



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

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.

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.

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, Mandarina 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.

CONDITIONS ARE PERFECT

Festbier

ABV: 5.4% IBU: 21 SRM: 6.1 FG: 3.0

Grist: Pilsner, Munich I, Vienna

Hops: Tettnanger, Hallertauer Mittelfrüh

Oktoberfest started in Germany in 1810 with the public marriage celebration of Prince Ludwig of Bavaria and Princess Therese of Saxony-Hildburghausen. By the end of the 20th century, Munich brewers started to change the beer to keep the traditional flavor but make it less filling. Loma Oktoberfest takes cues from the modern versions currently found in Munich, delivering the rich malt and spicy hop character without being too heavy.

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.

ROLL ALONG

American Porter

ABV: 6.0% IBU: 26 SRM: 28.3 FG: 4.1

Grist: 2-Row, Munich I, Crystal T50, Chocolate, Carafa Special II

Hops: Warrior

The Porter style was developed in London in the early 1700's and earned its name because of its popularity with the street and river porters in England. Porter was the first English beer style that was aged at the brewery instead of in the cellars of the pub serving the beer. Loma's American Porter has more alcohol and bitterness than its English counterpart, but still has the classic grainy, burnt, dark chocolate malt character.