



BEER FLIGHT \$24

Sampler of eight Loma beers

BOYS CLUB

American Lager

ABV: 4.3% IBU: 13 SRM: 3.2 FG: 2.6

Grist: Pilsner, Flaked Corn, Flaked Rice

Hops: Tettnanger

Ales have been brewed in the US with adjuncts, like corn, since the late 16th century, but it was German immigrants that started to use the local ingredients to make pale lagers similar to what they made in Europe. Rice became a popular substitute for barley during WWII when grain rationing drove the price of barley up. Our version uses both corn and rice with the barley to balance the low level of hop bitterness and flavor

PICK 'EM UP

Pale Ale

ABV: 5.2% IBU: 37 SRM: 4.8 FG: 2.2

Grist: 2-Row malt, CaraRed

Hops: Magnum, Hull Melon, Mandarin Bavaria

The term "pale ale" first appeared around 1700, but was mainly used to describe any beer brewed with malt that was dried with coke, which resulted in a lighter beer than other popular styles of the day. During its over 300 year history across multiple continents, pale ale has seen many iterations. Loma Pale Ale is made with malt from both Germany and the United States and German hops that were bred from American varieties.

WARREN PEACE

Kölsch

ABV: 4.9% IBU: 25 SRM: 3.8 FG: 2.7

Grist: Pilsner, Vienna, Pale Wheat

Hop: Hallertauer Mittelfrüh

Kölsch is one of the few traditional German ales still brewed in Germany today. In response to the lager revolution in the late 1800s, the brewers in Cologne started to lighten the beer using modern pale malt and smooth it out using new lagering techniques. At Loma, we make this beer using a warm primary fermentation followed by an extended cold conditioning phase to combine everything that is great about lagers and a uniquely expressive ale yeast.

APPEASEMENT

IPA

ABV: 7.0% IBU: 50 SRM: 4.9 FG: 2.5

Grist: 2-Row, CaraRed

Hops: Magnum, El Dorado, Mosaic

American IPA (India Pale Ale) is a style of beer based on an English utilitarian beer style dating back to the late-1700's. With a high alcohol content and large amount of hops, it was designed to survive the long journey from Britain to India. Keeping true to the American version of IPA, we use a copious amount of modern American hops to make a hop forward beer with a massive amount of fruity aromas and flavors.

MIDDLE OUT

Vienna Lager

ABV: 4.5% IBU: 30 SRM: 10.8 FG: 3.2

Grist: Vienna, Pilsner, Munich I, Munich II, Carafa Special II

Hops: Tettnanger, Hallertauer Mittelfrüh

Vienna lager is one of the few beer styles with documented origins that can be traced back to the first brewer to ever make it: Anton Dreher in 1841. Dreher and his contemporary, Gabriel Sadlmayer II, who developed the Marzen style, are considered the pioneers of the modern amber lager category. This Vienna lager has a creamy, elegant malt backbone with an assertive, spicy bitterness that makes for a rich and refreshing beer.

THE GREEK GOD OF HOPS

Double IPA

ABV: 9.0% IBU: 76 SRM: 4.0 FG: 2.0

Grist: 2-Row, Dextrose

Hops: Magnum, Amarillo, Centennial, Columbus

Big double IPA with floral, pine, and lemon hop aroma and a dry, bitter finish. The favorite style of Loma owner and former major league all star, Kevin Youkilis. He was affectionately coined, "The Greek God of Walks" early in his career and this beer carries on that tradition....albeit in a much hoppier way.

REBEL ALLEY

Scotch Ale

ABV: 5.3% IBU: 18 SRM: 17.8 FG: 3.2

Grist: Golden Promise, CaraMunich III, Munich I, Dark Crystal, Pale Chocolate-

Hops: Warrior

While Scotland has a very long brewing history dating back to the Neolithic period, the current styles of beer it's associated with became prominent at the beginning of the 18th century. Taxes on brewing were some of the lowest in the UK and there was no tax on malt. Our Scotch Ale is a showcase of classic malts from the UK, which give it a rich, toasted caramel, biscuity flavor, with enough hop bitterness to keep it dry and refreshing.

RANDOM ACCESS MAMMARY

Milk Stout

ABV: 4.7% IBU: 38 SRM: 30 FG: 5.9

Grist: 2-Row, CaraMunich III, Carafa Special II, Pale Chocolate, Roasted Barley, Lactose Hops: Warrior

Milk stout is currently celebrating its 100th anniversary of being brewed commercially in the UK. This is well documented because it infringed on a patent for adding lactose to beer, owned by John Henry Johnson. Johnson believed that when the lactose was added to the beer, it would help nursing mothers and people with illnesses. Loma's milk stout uses lactose to balance the roasted grains with a rich, creamy sweetness.