiced Belgian**	**7.7%**	**23**	malty and toasty with a nice spice-zest
Soothsayer	**Stout**	**7.0%**	**60**	bitter coffee and sweet milk chocolate
Wee Beastie	**Strong Scotch Ale**	**9.0%**	**30**	Cherrywood smoked malt, local raw honey, heather flowers
Woodwolf	**Wood aged imperial IPA**	**9.3%**	**120**	woody, vanilla, bitter pine, sweet citrus and tropical fruit
Willowolf	**Double IPA**	**9.3%**	**120**	archaic term for the hops because hop vines can choke willow trees