

**Sheets beer sales near me 2020 schedule of events**

I'm not a robot!



## SEASONAL & FEATURES

**APRICOT HARVEST ALE** - SMUGGLERS TRAIL BREWERY | LANGLEY, BC | 4.5% | IBU 20 | 5.25  
LIGHT BODIED ENGLISH ALE PACKED FULL OF JUICY APRICOT. LIGHT, FRUITY AND EASY DRINKING.

**BEACH CRANBERRY MANDARIN RADLER** - STRATHCONA BEER CO. | VANCOUVER, BC | 4.0% | IBU 15 | 5.25  
A PRECISE BLEND OF BEER, FRESH CRANBERRY AND MANDARIN ORANGE JUICE. A LIGHT AND  
EFFERVESCENT BEER THAT IS EASY TO DRINK AND IS THIRST QUENCHING WITH A TART,  
CLEAN FINISH.

**BELSNICKEL WINTER SAISON** - HOUSE OF FUNK BREWING | N. VANCOUVER, BC | 6.8% | IBU 25 | 6.30  
A BARREL FERMENTED, DARK SAISON SPICED WITH ORANGE PEEL AND CINNAMON. FERMENTED  
IN FRESH RED WINE BARRELS FOR 2 MONTHS ON A HOUSE SAISON CULTURE.

**BLACK MAMMOTH WINTER ALE** - FERNIE BREWING CO. | FERNIE, BC | 8.0% | IBU 25 | 5.65  
A STRONG WINTER BLACK ALE. WITH ADDITIONS OF CHOCOLATE MALT, PLUS DARK ORGANIC  
COCOA AND SEVILLE ORANGE PEEL. AGING ON OAK ADDS SMOOTHNESS AND COMPLEXITY.

**GRAPEFRUIT ALE** - WHISTLER BREWING CO. | WHISTLER, BC | 5.0% | IBU 14 | 5.25  
BEGIN WITH A MALTY BLONDE ALE, THEN ADD GRAPEFRUIT ZEST, A LITTLE CORIANDER AND TWO  
TYPES OF HOPS TO FINISH IT OFF. THE RESULT IS A REFRESHING GRAPEFRUIT AROMATIC, LIGHTLY  
HOPPED, WITH A CLEAN CITRUS FINISH.

**FRESH HOP 2020 PALE ALE** - BRIDGE BREWING CO. | NORTH VANCOUVER, BC | 4.7% | IBU 40 | 5.65  
AROMA AND TASTE OF CITRUS, GRAPEFRUIT AND PINE COME THROUGH FROM A LARGE  
WHIRLPOOL ADDITION OF FRESH CASCADE AND CENTENNIAL HOPS.

## SOURs

**ALMOND OAT SOUR** - DESCHUTES BREWERY | BEND, ORE | 4.3% | IBU 10 | 6.30  
BISCOTTI-LIKE ALMOND AND COOKIE MALT CHARACTER IN THE AROMA FINISHES INTRIGUINGLY  
TART WITH A BALANCED SWEETNESS.

**CHAKA KHAN V4** - HOUSE OF FUNK BREWING | NORTH VANCOUVER, BC | 6.0% | IBU N/A | 6.30  
BREWED WITH OATS, RAW WHEAT, AND LACTOSE MILK SUGAR, CHAKA KHAN WAS LIGHTLY SOURED  
WITH OUR HOUSE LACTO CULTURE AND AGGRESSIVELY HOPPED IN THE WHIRLPOOL WITH GALAXY  
AND ENIGMA. AFTER FERMENTATION, CHAKA WAS DOUBLE DRY-HOPPED WITH BELMA, GALAXY  
AND ENIGMA, AND THEN FURTHER CONDITIONED ON ORANGE PEEL.

\* **COMBAT WOMBAT** - ROGUE ALES | NEWPORT, OR | 6.7% | IBU 49 | 8.25  
WEIRD & WONDERFUL FUSION OF HAZY IPA AND SOUR ALE BREWED WITH GRAPEFRUIT AND  
BLOOD ORANGE, THEN DRY-HOPPED WITH AUSTRALIAN HOPS.

**CRANBERRY ORANGE SOUR** - MOODY ALES | PORT MOODY, BC | 6.3% | IBU N/A | 6.30  
A BRIGHT & SOUR BREW, BURSTING WITH CRANBERRY TARTNESS FINISHED WITH SUBTLE  
ORANGE NOTES.

