



JOIN THE HERD

BEER MENU & JUDGES GUIDE

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BOOTH #	ABV	IBU	BOOTH #	ABV	IBU	BOOTH #	ABV	IBU
1 Brew Lab			4 Dock Dogs Beer <i>Pat Davis</i>			9 All Thumbs Brewing <i>Brian Hann</i>		
a Blueberry Orange Amber Wheat <i>Kevin & Laura Combs</i>	5.0	21	a "Dog Paddle" Sour Strawberry Blonde	4.7	20	a Coconut Hibiscus Witbier	5.0	15
b Irish Coffee Stout <i>Jenna Munoz & Kevin Combs</i>	4.5	10	b "Muddy Paws..." Chocolate Cream Stout	5.4	22	b Munich Pale-ish Ale	6.0	47
c Rye IPA <i>Jenna Munoz</i>	7.3	54	c "Wake Zone Wheat" Citrusy American Wheat	5.0	22	10 Sunflower Prairie Brewing <i>Mike McVey, Tim Squires, Jason Leib</i>		
d Rosemary and Rye Saison (Jenna's version) <i>Jenna Munoz</i>	5.6	27	d "Let's Get Weird" Blood Orange Kombucha	<1	0	a Monksheaven - Single Trappist	4.5	25
e Queen Ann's IPA w/ Sasionsteins monster yeast <i>Chef Carl Kraus</i>	7.0		4 Sandhills Brewing <i>Jonathan & Lua Williamson & Jonathan Fiser</i>			b CarHop OG - Cherry Lime Berliner	3.5	0
f Queen Ann's IPA w/ Omega's West Coast Ale yeast <i>Chef Carl Kraus</i>	7.0		e "Spruce Tip Saison" saison brewed with spruce tips	5.2	30	c Light & Innocent - Hoppy Wheat	4.5	35
g Castle Black, Imperial Stout <i>Elijah Spurgeon</i>	9.9	35	f "Sour Saison with Guava" oak-fermented saison	5.5	22	d Ugly Brown House - Coffee Brown Ale	5.0	25
h Lemon Drop, Dry Hop, Pale Ale <i>Elijah Spurgeon</i>	5.5	40	g "Flanders Red"	6	10	e Froats - Oated Cryohop IPA	6.0	60
i Cantankerous Monk Belgian Pale Ale <i>Clay Johnston</i>	5.8	36	h "Wine Barrel-aged Flanders"	6	10	11 Mount Anderson Brewery <i>Dave Anderson, Jeremiah Mount</i>		
j Encore Coffee—Brew Lab Collaboration Cream Ale w/ Encore's Colombia Tatamo coldbrew <i>Mike King, Max Carroll</i>	5.5	33	i "Barrel-aged Flanders Red"	6	20	a Vanilla Milkshake Porter (D.A.)	5.5	25
k Encore Coffee <i>Mike King</i>			j "House Wren" soft pale ale w/ Simcoe, Mosaic	4.9	44	b "2 Hit Wit" Double Witbier (D.A.)	7.7	20
Encore's "Sound Check" cold brew blend on nitro	0.0	0	5 Black Knuckle Brewing <i>Lance Rupert and Peter Blochberger</i>			c Mandarin Belgian Blonde (J.M.)	6.2	24
2 Hop Mavens <i>Mary Baker & team</i>			a Broken Cask' Deep Scotch Ale w/OBAN Scotch whiskey	9.2	22	d "Sweet Tart" Pomegranate Blackberry Berline Weisse (J.M.)	3.4	11
a Knackered Nights-Coffee Brown w/ Second Best Coffee	5.2	23	b The Backup Pale Ale'	5.5	45	12 Outfield Brewing <i>Mike Schlesener, Beau Martin, Greg Bush</i>		
b Legless Noble - English IPA	6.1	33	c Pineapple Punch' Belgian French Saison	4.9	21	a "Fall Classic" - Oktoberfest	6.2	33
3 Johnson County Brewing Society			6 Bond Brews <i>Leah & Tom Bond</i>			b "Cactus League" - Hatch Chile/Cream Ale Cervesa	6.0	35
a Basil Cucumber Gose <i>Kevin Thuringer</i>	4.0	0	a PlainJane Caramel Cream (contains wheat)	3.2		c "Dead Red" - Red IPA	6.3	59
b Sunshine Saison <i>Jim Howe</i>	5.3	24	b Mothership GF Ale	2.3		d "Moonshot" - Saison / Farmhouse Ale	6.8	54
c Sandhills Brewing/JoCo Brewing Society "Barrel-Aged Dark Strong Ale" <i>Jonathan Williamson</i>	9	60	7 Hillside Homebrewery <i>Aaron Hill</i>			13 Stranger Creek Brewing <i>James Downing</i>		
d Stone Dragon Brewery/JoCo Brewing Society Lemon SMASH Session Ale <i>Ken Schmidt</i>	4.3	45	a "Triple Chocolate Milk Stout" - Dessert in a glass	7.2	22	a Not Your Children's Kool-Aid Blood Orange Hibiscus Wit	5.1	13
e Sharky's Brew Tank/JoCo Brewing Society Green Apple Rye <i>Rick Borkowski</i>	5.5	39	b "Dark Side of the Saison" - Malty & Dark	10.9	23	b Garden Thyme- Saison with Herbs	6.3	37
f Cloudy w/ a Chance of Razz - wheat w/ raspberries <i>Brian Hensley</i>	5.2	22	c "The BOD aint got no gluten" - Gluten Free Ale	5.3	29	c Back Yard Blonde- American Blonde	5.5	14
			7 Canyon View Brewery <i>Jeff Martin</i>			d Funky Cold Mosaic -Saison	8.2	36
			d The Angry Pearl - Oyster Stout	5.0	35	14 Billygoat Brewery <i>Bill Embry</i>		
			e Festivus for the Restivus II - Oktoberfest	5.0	18	a Holidayze - Spiced Brown Ale	6.5	48
			8 Lumberjack Lagers <i>Andrew & Allison Lagerstrom</i>			b Prost! - Oktoberfest	5.5	24
			a Felling Timber, IPA	7.6	57	c Imperial Brown/Altbier barrel aged - Limited Qty <i>Bill Embry and Rob Thiessen Collaboration</i>	7.8	40
			b Scary Stories By The Campfire, Smoked Porter	6.4	40			
			c Paul Bunyan's Flapjacks, Brown Ale w/ Maple Syrup	5.4	20			
			d Babe the Blue Ox, Blackberry Wheat	5.5	23			

