



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

MARS

8002 • TTT • 4

BELGIAN-STYLE IMPERIAL RED IPA

DRY HOPPED WITH SIMCOE

LOGISTICS LOG:
designed to represent the
Red Planet --a Red Imperial
India Pale Ale--using a tirade of
wrathful American hops and an aggressive
Belgian yeast. fermented and aged in
stainless steel tank. conditioned via
secondary fermentation in bottle + cask.
means of attack is ambush.

no other data is available at this time.
approach with caution.

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,
Belgian malts. foremost

flavor contributors: simcoe,
columbus, EKG, amarillo.

degree of intensity: 85 ibus.

instability factor: 8.7% abv.

brew date: 20080208

release date: 20080411

Named after the Roman god of war, Mars radiates red color and brilliant beauty yet enrages the taste buds with wrathful force. This Imperial IPA seizes its intense bitterness from an immense amount of hops. Belgian yeast retaliates, adding complexity and character.