**CRANBERRY-RHUBARB SOUR** - LONGWOOD BREWERY | NANAIMO, BC | 4.2% | IBU 6 | 5.25  
STARTS TARTLY AND STAYS SOUR, THIS EDITION FEATURES A WILD STRAIN OF LACHANCEA spp.  
THE RESULTING GOLDEN ALE IS THEN CONDITIONED ON HEAPS OF YELLOW POINT CRANBERRIES  
AND CHUNKS OF RHUBARB.

**CURRENT SOUR** - RUSSELL BREWING CO. | SURREY, BC | 5.5% | IBU 10 | 5.65  
A SACC-TROIS SOUR WITH 840LBS OF RED AND BLACK CURRANTS. WITH A LIGHT GRAIN BILL OF  
FLAKED AND MALTED WHEAT.

**DINOSOUR BLACKBERRY SOUR ALE** - PHILLIPS BREWING | VICTORIA, BC | 4.2% | IBU N/A | 5.65  
POURS A BEAUTIFUL PALE PINK COLOUR WITH AROMAS OF WATERMELON, BLACKBERRIES AND  
SOUR APPLE. SHARP CARBONATION AND LIGHT IN BODY, A FIRM SOUR FLAVOUR IS BALANCED  
WITH MODERATE FRUIT SWEETNESS, FINISHING PUCKERINGLY DRY.

**GOLD SOUR** - FIELD HOUSE BREWING CO. | ABBOTSFORD, BC | 10.0% | IBU 0 | 5.65  
LIGHT IN COLOUR BUT BOASTS HUGE AMOUNTS OF PEACHES, A TOUCH OF APRICOT AND IS  
ACCENTED WITH FRESH LEMON ZEST. DECEPTIVELY FLAVOURFUL AND WITH A STRONG ALCOHOL  
BACKBONE THIS SOUR IS BOTH EASY DRINKING AND REFRESHING YET SHAREABLE.

**GOSE WITH BLACK LIME** - LUPOPO BREWING CO. | VANCOUVER, BC | 4.4% | IBU N/A | 5.65  
BLACK LIMES ADD A FUNKY COMPLEXITY THAT PAIRS PERFECTLY WITH THE ADDITION OF PINK  
HIMALAYAN SEA SALT AND MALTED WHEAT. LIGHT, REFRESHING, TART AND TASTES ALMOST  
EXACTLY LIKE A MARGARITA!

**NECTAROUS** - FOUR WINDS BREWING CO. | DELTA, BC | 5.5% | IBU 6 | 6.30  
IN PURSUIT OF SOUR, COMPLEX ACIDITY BALANCED BY TROPICAL FRUIT ESTERS, GIVES  
WAY TO A CLEAN, TART FINISH.

**PENELOPE THE TART** - STRANGE FELLOWS BREWING | VANCOUVER, BC | 4.5% | IBU N/A | 6.30  
A SOUR GRISSETTE BASE WITH PASSIONFRUIT ADDED. THE RESULT IS A LUSCIOUS FRUITY PERFUME  
OLLOWED BY BRIGHT BUT SOFT TROPICAL CHARACTER.

**P.O.G SOUR** - DEEP COVE BREWERS | NORTH VANCOUVER, B | 5.0% | IBU N/A | 5.25  
THIS KETTLE SOUR IS FERMENTED WITH PASSION-FRUIT, ORANGE AND GUAVA. THE ADDITION OF  
LACTOSE SUGAR BALANCES OUT THE OVERALL TARTNESS AND ADDS A LASTING SWEET FINISH.

**TART CRANBERRY ALE** - TRADING POST BREWERY | LANGLEY, BC | 5.5% | IBU 6 | 6.30  
MADE WITH REAL CRANBERRY PUREE, THIS BOLD, TANGY, FRUITY WHEAT ALE FEATURES A  
MEDIUM MALT BODY WITH A BOLD TART CRANBERRY FLAVOUR.

**YOGA PANTS #2** - RUSSELL BREWING CO. | SURREY, BC | 5.0% | IBU 12 | 5.65  
A SOUR BEER WITH JUICE FROM YOUR FAVOURITE DIRT STICKS, CARROTS! ALSO, A LITTLE BIT  
OF FRESH PRESSED GINGER.