continued...



PLEASE DRINK RESPONSIBLY

BOOTH #	ABV	IBU	BOOTH #	ABV	IBU	BOOTH #	ABV	IBU
14 Beyond the Arc Brewing Co. <i>Rob Thiessen</i>			23 Sharky's Brew Tank <i>Rick Borkowski</i>			32 Flustercluck Brewing <i>Ryan Myers & James Price</i>		
d "Trifecta IPA"- IPA with Magnum, Simcoe & Mosaic	6.8	90	a JAWS: Great NE IPA	7.0	70	a Hillbilly Bourgeois - Kentucky Common	5.3	26
e "Alterior Motive"- German Altbier	6.3	35	b Tropical Shandy: Cream Ale w/Pineapple & Orange	5.0	28	b Sassy Saison - Ginger/Peach Saison	5.9	20
15 Novus Initium <i>Justin Chamberlain, Justin Onwiler, Will Crapsler</i>			c Dive Deep In Cider: Hard Cider w/Strawberry & Kiwi	9.0	0	c White Girl Wasted - Surprise Brew	13.0	0
a WWJD (Super Saison)	10.5	53	24 Lost Trail Brewing <i>Patrick Hale</i>			<i>Ryan Myers & James Price</i>		
b Cuban Express (Espresso Stout)	6.8	62	a Campfire Juice New England X2 IPA	9.2	77	33 Servaes Brewing Co. <i>Courtney Servaes & Bowe Neuenschwander</i>		
c Strider (IPA)	6.9	92	w/ Citra&Mosaic			a Swoosh! NEIPA (C.S.)	8.0	80
d Sporting Hops (DIPA)	8.0	100+	24 Two Matt's Brewing Company <i>Matt Berkey</i>			b Fruit Punch Gose (C.S.)	4.5	0
16 Krakkrit Brewing Company <i>Jason Curtright</i>			b Ginger Blonde Ale (Lemon, Ginger, Cascade Hops)	4.9	22	c Grape Belgian Golden Strong (C.S.)	8.5	21
a Zitrone Radler - Weissbier and Lemonade	3.6	10	c Killer Koala Ale (Lime, Kiwi, Motueka Hops)	5.3	26	d M�nage � trois (B.N.)	5.5	22
b Dubbel Loop - Belgian with a twist and a few loops	7.3	21	25 Sarpinos Pizza & Experimental Beverages			e Cherry Pie Hefe (B.N.)	5	22
c Chocolate Peanut Butter Stout - w/ Cacao Nibs & PB	5.4	20	(sponsor) <i>Ben Everblue</i>			34 Cracking Cask <i>Tim Ryan</i>		
d Smokie The Beer—Smoked Milk Stout Collaboration	6.1	14	a Sunny Day Chocolate Stout	7.5	24	a Cloudy Delight (Batch 4) NE IPA in a CASK!	6.3	45
<i>Jason Curtright & Ed Irvine</i>			b Vasara 2.0	4.6	25	b Daytime Darkness American Porter	5.5	34
17 Casual Animal <i>Kyle Gray & Eric Smth</i>			c Oaxacan Mojito Style Skeeter Pee	9.5	0	c Margarita Radler	4.6	12
a Moon Rocket Fuel (Astronaut Ice Cream Ale) (K.G.)	6.0	21	26 Project 88 - Grandstand Glassware and Apparel (sponsor)			d Stone the Crows 2016 English Barleywine	9.6	60
b Bear Hug Multigrain Brown Ale (K.G.)	5.4	42	<i>Phillip Smith, Eric Frye, Jake Sommerfield, Mike Strano</i>			e Three Berry Berliner Berline Weisse with Fruit	3.5	0
c "Margaritaville" Gose brewed w/ margarita flavors (E.S.)	5.0	0	a "Mint Beer, The Beer with Mint"	5.6	31	34 Beer Farm <i>Jim Dore</i>		
