



proudly presents

THE PLANET BEER SERIES

all beers fermented with at least one yeast
then bottle- and keg-conditioned

- Mercury:** Belgian-style Small Beer spiced with Indian Coriander
 - Venus:** Belgian-style Quadrupel spiced with Star Anise,
aged in French oak Cabernet Sauvignon barrels
 - Earth:** Belgian-style Chocolate Milk Stout
 - Mars:** Belgian-style Imperial Red IPA
 - Jupiter:** Belgian-style "Champagne" Tripel
 - Saturn:** Belgian-style Harvest Ale
 - Uranus:** Belgian-style Ale with 100% Brettanomyces fermentation
 - Neptune:** Belgian-style Sour Dark Strong Ale,
aged in American oak whiskey barrels
- ...and to celebrate the one no longer classified as a planet
- Pluto:** Belgian-style Golden Strong Ale,
aged in French oak Chardonnay barrels with Brettanomyces

EARTH

5.0% ABV 2008
BELGIAN-STYLE CHOCOLATE MILK STOUT



LOGISTICS LOG:
incorporated the rich earthy
flavors of dark malted barley,
cocoa nibs + powder, and
Belgian yeast, increased
creaminess with lush lactose.
fermented + aged in stainless
steel vessel, conditioned in
bottle + cask.

much more research required.

Midnight Sun Brewing is fusing the art of brewing with rocket science. Wanna space out?

22-ounce Bottles
and Draft Kegs:

**LIMITED
RELEASE**



energy sources: pale two-
row malt, flaked barley,
chocolate malt, black malt,
Belgian malts. foremost
flavor contributors: cocoa
nibs + powder, EKG hops.
degree of intensity: 15 ibus.
instability factor: 5.0% abv.

brew date: 20080321
release date: 20080509

Mother Earth is the rich fertile
"living" planet. Our Earth
combines pale and dark malts
for essential body. Cocoa
nibs—decadent chocolate in
its most elemental form—add
distinction. Lactose creates
incredible creaminess. But
Earth gains real ground with
aging on Bergenfield cocoa.

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