

# Odd Bird Brewing

## Tap List - May 26th

### 1. One Odd Year '22

Our 2nd Anniversary Belgian-Style Quad. A Dark Strong Ale, brewed in the Belgian tradition of a simple recipe with the very best ingredients. Complex but balanced, with aromas of sweet, dark dried fruit and a smooth rich flavor. A nod (more like a stumbling bow) in the direction of the beers that got us into beer in the first place.

Malt: Franco-Belges Pilsner Malt, Biscuit Malt

Hops: German Northern Brewer

Other: Belgian Candi Syrup

Yeast: ECY09 Belgian Abbey

ABV: 11%

### 2. Extraordinary Machine

A Modern IPA with a boatload of New Zealand hops.

Hops: Nelson Sauvín, Rakau

Malt: Maris Otter, Wheat Malt

Yeast: ECY21 Kölschbier

ABV: 6.4%

### 3. Obscured by Clouds

Our traditional Belgian-Style Witbier. Brewed with fresh bitter orange peel and coriander. Balanced, smooth and classic.

Malt: Pilsner Malt, Flaked Wheat, Wheat Malt, Flaked Oats

Hops: Belma

Yeast: ECY Wit

Other: Fresh Seville orange peel, coriander seeds

ABV: 4.9%

### 4. All Neon Like

Passionfruit Sour Ale - A wheat-based beer with active Lactobacillus and Passionfruit added in the fermenter. It is crisp, tart, refreshing and very Passionfruity (if that is a word).

Malt: Wheat Malt, German Pilsner Malt

Hops: ?

Yeast: Belle Saison

Other: Omega Lactobacillus Blend, Passionfruit

ABV: 5.5%

### 5. Mumbletypeg

A British Style Tavern Stout. Dry and roasty without ever being bitter.

Hops: German Magnum

Malt: Maris Otter, English Roasted malts

Yeast: ECY Scottish Heavy

ABV: 4.5%

## 6. **Joe's Garage**

A Kolsch-Style Ale. A Pale German Ale that is fermented cool and drinks like a lager. A light fruitiness from the yeast, and a dry finish makes this one of our favorite beers for warmer months and working in the yard.

Hops: Hallertau Mittelfruh  
Malt: 100% Weyermann Cologne Malt  
Yeast: ECY21 Kolschbier  
ABV: 5.2%

## 7. **Catbird**

A crisp balanced IPA with a goodly amount of hops.

Hops: Mosaic, Citra (Whole Leaf and Lupomax)  
Malt: Maris Otter, Wheat Malt  
Yeast: US-05  
ABV: 6.9%

## 8. **Oddsbodikins**

Our Amber Lager. An easy drinking, uncomplicated beer. Toasty malty goodness. Finishes dry and clean. Made with local hops from Farm 41!

Malt: Weyermann Vienna, Weyermann Pilsner,  
Brumalt, Flaked Maize, Carafa III Special.  
Hops: Locally grown Nugget from Farm 41, Willamette  
Yeast: ECY28 Kellerbier  
ABV: 5.2%

## 9. **The Wick**

Our Smoked Helles. A pale lager that was brewed with 100% Beech-Smoked Malt. The aroma and taste is balanced and mellow, while being decidedly (very) Smokey. Stored cold (Lagered) for 10 weeks at 31F, this beer is amazingly smooth. Perfect with any grilled foods, soups, or just bread and cheese!

Malt: 100% Weyermann Rauchmalt.  
Hops: Hallertauer Mittelfruh  
Yeast: ECY15 Munich Festbier  
ABV: 5.4%



Hungry? Scan above or visit [oddbirdbrewing.com/food](http://oddbirdbrewing.com/food)

## **CASK: Extra Stockton**

Our ESB. A malt-forward amber English Ale. Quaffable and classic.

Hops: Whole Leaf East Kent Goldings and Fuggles  
Malt: Floor Malted Maris Otter, English Crystal Malt  
Yeast: ECY Fuller's  
ABV: 4.3%

Naturally Carbonated in the Cask and Served via Vintage Beer Engine,  
as per tradition for the style of beer.