d "Wit Dangerfield" Belgian Witbier (E.S.)	5.5	12	b Freeloadin' Grandpa Joe - Hard Cider w/ Cherry	7.0	0	f "New England Hop Chowdah" New England IPA	6.5	60
18 Wild Plains Brewery <i>Jeremiah Ryden</i>			c Twisted Ginger—Ale w/Ginger & Lemongrass (radler)	4.6	6	g "Ferdinand El Dulce" Oak-Aged Stout w/ Spices	10.5	45
a "BA Royal Barleywine" Barrel Aged Barleywine	11.4	90	27 BYOBKC <i>Jeremiah Fiegl</i>			h "Koytenberry" Dutch Farmhouse Ale w/ Cranberry	5.3	25
b "Chloe w/ Traminette Grapes"-Saison	7.2	39	a Hawaiian Dreams - BA Coconut Porter w/ Rum & Bourbon	5.8	29	i "6 Levels of Pie" (Collaboration w/ Cracking Cask)	5.5	17
c "DDH Punch Drunk Kiss" NEIPA	6.9	63	b Motor Boatin' - Peach Gose	4.9	0	<i>Jim Dore & Tim Ryan</i>		
d "Prince Ludwig" Oktoberfest	5.9	29	c Gotlandsdricka	6.0	36	35 Fermenting Minds <i>Tyler Walker, Levi Thurston and Darren Papek</i>		
19 B5 Brewing <i>Mike & Rick Blinn</i>			d Imperial IPA	9.8	96	a Not Your Average Cream Ale - Cream Ale	6.6	19
a Rye IPA	8.7	64	28 Balls & Brains Brewery <i>Shawn Purvis, Chris King</i>			b This Lager's for You - Lager	5.1	14
b Fall Ball, Oktoberfest	5.2	26	a Imperial IPA	9.8	96	c Forbidden Fruit - IPA Radler	7.2	87
c Ball Buster, Nutcracker American Stout Ale	7.4	40	29 3 Trails Brewing <i>Kyle Weinand & Matt Medley, Brian Clark</i>			36 SchuBrew <i>David Schumacher</i>		
20 50/50 Brewing <i>Nathan Dismang and Lincoln Purvis</i>			a Truman's Slow Stroll White IPA - Smooth Light	6.5	78	a Pumpkin Milkshake —NE style w/pumpkin spiced latte	5.6	35
a "Dirt Trail Pale Ale " Dry Hopped APA	5.4	37	b Westward Wit - Loaded with Fresh Oranges	7.0	18	b Lenexa Wine Barrel Project – Collab. Fanders Red	6.7	10
b "Helles Yeah, Brother" German Helles Beer	4.7	17	c Manhattan Project - Raspberry Lemon Saison	6.0	20	c Barley Wine – Big rich malty w/ hoppy background	10.5	57
21 Helpful Boxer Brewing <i>Jenny and Bart Campbell</i>			30 Papa Keno's <i>Steve Robson & Team</i>			36 Missouri Mashers <i>Adam Schwarzel</i>		
a "Touch of Grisette" Kettle Sour Grisette	5.0	17	a Scotch ale	7.4	45	d 6 Day Hefe	5.4	15
b "Live Free or Die" New England IPA	6.8	66	31 Flavorworks Brewing Company <i>Andrew Friling</i>					
c "Dotte Life" Vienna Lager	5.7	26	a "Galactic Concoction" NE IPA w/ galaxy hops	6.7	34			
d Helpful Boxer Brewing Sour Project	7.0	0	b "Oath of Mostra" Double IPA w/ mosaic & citra hops	8.2	40			
22 Alanthus Brewing Co <i>Stason Gregory</i>			c "Peachie!" Peach Milkshake NE IPA	7.2	34			
a ABC Bavarian Dunkle - A Dark Lager	5.8	22						
b ABC RedHot Apple Cider	7.0	0						
c ABC Eclipse Plum Sour - A Dark Plum Sour	8.0	20						

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